

# MENU - FOOD






## LUNCH

UNTIL 17.00

<b>Toast Servaas</b> 	11,50
cheddar - goat cheese - old cheese - lomo ham - caramelized onions - egg sunny side up	
<b>Scrambled eggs</b> 	11,50
brioche bread - avocado	
<b>Fried eggs with ham/cheese</b> 	11,50
pain de mer (brown) - 3 eggs sunny side up	
<b>Chef's soup</b> 	8/11,50
served with bread	
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<b>Sandwich Porkbelly à la Servaas</b>	12,50
tomato salsa - little gem	
<b>Sandwich Pata Negra</b>	13,50
black garlic sauce - fig - sundried tomato - rocket	
<b>Sandwich house-smoked salmon</b>	12,50
sage pesto - sundried tomato - cucumber - little gem	
<b>Sandwich red beetroot</b>	11,50
tapenade - pickled vegetables - hazelnut - tomato - rocket	
<b>Sandwich Val Dieu cheese</b> 	11,50
salsa verde - mushroommix - rocket	
<b>Salad Val Dieu</b> 	17,50
fig - mushroommix - sweet potato	
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<b>Krullburger (Limburgs pork) with fries or sweet potato fries</b>	16,50
smoked provalone cheese - black garlic - pickles - little gem - tomato - cucumber	
<b>Homemade Cauliflower burger with fries or sweet potato fries</b>	16,50
smoked provalone cheese - salsa verde - pickles - little gem - tomato  - cucumber	
<b>Calf croquettes</b>	17,50
handrolled croquettes - mustard sauce - pain du mer (brown bread)	
<b>Croissant</b>	
<b>Pancakes</b> 	3,50
CHEESE/HAM/JAM	
	9,50
RED FRUIT/CREAM FRAICHE/MAPLE SYRUP	

## APPETIZERS

UNTIL 23.00

Servaas platter XXL - served with bread 	29,50
Snack platter for 2 people 	17,50
Cured meat platter - served with bread	13,50
Cheese platter - served with bread 	13,50
Nachos classic 	10,50
Nachos porkbelly	13,50
Sticky fingers (Iberico-ribs)	10
Homemade springrolls	7,50
Oyster (per piece)	3
Porkbelly á la Servaas	10
Cheese Bread 	,50



Scan the QR code and discover our beer menu!

 = vega or option for vega

# MENU - FOOD

## DINNER

UNTIL 22.00

### Care to share?

Next to our main courses we gladly serve you of our Sharing dishes menu. 15 different small dishes, easily to combine, see the next page. We gladly recommend you our favourites!

<b>Weekspecial</b>	21,50
seasonal vegetables - potato garnish	
<b>Catch of the day</b>	21,50
seasonal vegetables - potato garnish	
<b>Krullburger (Limburgs pork)</b>	16,50
smoked provalone cheese - black garlic - pickles - tomato - cucumber - little gem - homemade fries or sweet potato fries	
<b>Homemade Cauliflower burger</b> 	17,50
smoked provalone cheese - salsa verde - pickles - tomato - cucumber - little gem - homemade fries or sweet potato fries	
<b>Salad Val-Dieu</b> 	16,50
fig - mushroommix - sweet potato	
<b>Pasta Fungi</b>	18,50
pappardelle - mushroommix - truffle sauce - Pernod - Old Rotterdamcheese - sundried tomato	
<b>Stew of the week</b>	17,50
changing stew - homemade french fries - salad	
<b>Côte à l'os (+/- 750 gram)</b>	64.50
seasonal veggies - home-made fries/sweet potato fries	

## DESSERTS

<b>Cheese platter</b>	13,50
5 different cheeses with a homemade stout syrup	
<b>Bieramisu</b>	9,50
tiramisu of stout beer - coffee	
<b>Chocolade cake</b>	9,50
beercaramel - blackberries - white chocolatepowder - pistacchio	
<b>Custard</b>	9,50
tonkabean - Haagse bluf - blue grapes	

Fancy a nice cup of coffee instead of a dessert?

Coffee deluxe Servaas - with 2 bonbons by Glans Chocolade and more! 9,50

# SPECIALS - FOOD

## SHARING DISHES

UNTIL 22.00

### Turnip

3 preparations of turnip - Old Rotterdam cheese - mushroommix

### Fig

goatcheese - red onionchutney - raspberry/balsamicotuille

### Artichoke Tartar

vadouvan - smoked ricotta - tomberry tomato - apple caper

### Cauliflower

harissa - broad bean - yogurt - currie

### Pumpkin

tarte tatin - mushroommix - sage - beersyrup

## VEGA

## FISH

### Monkfish cheek

buttermilk - za'atar - fregola - orangefoam

### Mussels 'in the water'

fishstock - cream - saffron

### Yellow Tail

crunchy sushirice - soimarinade - avocado - lime

### Prawn

katafi - baby bok choy - Thai red curry

### Sea Bream

ceviche - geuze beer - red beetroot - red pepper

### Steak tartare Servaas

pickled cauliflower - capercream - black olive crumble

### Pate of deer and duckliver

brioche bread - raspberrycoullis

### Boarcheek

La Trappe double sauce - pumpkincream - mushroommix - crunchy gingerbread

### Homemade black pudding

beersyrup - apple - caramalised onions - rye bread

### Smoked duckbreast

creme de cassis - Jerusalem artichoke - fig

## MEAT

Per dish

9,50

Combination of 3 dishes

26,50

## ALSO TASTY

Oysters	3 p/p
Sticky Fingers	10
Handrolled croquettes	7,50
Porkbelly	10

For 2 or 3 people

Côte à l'os 64,50

+/- 750 gram

Served with seasonal vegetables and home-made fries or sweet potato fries