

WELCOME

In our cozy restaurant and feel the Mediterranean hospitality in a pleasant atmosphere.

International cuisine inspired by all corners of the globe.

But Mediterranean as a basis.



Lunch is served from 12:00 to 17:00 Dinner is served from 17:00 to 22:00



ROLLS

Selection of: baguette white or brown	
JOHNNY JORDAAN I AMSTERDAM With Old Amsterdam (cheese), sun-dried tomato, gherkin, cucumber and mustard mayonnaise (vegetarian)	8,50
LA CAPRESE I CAMPANIA With Buffalo mozzarella, vine tomato, rucola and basil pesto (vegetarian)	9,50
THANKSGIVING I <i>U.S.A.</i> Smoked turkey, hotsauce, sweet and sour strips of paprika and beansprouts	9,50
BUNSCHOTEN I SPAKENBURG Tuna salad (home-made), mesclun salad, black olive	10,50
TOP OF THE ROCK I <i>CORK</i> With Irish smoked salmon, dill, red onion, capers, different sorts of lettuce and Irish Whiskey-sauce	11,50
LA CLASSICO I VENEZIA Thinly-sliced tenderloin carpaccio, truffle mayonnaise, parmigiano, rucola, pine nute	12,00



TOASTED SANDWICHES

TOSTI CASINO ROYALE I LONDON Cheese-toasted sandwich and tomato-ketcup (vegetarian) TOSTADA MEXICANA I GUADALAJARA 9,00

Wrap-toasted sandwich stuffed with quacamole, red pepper, maize and Parmesan cheese (vegetarian)

TOST EL TURCO I KAYSERI Turkish Erciyes beefsausage and Turkish cheese-toasted sandwich made

Turkish Erciyes beefsausage and Turkish cheese-toasted sandwich made of flat pide bread and tomato, sumak and parsley.

CROQUE NAPOLEON I PARIS 11,00

French petit baguette-toasted sandwich with 'Bokkensprong' goat's cheese, truffle, walnuts, thyme and nectar (served wih a fried egg) (vegetarian)





SALADS

Served with bread

TABOULEE HEALTHY I BEYRUT Lebanese bulghur salad filled with tomato, spring onion, red pepper, lemon mint, olive oil and flat leave parsley (vegetarian)	11,50
VITELLO TONATO I PIEMONTE Thinly-sliced silverside (veal meat) spread with thick tuna-mayonnaise and a mix of different kinds of lettuce	12,50
CHEVRE CHAUD I PROVENCE Mixed salad with vine tomato, red onion and olives, topped with warm goat's cheese au gratin on toast with walnuts, honey and thyme (vegetarian)	13,50
CLASSICO I VENEZIA Thinly-sliced tenderloin carpaccio, truffle mayonnaise, parmigiano, rucola and pine nuts	13,50
ALBACORE I PACIFIC Mixed salad topped with home-made tuna salad, combined with marinated fresh Albacore tuna and samphire	13,50

SOUPS

Served with bread

TOMATO SOUP I LISBON	8,00
Portugese tomato cream-soup with minced beef marbles, piri piri,	
oregano, garlic, spring onion and parsley (vegetarian is an option)	
BOUILLABAISSE I MARSEILLE	10.50
	10,50
Rich fish-soup served with garlic croutons and Gryère	



SPECIALS

OYSTER I YRSEKE

Angels's hair wafel stuffed with goat's cheese and honey, dried tomatoes, pistachio and spicy salad (vegetarian) KARIDES I MEDITERRANEE Gamba-stew with shii take from the oven, sun-dried tomato, red onion, garlic and dill (served with bread) SASHIMI PLATE I HONG KONG Tuna-salmon sashimi, prawn in tempura, rettich carrot salad, seaweed in sesame dressing, wasabi, soy sauce and crunchy cassave

Half a dozen of oysters with a vinegraitte of raspberry vinegar and shallot





17,00



WARM LUNCH

2x VAN DOBBEN I UTRECHT AT THE DOM! Beef croquettes with farmers' bread and mustard	11,50
OMLETTE I BARNEVELD 3 eggs topped with melted cheese on white or brown bread (vegetarian)	11,50
TAGLIATELLE PICANTE A LA MILANESE I MILANO	16,00
Tagliatelle pasta cooked in spicy tomato sauce with mushrooms and spinach (vegetarian)	10,00
LOOF 'KÖFTE BURGER' I INEGÖL Beef köfteburger with Turkish bread, red onion, tomato, rucola, pickle of sweet Charleston pepper en fries	16,50
PASTRAMA SOMON I BUCURESTI Salmon fillet roasted in Romanian pastrami spices, roseval potatoes from the oven and a sauce of mascarpone and spring onion	19,50
BEEF ENTRECOTE I SEINE AND MARNE Baked beef entrecôte combined with rosemary and red wine sauce	22,00





PASTRY

Ask for the daily varying selection of fresh pastries

5,50

DESSERTS

MONTE SCROPPINO I VENEZIA Ice-cold spoom from Venice prepared with vodka, prosecco and lime sherbet ice-cream	8,00
BASTOGNE I ARDENNES Cheesecake put on Bastognebiscuits and red-fruit sauce	8,75
MARBRE I LYON Ice pudding layered with spiced gingerbread and a churro with pistachio dip	9,25
CREME BRULEE - AMARETTO I CATALONIA Crème brûlée perfumed with vanilla and amaretto	9,75
CHOCOLADE MOUSSE I ANTWERP Light chocolate mousse with a base of pure chocolate on spekkowith mango chutney	9,75 ek
CHESE, FROMAGE, KAAS I INTERNATIONAL International selection of five different sorts of cheese, served wit	14,50



nut bread and apple spread





SNACKS

BASKE Turkish pide bread served with muhammara (Turkish dip)	4,50
BOWL Olives black and green marinated in Middle-East spices	4,50
CHEESE Chunks of cheese (young matured) with mustard	5,00
NACHO'S With spicy avocado dip	5,50
FROM THE DEEP FRIES:	
THOM THE BEET THIES.	
FLEMISH Fries and mayonnaise	3,50
BITTERBALLEN Van Dobben bitterballen with mustard (6 pieces)	5,50
EGG ROLLS Vegetable filling with chili sauce (6 pieces)	5,50
CHEESE In a crunchy jacket with chili sauce (6 pieces)	5,50
CHICKEN Nuggets with matching sauce (6 pieces)	5,50
GAMBA Dim sum with ponzu dressing (6 pieces)	6,00
BITTER MIX	11,00 /
Assorted appetizers combination of 12 or 18 pieces	16,00

