

# BITES

FROM 12:00

## SHARING PLATTERS

- BREAD BOARD** 8,75  
Warm bread served with herb butter and aioli.
- VADER KLEINJAN MIXED PLATTER** 26,5  
Meatballs from butcher Kay de Jong, tender chicken breast, calamari, kara-age (Japanese fried chicken), and gambas al ajillo.  
Served with various sauces.

## FLAMMKUCHEN

- FLAMMKUCHEN ORIGINAL** 14,5  
Crème fraîche, bacon, red onion, cheese, and arugula.
- FLAMMKUCHEN TUNA** 15  
Crème fraîche, tuna, red onion, cheese, and arugula.
- FLAMMKUCHEN VEGAN** 14  
Sun-dried tomato, red onion, artichoke, olives, arugula, and vegan cheese

## FRIED SNACKS

- DUTCH "BITTERBALLEN" 6 PCS.** 8,5  
Traditional "Bourgondiër" beef bitterballen served with mustard.
- VEGAN BITTERBALLEN 'CAS & KAS' 6 PCS.** 8,5  
Vegan bitterballen served with mustard.
- CHORIZO CROQUETTES 6 PCS.** 8,75  
Spicy chorizo croquettes served with Brander mayonnaise.
- AGED CHEESE CROQUETTES 6 PCS.** 8,75  
Aged cheese croquettes served with truffle mayonnaise.
- MEATBALLS 5 PCS.** 8,5  
Meatballs from butcher Kay de Jong, served with chili mayonnaise.
- CRISPY CHICKEN 6 PCS.** 8,25  
Marinated chicken thigh in tempura batter served with BBQ sauce.
- MINI-FRIKANDELLEN 8 PCS.** 7,5  
Classic Dutch mini sausages served with mayonnaise.
- CALAMARI** 11,5  
Fried squid rings served with aioli, herbs, and lemon.
- FRIED SNACK COMBO 4 X 3 PCS.** 17  
A mix of bitterballen, chorizo croquettes, aged cheese croquettes, and crispy chicken. Served with various sauces.



Scan for menu translations:



# MENU

Vader  
Kleinjan

CAFÉ

Spaansepoort 73 3011 MN Rotterdam Oude Haven  
+31 (10) 800 1535 info@vaderkleinjan.nl  
**VADERKLEINJAN.NL**

# LUNCH

FROM 12:00 TO 16:00

**BREAD** All sandwiches are served on white or brown country bread

**CARPACCIO** 14,75

Beef tenderloin, arugula, parmesan, pine nuts, and truffle mayonnaise.

**SALMON** 16,5

Norwegian smoked salmon, sweet and sour red onion, capers, pickles, wasabi nuts, and wasabi mayonnaise.

**SMASHED AVOCADO (VEGETARIAN)** 13,75

Avocado, poached egg, and roasted bell pepper.

Add smoked salmon. +4

**DUTCH MEATBALL** 12,5

Meatball from butcher Kay de Jong. Served with homemade gravy and Brander mayonnaise.

**“BOURGONDIËR” CROQUETTES (VEGETARIAN OPTION AVAILABLE)** 14,75

Beef croquettes served with a side salad and coarse mustard

**SHRIMP CROQUETTES** 16,5

Served with a side salad and lime mayonnaise

**CROQUE MONSIEUR** 10,75

White country bread with country ham and cheese.

Served with a side salad and BBQ sauce.

**CHICKEN THIGH TOASTIE** 12

White country bread with marinated chicken thigh, cheese, salad and chili mayo.

**SALADS** served with country bread

**CAESAR SALAD** 17

Mixed fresh salad, Caesar dressing, parmesan, croutons, pickled cucumber, tomato, and sous-vide cooked chicken breast.

**AVOCADO SALAD (VEGETARIAN)** 14

Mixed fresh salad, avocado chunks, roasted bell pepper, croutons, poached egg, pickled cucumber, and tomato.

Add gambas or smoked salmon. +4

## MAIN COURSES

**CHICKEN SATAY** 20,5

Tender chicken thigh satay with peanut sauce, atjar (pickled vegetables), and prawn crackers. Served with salad and fries.

**BEEF STEW** 20,25

Black Angus beef stew served with salad and fries.

**HAMBURGER (VEGETARIAN OPTION AVAILABLE)** 20,5

Beef burger, sautéed onions, bacon, cheddar, mixed salad, and burger sauce.

Served with salad and fries.

## DESSERT & PASTRY

**CRÈME BRÛLÉE** 8,5

Lime-flavored crème brûlée.

**DAME BLANCHE** 11,75

Vanilla ice cream, warm chocolate sauce, sugared almonds, and whipped cream.

**CAKE** 7,75

Raspberry cheesecake

**KIDS ICE CREAM** 7

Vanilla ice cream, whipped cream, candies, and a wafer.

# DINER

FROM 17:00

## STARTERS

**CARPACCIO** 14,75

Beef tenderloin, arugula, parmesan, pine nuts, chives, and truffle mayonnaise.

**SALMON** 14,75

Norwegian smoked salmon, sweet and sour red onion, capers, pickles, wasabi nuts, and wasabi mayonnaise. Served on brioche toast.

**BEEF TATAKI** 13,75

Seared flank steak, wakame, fried garlic, ponzu dressing, and spring onion.

**SALADS** served with country bread

**CAESAR SALAD** 17

Mixed fresh salad, Caesar dressing, parmesan, croutons, pickled cucumber, tomato, and sous-vide cooked chicken breast.

**AVOCADO SALAD (VEGETARIAN)** 14

Mixed fresh salad, avocado chunks, roasted bell pepper, croutons, poached egg, pickled cucumber, and tomato.

Add gambas or smoked salmon. +4

## MAIN COURSES

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**BEEF STEW** 20,25

Black Angus beef stew served with salad and fries.

**HAMBURGER (VEGETARIAN OPTION AVAILABLE)** 20,5

Beef burger, sautéed onions, bacon, cheddar, mixed salad, and burger sauce.

Served with salad and fries.

**PORK TENDERLOIN** 24,5

Pink-roasted pork tenderloin with roasted summer vegetables and fries.

Choice of herb butter, mushroom sauce, or pepper sauce.

**VK STEAK | URUGUAY GRAIN-FED** 27

Rump steak with roasted summer vegetables and fries.

Choice of: herb butter, mushroom sauce, or pepper sauce.

**SALMON FILLET** 25

Grilled salmon fillet with butter sauce, roasted summer vegetables, and fries.

**CANNELONI (VEGETARIAN)** 20,5

Pasta tubes filled with ricotta and spinach in a tomato-basil sauce.

**KIDS MENU** 12

Choice of (vegan) bitterballen, crispy chicken, mini frikandellen, or sous-vide chicken breast. Served with fries, salad, and applesauce.

## DESSERT & PASTRY

**CRÈME BRÛLÉE** 8,5

Lime-flavored crème brûlée.

**DAME BLANCHE** 11,75

Vanilla ice cream, warm chocolate sauce, sugared almonds, and whipped cream.

**CAKE** 7,75

Raspberry cheesecake.

**KIDS ICE CREAM** 7

Vanilla ice cream with whipped cream, candies, and a wafer.

Allergies? Please let us know!  
Would you prefer a 3-course menu? Ask our staff.