

LUNCH

All our dishes can be served on
gluten-free bread

SOUPS

MUSTARD SOUP 8

Creamy mustard soup with crispy bacon bits and fresh spring onion

TOMATO SOUP 8

With fresh basil and whipped cream

SEASONAL SOUP 8

Ask our staff!

SPECIALS

CRUNCHY CHICKEN WRAP 13

Crispy chicken, oriental dressing, coleslaw, and iceberg lettuce

XXL TOASTED SANDWICH 13

Sandwich bread with boneless ribs, melted cheese, red onion, and BBQ sauce

LOADED BLACK ANGUS BURGER 21

With pickles, iceberg lettuce, sweet potato fries, melted cheddar, and truffle mayonnaise
– SERVED WITH FRIES –

LOADED VEGGIE BURGER 21 -VEGAN OPTION- 🌱

With pickles, iceberg lettuce, sweet potato fries, melted cheddar, and truffle mayonnaise
– SERVED WITH FRIES –

GRILLED SATAY 21

House-marinated chicken thigh with peanut sauce, chili crisp, prawn crackers, and crispy onions
– SERVED WITH FRIES –

CLUB SANDWICH 14

Sandwich bread with spicy chicken salad, pickles, crispy bacon, cucumber, and tomato
– SERVED WITH FRIES –

FLATBREADS

FLATBREAD STEAK TARTARE 13

Steak tartare with a fried egg, iceberg lettuce, truffle mayonnaise, and fried onions

FLATBREAD CARPACCIO 13

With Parmesan cheese, pine nuts, and a choice of pesto or truffle mayonnaise

FLATBREAD GOAT CHEESE 13 🌱

Soft goat cheese with honey, toasted walnuts, red onion, and a fruit chutney

FLATBREAD SMOKED SALMON 13

Smoked salmon with red onion, roasted broad beans, and curry mayonnaise



SALADS

CARPACCIO SALAD 17.5

With Parmesan cheese, pine nuts, and a choice of pesto or truffle mayonnaise

GOAT CHEESE SALAD 17.5

With baked apple, walnuts, and honey mustard dressing

SMOKED SALMON SALAD 17.5

With red onion, walnuts, poached egg, and avocado

HALF 'N HALF 13 -VEGETARIAN OPTION AVAILABLE -

Rustic bread with ham, cheese, a fried egg, beef or vegetable croquette, and a choice of mustard or tomato soup

HAM AND CHEESE 'UITSMIJTER' 9

With ham and cheese, served on rustic bread

DELUXE 'UITSMIJTER' 13

With pulled chicken, cheddar cheese, curry mayonnaise, and crispy onions, served on rustic bread

EGGS BENEDICT 14.5

Poached eggs with hollandaise sauce, avocado cream, and smoked salmon, served on brioche bread

CROQUETTES ON BREAD 10

2 beef or vegetable croquettes, served on rustic bread with mustard

-VEGETARIAN OPTION AVAILABLE -

SIDES

RUSTIC FRIES 3.5

Served with mayonnaise

LOADED FRIES 8 TROUBASPECIAL

With chicken thigh, peanut sauce, chili crisp, and crispy onions

SWEET PATATO FRIES 6

With truffle mayonnaise



DINER

starters

MUSTARD SOUP 8

Creamy mustard soup with crispy bacon bits and fresh spring onion

TOMATO SOUP 8 -VEGAN OPTION- 
With fresh basil and whipped cream

SEASONAL SOUP 8
Ask our staff!



CARPACCIO DE TROUBADOUR 13

With Parmesan cheese, pine nuts, and a choice of pesto or truffle mayonnaise

SALMON TARTARE 13

On a crispy corn tortilla with sweet and sour cucumber, cream cheese, and avocado

STEAK TARTARE 13

With brioche toast, soft-cooked egg yolk, pickles, red onion, and truffle mayonnaise

BEEF ROULADE 15

With brioche toast, soft-cooked egg yolk, pickles, red onion, and truffle mayonnaise

POKÉ BOWL 14

-VEGAN OPTION-



With brioche toast, soft-cooked egg yolk, pickles, red onion, and truffle mayonnaise

BEETROOT TARTARE 13

-VEGAN OPTION-



With walnut pesto, crème fraîche, and toasted goat cheese

CRUNCHY CALIFORNIA ROLL 12.5

With crab, soy glaze, and chipotle mayonnaise

CRUNCHY VEGGIE ROLL 12.5

-VEGAN OPTION-



With wakame, soy glaze, and chipotle mayonnaise

CRISPY CAULIFLOWER 11

-VEGAN OPTION-



With a crispy corn tortilla, fresh mango, avocado, and a dressing of tahini, lemon, and almond yogurt

MAIN COURSES

STEAK DE TROUBADOUR 25

Grilled steak with creamy Béarnaise sauce
Extra option: + Black Tiger prawns +€7.5

MIXED GRILL 26

Marinated chicken breast, pork fillet, grilled steak, and sticky spareribs, served with peppercorn sauce

CRISPY DUCK BREAST 25

Served with sambal garlic jus

LARGE ENTRECÔTE (approx. 450g) 37.5

Served with herb butter

SCHNITZEL 23

Generous pork schnitzel with fried onions, bacon, and mushrooms

STICKY RIBS 25

Fall-off-the-bone spareribs with a sticky sesame glaze

GADOGADO BOWL 19.5 -VEGAN OPTION-

Noodles with green beans, sweet and sour cucumber, crispy bell pepper, poached egg, peanut sauce, chili crisp, and prawn crackers

GRILLED SATAY 21

House-marinated chicken thigh with peanut sauce, chili crisp, prawn crackers, and crispy onions

LOADED BLACK ANGUS BURGER 21

With pickles, iceberg lettuce, sweet potato fries, melted cheddar, and truffle mayonnaise.

LOADED VEGGIE BURGER 21 -VEGAN OPTION-

With pickles, iceberg lettuce, sweet potato fries, melted cheddar, and truffle mayonnaise

SALMON FILLET 23

With tomato chutney and feta cheese

RISOTTO 20 -VEGAN OPTION-

With green asparagus, garden herbs, crispy chorizo, and Parmesan cheese

Extra option: + Black Tiger prawns +7.5

GRILLED PRAWN SKEWER 23

Peeled Black Tiger prawns marinated in pesto and garlic, served with fresh herb aioli

POKÉ BOWL 20 -VEGAN OPTION-

Choice of: salmon tartare, crispy oriental chicken, or crispy cauliflower. With fresh sushi rice, guacamole, crunchy wasabi nuts, wakame, edamame beans, mango, and soy sauce



SALADS

CARPACCIO SALAD 17.5

With beef carpaccio, Parmesan cheese, pine nuts, and a choice of pesto or truffle mayonnaise

SMOKED SALMON SALAD 17.5

With smoked salmon, Parmesan cheese, poached egg, and sun-dried tomato

GOAT CHEESE SALAD 17.5

With red onion, walnuts, poached egg, and avocado

SIDES

LOADED FRIES 8

With chicken thigh, peanut sauce, chili crisp, and crispy onions

SWEET PATATO FRIES 6

With truffle mayonnaise

WARM VEGETABLES 4

Sautéed green beans with onion and garlic

CRUNCHY CALIFORNIA ROLL 12.5

With crab, soy glaze, and chipotle mayonnaise

CRUNCHY VEGGIE ROLL 12.5 -VEGAN OPTION-

With wakame, soy glaze, and chipotle mayonnaise

SHARING DINNER 39.5 PP

For those with decision stress, we have good news! We've created a sharing dinner menu where, in 3 courses (starters, mains, and desserts), the most delicious dishes from this menu will appear in smaller portions. Perfect for sharing with friends!

This menu is available per table only.



CHEFS MENU

A 3-course surprise menu where you can experience all the passion and creativity of our kitchen team!

41.5 PP

DESSERTS

PORNSTAR MARTINI CRÈME BRÛLÉE 8

With passion fruit ice cream

WATERMELON SUGAR 8

Fresh watermelon, mixed berries ice cream, mint, and lime

ARRETJESCAKE 8

With Lion and vanilla ice cream

DAME BLANCHE 7

Vanilla ice cream with fresh whipped cream and warm chocolate sauce

5 TIMES STAWBERRY 8

Strawberry cheesecake with strawberry ice cream, fresh strawberries, and a strawberry tuile

