LUNCH
FROM 12:00

BREAD

CARPACCIO 14,5
Beef tenderloin, rocket, Parmesan cheese, pine nuts and truffle mayo..

SALMON 14,5
Norwegian smoked salmon, pickled red onion, capers, gherkins, wasabi nuts and wasabi mayo.

SMASHED AVOCADO (VEGA) 13,5
Avocado with 63°C farm egg and roasted bell pepper.
Add Norwegian smoked salmon +3,5

MEATBALL SANDWICH 11,5
Butcher Kay de Jong's meatball with mustard gravy and Brandermayo.

BOURGONDIËR CROQUETTES (OPTIONAL VEGETARIAN) 14,5
Beef croquettes with salad and mustard.

SHRIMP CROQUETTES 16,5
Shrimp croquettes with salad and lime mayo.

CROQUE MONSIEUR 10,5
Country bread with farmer's ham and cheese, salad and barbecue sauce.

CHICKEN THIGH TOASTIE 11,5
Country bread with marinated chicken thigh, cheese, salad and chili mayo.

SALADS

CHICKEN SALAD 17
Sous-vide chicken breast, fresh mixed salad, avocado,
Parmesan cheese and ginger mayo.

GOAT CHEESE SALAD (VEGETARIAN) 16
With smoked beetroot, roasted bell pepper and a honey-thyme dressing.

FISH SALAD 18,5
Norwegian smoked salmon, smoked mackerel, Norwegian shrimp,
fresh salad and cocktail sauce.

DISHES

SOUP 9,5
Changing soup of the week. Served with bread.

CHICKEN SATAY 19,5
Tender chicken thigh satay with peanut sauce, atjar and prawn crackers.
Served with salad and fries.

BEEF STEW 19
Black Angus beef stew with salad and fries.

HAMBURGER (OPTIONAL VEGETARIAN) 19,5
Beef burger with bacon jam, pickled onion, pickled cucumber, lettuce and burger sauce. Served with salad and fries.

DESSERT

CRÈME BRÛLÉE 8
With vanilla ice cream and sugared almonds.

BAVAROIS & BASTOGNE 9
Cheesecake-style bavarois with rhubarb, Bastogne cookie crumble and white chocolate ice cream.

CAKE OF THE WEEK 6
Optional: scoop of vanilla or white chocolate ice cream. +2

DINNER
FROM 17:00

STARTERS

CARPACCIO 14
Beef tenderloin, rocket, Parmesan cheese, pine nuts and truffle mayo.

SALMON 14,5
Norwegian smoked salmon, pickled red onion, capers, gherkins, wasabi nuts and wasabi mayo. Served with brioche toast and butter.

GAMBA'S AL AJILLO 13
Garlic, chili oil and fresh parsley. Served with bread.

BEEF TATAKI 13
Diamanthaas (tender beef), wakame, crispy garlic, ponzu dressing and spring onion.

SOUP 9,5
Changing soup of the week. Served with bread.

SALADS

CHICKEN SALAD 17
Sous-vide chicken breast, fresh mixed salad, avocado,
Parmesan cheese and ginger mayo.

GOAT CHEESE SALAD (VEGETARIAN) 16
With smoked beetroot, roasted bell pepper and a honey-thyme dressing.

FISH SALAD 18,5
Norwegian smoked salmon, smoked mackerel,
Norwegian shrimp, fresh salad and cocktail sauce.

MAIN

CHICKEN SATAY 19,5
Tender chicken thigh satay with peanut sauce, atjar and prawn crackers.
Served with salad and fries.

BEEF STEW 19
Black Angus beef stew. Served with salad and fries.

HAMBURGER (OPTIONAL VEGETARIAN) 19,5
Beef burger with bacon jam, pickled onion, pickled cucumber,
lettuce and burger sauce. Served with salad and fries.

PORK TENDERLOIN 23
Medium cooked pork tenderloin with oven-roasted winter vegetables and fries.
Choice of: mushroom or pepper sauce.

VK STEAK | URUGUAY GRAIN-FED 26
Bavette steak with oven-roasted winter vegetables.
Choice of: mushroom or pepper sauce. Served with fries.

ENTRECÔTE | URUGUAY GRAIN-FED 31,5
Grilled entrecôte with herb butter sauce, salad and fries.

SALMON 24,5
Pan-seared salmon fillet with butter sauce,
oven-roasted winter vegetables and fries.

CANNELLONI (VEGETARIAN) 19,5
Stuffed pasta with ricotta and spinach in a tomato-basil sauce.

KIDS' MENU 9,5
Choice of fried snack or sous-vide chicken fillet. Served with fries, salad and apple sauce.

DESSERT

CRÈME BRÛLÉE 8
With vanilla ice cream and sugared almonds.

BAVAROIS & BASTOGNE 8
Cheesecake-style bavarois with rhubarb, Bastogne cookie crumble
and white chocolate ice cream.

CAKE OF THE WEEK 6
Optional: scoop of vanilla or white chocolate ice cream +2

BITES
FROM 12:00

SHARING PLATTERS

BREAD BOARD 8
Focaccia with sea salt, aioli and hummus..

VADER KLEINJAN SNACK PLATTER 26
Meatballs from butcher Kay de Jong, tender chicken fillet, calamari, kara-age and gambas al ajillo.
Served with various sauces.

FLAMMKUCHEN

FLAMMKUCHEN ORIGINAL 14
Crème fraîche, bacon, red onion, cheese and rocket.

FLAMMKUCHEN TUNA 15
Crème fraîche, tuna, red onion, cheese and rocket.

FLAMMKUCHEN VEGAN 14
Sun-dried tomato, red onion, artichoke, olives, rocket and vegan cheese.

FRIED & WARM SNACKS

BITTERBALLEN 6 PCS. 8
Traditional Dutch beef croquettes with mustard.

VEGAN BITTERBALLEN 'CAS & KAS' 6 PCS. 8
Vegan croquettes with mustard.

CHORIZO CROQUETTES 6 PCS. 7,5
Spicy chorizo croquettes with Brandermayo.

AGED CHEESE CROQUETTES 6 PCS. 7,5
Aged cheese croquettes with truffle mayo.

MEATBALLS 7,5
By butcher Kay de Jong, served with Brandermayo.

CRISPY CHICKEN 6 PCS. 8
Marinated chicken thigh in tempura batter with barbecue sauce.

MINI FRIKANDELS 8 PCS. 7
Dutch-style minced meat snacks with mayo.

CALAMARI 12
Fried squid rings with aioli, herbs and lemon.

FRIED MIX PLATTER 4 X 3 ST. 16
Selection of bitterballen, chorizo croquettes, aged cheese croquettes and crispy chicken. Served with various sauces.

Do you have any allergies? Please inform us. All dishes are prepared in the same kitchen, and we take dietary preferences into account. However, we cannot guarantee our dishes are completely allergen-free.