

LUNCH

11.00 -16.30

STARTERS

Homemade focaccia with Aioli	5.5
Soup of the month	9.5
Foie on the Rocks , gruyere cheese & brioche	14.5
Steak Tartare , Holstein milk cow beef, smoked & pickled, crostini	14.5
Burrata from Puglia , frisee, avocado creme, tomatoes, pesto tempura	14.5

MAIN COURSE

Sweet Bread Tortellini , home-made with truffle veloute, parmiginano crisp, redish	19.5
Plaice on the bone , smoked eel salad and mashed potatos	19.5
Homemade Quiche , crème fraîche, frisee bouquet, <i>choose from: Lorraine or green queen</i>	12.5
Tart tatin ,shallot & ricotta, chives, crème fraîche mandarin & jasmin	12.5
Caribbean Salad , cucumber, mango, little gem, avocado, crayfish & papaya dressinge	15.5

SANDWICHES

Lobster Rockefeller , lobster, brioche toast, caramelize onion, spinach, hollandaise sauce	14.5
Philly Cheese Steak , Holstein cow milk meat, brioche toast, horseradish, aged Cheddar sauce	12.5
Club Pastrami , beefpastrami, focaccia, mustard, pickles, lettuce, egg	11.5
Croque Monsieur , brioche toast, roasted country ham, runny yolk, mozzarella, Cheddar gratin	11.5
Eggs Florentine , english muffin, marigold poached egg, spinach, hollandaise sauce	12
Egg Benedict , english muffin, smoked salmon, marigold poached egg, bearnaise sauce	13.5

DESSERTS

Blackberry Pannacotta ,, blackberry sorbet, goat cheese crumble	11.5
Caramelized Banana , banana bread, brownie ice cream, peanuts & citrus crumble	11.5
Dutch cheeses from l'Amuse	14.5
Daily pastry , see the following page	

Sweets

Macaron	2.5 / 3 voor 7
Madeleine	3 voor 5
Pastel de Nata	3.5
Hazelnoot en chocolade brownie	5.5
Taart van de maand	6.5

Bites

Holtkamp Bitterballen (6 stuks), mosterd	9.5
Tempura bloemkool, curry & augurken	8.5
Focaccia met Aioli	5.5
Hollandse kazen van l'Amuse, brioche & appelstroop	14.5
Olijven	5
BROOKS sharing plate	19.5
<i>tempura bloemkool, Holtkamp bitterballen, huisgemaakte focaccia, Hollandse kaas</i>	

Een voedselallergie? Laat het ons weten. Al onze gerechten zijn huisgemaakt en vers bereid.

WIJN

WIT

Domaine des Lauriers, Picpoul de Pinet, Languedoc '20	6.2	29
Domaine Clavel Mon Histoire Bio, Chardonnay Côte du Rhône '19	5.8	25
Filipa de Lencastre, Vinho Verde Minho, '20		30
Bodegas Don Diego, Verdejo-Viura Tramoza '20	5.2	23

ROOD

Bodegas Fariña, Dolfos, Tempranillo Tinto de Toro '19	5.2	23
Domaine Montarels, Pinot Noir 'Grand Réserve' Bourougne '18		29
Ancienne Cure 'Jour de Fruit, Bio Bergerac'19		37
Barbera Amonte, Piemonte'18		25

ROSE

Domaine des Montarels, Dusud Cotes du Thongue '20	5.4	25
Domaine Viranel, Trilogie Bio Saint Chinian '20		30

COCKTAILS

AFTERNOON SPRITZ

<i>La Concorde, lillet, druivensiroop, limoen, cava,</i>	11
<i>Spagliato, campari, nederlandse zoete vermout, cava</i>	10
<i>La Boutique, Aperol, St. Germain, limoen, cava</i>	12
<i>Espresso Martini, vodka, kahlua, espresso</i>	12
<i>Vapema, Calle 23, Smoky Mezcal,limoen, peer en walnotensiroop,</i>	14

JAZZY GINS

<i>Damrak, fever tree tonic, sinaasappel</i>	8
<i>Tanqueray, fever tree tonic, limoen</i>	10
<i>Hendricks, fever tree tonic, komkommer en roos</i>	12
<i>Bobby's, fever tree tonic, sinaasappel en kruidnagel</i>	11
<i>Brick, fever tree tonic, rozemarijn en grapefruit</i>	9
<i>Bombay, fever tree tonic, limoen</i>	10

BIER

Heineken tap	3 / 6	La Chouffe	5
Affligem tap	4	Duvel	5
Radler	3 / 6	Brouwerij 't IJ Ijwit	5
		Mannenliefde	5
		Funky Falcon	5
		Heineken 0%	3
		Affligem 0%	4

KOFFIE, THEE & FRIS

Americano	3.2	Frisdrank	3
Espresso	2.8	Fever Tree	3.5
Cappuccino	3.2	Sappen	3.5
Latte	3.5	Huisgemaakte Ice Tea	4.5
Flat White	4.2	Huisgemaakte lemonade	4.5
		Marie-Stella-Maris Water	3/6
Thee, Loose Leaf selectie <i>hibiscus,</i>	3.0		
<i>green, earl grey, zwart, green</i>			