





LUNCH

UNTIL 16.30

Fried eggs with ham/cheese 	11,50
<i>pain de mer (brown) - 3 eggs sunny side up</i>	
Soup of the chef 	8/11,50
<i>served with bread</i>	
Shrimp-fish croquettes	13,50
<i>handrolled croquette with shrimp and fish - pain de mer (brown)</i>	
Servaas tasting platter	39,50
<i>changing selection of homemade dishes - served with bread</i>	

Sandwich porkbelly à la Servaas	13,50
<i>soy marinade - tomato salsa- pickled fennel - little gem</i>	
Sandwich grilled chicken	12,50
<i>red pepper - bell pepper aioli - pickled red onion - little gem</i>	
Sandwich smoked salmon	13,50
<i>wild garlic mayo - orange - pickled fennel - lettuce</i>	
Sandwich baba ganoush 	11,50
<i>hazelnut - atichoke - pickled red onion - little gem</i>	
Sandwich manchego (hot or cold) 	11,50
<i>sheep cheese - romesco - green arparagus - little gem</i>	

Salad beetroot 	15,50
<i>sinaasappel - kikkererwt - ingelegde venkel - veldsla</i>	
Krull-burger (Limburgs pork)	17,50
<i>zwarte knoflook - gerookte provolone - tomaat - komkommer - augurk - little gem - huisgemaakte friet of zoete-aardappel friet</i>	
Homemade cauliflowerburger 	16,50
<i>salsa verde - gerookte provolone - tomaat - komkommer - augurk - little gem - huisgemaakte friet of zoete-aardappel friet</i>	
Stew	16,50
<i>wisselend stoofgerecht - salade - huisgemaakte friet of zoete-aardappel friet</i>	

Croissant 	3,50
<i>served with ham/cheese or jam</i>	
Pancakes 	10,50
<i>red fruit - creme fraiche - maple syrup</i>	

 = vega or option for vega



MENU - ETEN

CHEFSMENU

17.00 UNTIL 22.00

In consultation with our local greengrocer, fishmonger and butcher, we also offer a changing chef's menu in addition to our fixed menu. Feel free to ask our staff about the changing menu.

3-course chef's menu for 35.50

Would you rather just have a main course or 2 courses?
All courses are also available separately.

APPETIZERS

UNTIL 23.00

Servaas platter XXL 	29,50
Snack platter for 2 people voor 2 personen 	18,50
Meat platter <i>served with bread</i>	14,50
cheese platter 	13,50
<i>served with bread</i>	
Nachos classic 	11
Nachos porkbelly	14,50
Sticky fingers (Iberico-ribs)	11
Homemade springrolls	7,50
Oysters (per piece)	3
Porkbelly à la Servaas	11
Cauliflower in tempura 	7,50
<i>served with aioli</i>	

 = vega or optie for vega





DINER

SHARED DINING

17.00 UNTIL 22.00

VEGA

Eggplant tompouce 
baba ganoush - dukah - mint-yoghurt

Arancini 
saffron - green pea - bell pepper-aioli

Artichoke 
honey-mustard vinaigrette

Oyster mushroom gua bao 
steamed bun - hoisin - pickled vegetables

Tartare of chickpeas 
beetroot - apple - vadouvan

MEAT

Sobrasada
*Mallorcan chorizo - bruschetta -
pickled vegetables*

Steak tartare
gochujang - wild garlic - lime

Chickenleg
green pea - prawn - tarragon

Bavette
black garlic - lettuce - green asparagus

Veal tongue
salsa verde - hazelnut - mustardseed

FISH

Monkfish cheek
nettle - turnip greens - orange

Steamed shellfish
sobrasada - garlic - white wine

Trout
green pea - tarragon - lettuce

Octopus tentacle
romesco - turnip greens - lime

Roasted mackerel
beetroot - green apple - mustardseed

for 2 or 3 people

Côte à l'os

67,50

+/- 750 gram


Sirloin steak cut with bone

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

Per Piece 10,50 | Big Portion 20

CAFÉ CLASSICS

Krull-burger (Limburg pork) 17,50
*smoked provalone cheese - black garlic aioli -
pickles - tomato - cucumber - little gem -
homemade fries or sweet potato fries*

Homemade cauliflowerburger  16,50
*smoked provalone cheese - remoulade -
pickles - tomato - cucumber - little gem -
homemade fries or sweet potato fries*

Salad beetroot  15,50
orange - chickpea - fennel - lettuce

Stew 16,50
*changing stew - salad - huisgemaakte friet of
zoete-aardappel friet*

 = vega or option for vega

DESSERTS

White chocolate bavaois 9,50
rhubarb - almond - blood orange

Lemon curd 9,50
meringue - rosemary - mint

Chocolate pie 9,50
beetroot - pomeberry

Cheese platter 13,50
5 cheeses - beersyrup - grapes - pain de mer

Coffee deluxe 9,50
friandises with coffee of your choice