

Lunch

12.00 -17.00

Fried eggs and Farmer's omelet

Fried eggs € 9,00
3 eggs with ham and/or cheese on white or brown bread

Omelet € 10,50
natural or with ham and/or cheese on white or brown bread

Farmer's omelet € 10,50
with vegetables of the season and bacon on white or brown bread

Soup

Minestrone soup V € 7,25
Italian tomato-vegetable soup with pasta

Indian coconut soup € 8,50
with pulled chicken and cilantro

Salad

Cesar salad € 14,00 XL € 17,00
Chicken strips, bacon, egg, Grana Padano cheese, croutons and a ceasar dressing

Thai beef salad € 15,00 XL € 18,00
steak, cucumber, mango, spring onion, cashew nuts, bean sprouts and a Thai-soy dressing



Bread or Baguette

Grilled Sandwich € 6,00
with cheese and/or ham

Ox sausage € 8,00
from Amsterdams soil

Homemade tuna salad € 9,50
prepared with apple, onion and mayonnaise

Croquettes € 8,75
two croquettes of veal with mustard

Healthy € 9,00
topped with ham, cheese, cucumber, tomato, egg and lettuce

Brie V € 9,25
served with honey and walnuts

Beef carpaccio € 12,00
thinly sliced beef with pesto-mayonnaise, pine nuts, arugula and Grana Padano cheese

Salmon € 11,50
smoked salmon with arugula and a honey-mustard sauce

Room service costs € 7,50



menu



Daily from 12 pm till 21 pm

Starters

- Bread platter V** € 4,95
Bread served with herbs butter and dip
- Minestrone soup V** € 7,25
Italian tomato-vegetable soup with pasta
- Indian coconut soup** € 8,50
with pulled chicken and cilantro
- Vitello tonnato** € 12,00
thinly sliced veal roulade with tuna-mayonnaise, capers, olives and tomatoes
- Beef carpaccio** € 11,50
thinly sliced beef with pesto-mayonnaise, pine nuts, arugula and Grana Padano cheese
- Cocktail of crab** € 10,75
served with mango, avocado, crayfish and a homemade cocktail sauce
- Thai beef salad** € 15,00 XL € 18,00
steak, cucumber, mango, spring onion, cashew nuts, bean sprouts and a Thai-soy dressing
- Cesar salade** € 14,00 XL € 17,00
chicken strips, bacon, egg, Grana Padano cheese, croutons and a ceasar dressing



BETWEEN dishes

- Spoom V** € 7,00
Refreshing side dish of sorbet ice cream, Vodka and prosecco
- King prawns** € 9,50
baked in spicy garlic oil
- Escargots** € 9,00
Vineyard snails prepared with herb butter

Main course meat

- Pork tenderloin 150 gr*** € 23,00
with stroganoff sauce
- Tenderloin satay 180 gr** € 25,50
served with atjar, prawn crackers, peanut sauce and fries
- Beurs burger 150 gr** € 20,50
grilled Angus beef burger on a Brioche bread with tomato, pickle, bacon, Cheddar, burger sauce and fries
- Dutch steak 150 gr*** € 24,00
served with pepper sauce
- Chicken suprême 150 gr*** € 20,50
with a lemon-herb cream sauce



***These main courses are served with seasonable vegetables and a potato garnish**

- Vegetable lasagna V** € 18,00
filled with tomato, zucchini, eggplant spinach and tomato sauce

Main course fish

- Spicy salmon 150 gr*** € 22,50
fillet of salmon with a crust of fresh herbs and olives
- Slip sole 150 gr*** € 23,50
served with butter gravy

De Beurs Specials

- Meat of the day*** € 22,25
- Fish of the day** € 21,50
- Pasta of the day*** € 20,25
daily varying dishes; ask the staff for more information
The pasta dish is also to order as **vegetarian**
- Side dish: Green salad V** € 4,00
- Side dish: Fries V** € 4,00

Desserts

- Warm apple strudel** € 8,75
served with vanilla sauce, cinnamon and whipped cream
- Sorbet ice cream** € 9,50
with fresh fruit and whipped cream
- Dutch strawberries** € 9,50
served with vanilla ice cream and whipped cream
- Trio van chocolate** € 10,50
homemade chocolate mousse, chocolate soufflé and a scoop of chocolate ice cream

