


# Menu

## SOUP

**TOMATO SOUP** | <sup>VG</sup> 7  
With farmers bread and olive oil

**HOMEMADE PEA SOUP** | 10.5  
With bacon, rye bread and mustard

## SALADS

**CLASSIC CAESAR** <sup>JOSPER</sup>  15  
Chicken thigh, little gem, pancetta, Parmesan, egg, anchovies and caesar dressing

**POKE BOWL** |  
Quinoa, avocado, sweet and sour cabbage, radishes, soy beans, black sesame and wasabi mayonnaise

**VEGAN** <sup>VEG</sup> - 13.5  
With roasted seeds and hummus

**MEAT** <sup>JOSPER</sup> - 14.5  
With grilled chicken

**FISH** - 16  
With smoked salmon

## SIDES

**FRIES WITH TRUFFLE** <sup>VG</sup> **MAYONNAISE** 4.5  
Fries of Frietboutique

**CHEESY FRIES** <sup>VG</sup> 5  
Fries of Frietboutique with cheese sauce

**MIXED SALAD** | <sup>VEG</sup> 4.5

**VEGETABLE MIX** || <sup>VEG</sup> 4.5

## BREAD TILL 17.00U

**TUNA SALAD** | 8.5  
On a spelt bread roll with capers, red onion and a boiled egg

**CAPRESE** | <sup>VG</sup> 9  
On a spelt bread roll with tomato, pesto and pine nuts

**CARPACCIO** 11  
On a white burgundy sourdough with Parmesan, pine nuts and truffle cream

**FRIED EGGS** 8.5  
On white burgundy sourdough with ham, cheese and / or bacon

**BEEF CROQUETTES** | 8.5  
2 pieces on farmers bread with mustard

**HOMEMADE MEATBALL** 9.5  
With own gravy, fried onions, farmers bread and mustard

## KIDS

AVAILABLE ALL DAY


**TOMATO SOUP** | <sup>VG</sup> 7  
With farmers bread and olive oil

**BEEF CROQUETTE** | 8.5  
With fries and apple sauce

**CHICKEN NUGGETS** 9.5  
With fries and apple sauce

**MINI PANCAKES** <sup>VG</sup> 6  
With icing sugar and butter


## STARTERS

**SASHIMI OF WATERMELON**  10.5  
With wasabi cream, soy gel, pickled ginger, wakame and pea cress

**CARPACCIO** | 11.5  
Of beef with mushrooms, Parmesan, arugula and truffle cream

## MAIN

**BAKED** || <sup>JOSPER</sup> **CHICKEN THIGH** 18.5  
With skin in the Josper with Roasted winter vegetables parsnips, beets, mushrooms and own gravy

**CLASSIC BURGER** <sup>JOSPER</sup>  18  
Simmental burger (180gr) on a brioche roll with piccalilly mayonnaise, cheddar, bacon, Jack Daniels onion compote and little gem with fries from Frietboutique

**MAROCCAN TAJINE** || | <sup>VEG</sup> 16.5  
With yellow rice, chickpeas, grilled vegetables, green olives, pickled lemon, dates, tomato sauce with harissa, cashew nuts, mint and coriander

**SALMON** | <sup>JOSPER</sup> 23.5  
Baked from the Josper with Creamy mashed potatoes, BBQ pointed cabbage, cherry tomato and herbal oil

## DESSERTS

**VEGAN BROWNIE** || | <sup>VEG</sup> 7.5  
With orange sorbet and nut praline

**APPLE STRUDEL** 8.5  
with vanilla sauce and vanilla ice cream

**PIE OF THE WEEK 4.5**  
Ask or staff for more information

| Uncooked and unprocessed

| No gluten

| No lactose

| Contains nuts

 Recommended

<sup>VG</sup> Vegetarian

<sup>VEG</sup> Vegan

<sup>JOSPER</sup> Josper oven\*

\* A grill & oven that works 100% on charcoal

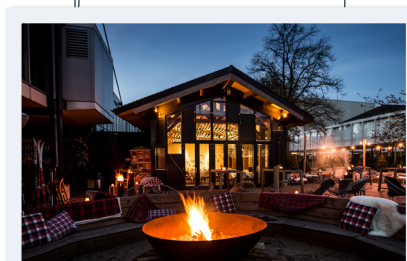
ALL DISHES CAN CONTAIN TRACES OF OTHER ALLERGENS. CROSS-CONTAMINATION OF ALLERGENS IN OUR KITCHEN CANNOT BE RULED OUT 100%. TELL OUR STAFF IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS.



# Bites

## AVAILABLE ALL DAY

- PIPERS CRISPS** || **VG** **2.9**  
Available in Sea Salt, Cheddar & Onion, Cider Vinegar & Sea Salt and Sweet Chili
- TRUFFLE CRISPS** || **VEG** **3.5**  
**OF TORRES**  
Crisps with black truffle flavor
- BITTERBALLEN** | **8.5**  
Eight pieces from Oma Bobs, mustard
- CHEESE SOUFFLES** **VG** **8.5**  
Eight pieces with chili sauce
- CRISPY CHICKEN WINGS** | **JOSPER** **8.5**  
Five pieces, BBQ sauce and chili sauce
- NACHOS** **VG** **11.5**  
With cheddar sauce, guacamole, sour cream, jalapeños, corn, spring onion and red pepper
- FLATBREAD** | **VG** **7**  
With hummus, chimichurri, Grana Padano and arugula
- ZUID PLATEAU** **21**  
With 4x bitterballen, 4x cheese souffles, 3x chicken wings (Josper), nachos with cheddar sauce and truffle crisps from Torres



fire camp :)

# Beers

## PILSNER

- HEINEKEN TAP 5%**  
Fluit 3.2  
Vaas 3.4  
Pull 6.8
- HEINEKEN LONGNECK 5%** 3.9  
Heineken bottled

## ALCOHOL-FREE

- HEINEKEN 0.0%** 3.6  
An alcohol-free beer with the familiar taste of Heineken
- LAGUNITAS HOPPY REFRESHER 0.0%** 4.2  
Refreshing sparkling water with a shit load of hops. A fresh and fruity drink without alcohol, calories and carbohydrates

## WINTER

- LOWLANDER WINTER IPA 5%** 5.5  
Brewed with needles from different Christmas trees of the Fir tree
- OEDIPUS PANTY STOUT 6%** 5.7  
A dark beer with typical chocolate stout flavors, coffee and a little liquorice

## BOCK

- OEDIPUS MADELEINE TAP 6.5%** 5.3  
A classic bottom fermented bock with notes of malt, toast, biscuit, caramel and chocolate.

- OEDIPUS THAI THAI TAP 8%** 5.5  
A spicy triple with hints of coriander, red peppers, lemongrass, orange and ginger.

## FRESH

- AMSTEL RADLER 2%** 3.6  
A mix of Amstel beer and sparkling lemon water
- DESPERADOS 5,9%** 5.8  
Combination of beer and the taste of tequila, this beer has an exotic and touch character



- MORT SUBITE KRIEK 4,5%** 3.7  
A lambic, slowly matured in oak barrels with fresh cherries

## WHITE / WEIZEN

- BRAND WEIZEN TAP 5,1%** 4.8/7.3  
Fresh with a soft finish.  
30cl / 50cl
- PAULANER HEFE 5,5%** 4.2  
Has a strong, fresh citrus scent with notes of yeast and banana

## BLOND

- OEDIPUS TAP 6%** 5.3  
**MANNENLIEFDE**  
A blond saison beer with its own character

## IPA

- LAGUNITAS IPA TAP 6,2%** 5.7

A hoppy IPA from American soil. The Californian Lagunitas brewery makes us happy through this delicious IPA with citrus fruits, flowers and bittering hop to The Netherlands.



## DARK

- AFFLIGEM DUBBEL 6,8%** 5.2  
Rich, spicy flavor with accents of caramel.

## TRIPEL

- AFFLIGEM TRIPEL 9%** 5.4  
Accents of banana, ripe apricot and peach.

## CIDER

- APPLE BANDIT 4,5%** 4.3  
**CLASSIC APPLE**  
A crisp fresh apple cider with the correct, accessible balance between sweet and sour.

