

WELCOME TO SERVAAS

START WITH ONE OF
OUR RECOMMENDATIONS

OUR MAASTRICHT

BLONDE *Geef miech e m'uilke*

SERVAAS BOARD

SHARING BOARD

MULLED WINE

*homemade to warm
ou up*

PUMPKIN SPICE
PUNCH

uturn cocktail

Groups of up to 70 can stand
in our café. Dining with a large group?
Our bistro seats up to 65 people

Reservations are required, email us at
info@servaascafe.nl

GOOD MORNING

until 16:00

BREAKFAST AND BRUNCH

Croissant ✓ 3

Jam, cheese or ham +1

Ham & cheese +2

Seasonal special: Toasted 9.5

Dutch sugar loaf with whipped

goat cheese ✓

Fig, walnut

Greek Yoghurt ✓ 9.5

Granola, honey, fresh fruit, nuts

Pancakes ✓ 12.5

Caramel, crème fraîche, fresh fruit
(crispy bacon +2.5)

Eggs

Fried eggs 13

3 sunny-side-up eggs with
ham and cheese (Crispy bacon
instead of cured ham +1.5)

♥ Eggs royale 17

Brioche, house-smoked salmon,
2 poached eggs, tarragon
hollandaise

Eggs Servaas ✓ 16

Brioche, portobello mushroom,
2 poached eggs,
tarragon hollandaise

Breakfast deal
before 11:00
Croissant with
coffee 5



GOOD AFTERNOON

until 16:00

open sandwich TARTINES

Steak sandwich 17.5

Rustic sourdough, truffle mayonnaise,
portobello mushroom, Parmesan,
caramelised pearl onion

House-smoked salmon 15.5

Brioche, caper cream, pickled
cucumber, dill oil

Fried mushroom ✓ 14.5

Rustic sourdough, celeriac re-
moulade, Manchego

Pork belly à la Servaas 14.5

Rustic sourdough, soy marinade,
tomato salsa, pickled fennel

Goat & fig salad ✓ 15.5

Fresh salad, whipped goat cheese,
red port dressing, fried
mushrooms
(crispy bacon +2)

Lunch platter for 2 34.5

Rustic sourdough, house-smoked salmon,
serrano ham, Manchego, croque monsieur,
gratinated onion soup

LUNCH

Steak tartare 80g/160g 14.5/22.5

Anchovy mayonnaise, crispy
capers, egg yolk

Fig-shallot tarte tatin ✓ 14.5

Red port, Manchego, apricot

Fried prawns 14.5/21.50

7 pcs./12 pcs.

Vadouvan, lemongrass, garlic

Servaas burger 17.5

(beef or portobello) ✓

Taleggio, Servaas burger sauce,
caramelised pearl onion,

Onion soup ✓ 9.5

Blue cheese, Pernod, rustic bread

CROQUES CROQUETTES

Croque

Madame 12.5

Kimchi ✓ 12.5

Tom kha kai croquettes 14.5

Rustic sourdough, mango chutney

Blue cheese & date croquettes ✓ 14.5

Rustic sourdough, onion confit

BITES THROUGHOUT THE DAY DEMO from 12:00

Baked Camembert ✓ 11.5
Rosemary, honey, pecan

Nachos Classic ✓ 14.5
Guacamole, pico de gallo,
crème fraîche (pork belly +3)

Chicken wings 6 pcs 12.50
From our own Bertha BBQ

Flammkuchen ✓ 14.5
Mushrooms, red onion, Parmesan
(crispy bacon +1.5)

Pork belly à la Servaas 13.5
Homemade soy marinade,
pickled fennel

Spare ribs 16.5
Our own BBQ marinade, aioli,
sesame

WITH THE FIRST GLASS...

Bread with sage butter ✓ 5.5

Homemade cheese sticks ✓ 7.5

Spanish olives ✓ 4.5

Fine de Claire oysters

3 pieces 12

6 pieces 22

12 pieces 42.5

SHARING BOARDS

Sharing board for two ✓ 28.5

Croquettes, A la Paco olives, meat and cheese,
Maastricht nachos and homemade dip

Cheese board ✓ 5.5

Five cheeses from different countries and regions,
with bread and homemade beer syrup

Servaas Board XXL ✓ 7.5

Croquettes, A la Paco olives, meat and
cheese, Maastricht nachos, spare ribs with
homemade BBQ sauce and bread with three dips

Charcuterie board 16.5

Four cured meats from local delicatessen shops,
with bread



GOOD EVENING

from 17:00

MAIN COURSES

Sea bass 23.5

Grenobloise sauce with Dutch shrimp, capers, lemon

Duck breast 26

Farm duck, duck jus,
Jerusalem artichoke, sea buckthorn

Rump steak 24

Dutch beef, seasonal vegetables,
béarnaise or veal jus

Roasted pointed cabbage 22.5

Grilled pointed cabbage, caraway, yoghurt,
hazelnut

Servaas burger 17.5

(beef or portobello)✓

Taleggio, Servaas burger sauce,
caramelised pearl onion

Boeuf bourguignon 19.5

Beef stew, pearl onion, portobello mushroom,
bacon

Plat du jour (Mon, Tue, Wed, Thu) 16.5

On Mon, Tue, Wed and Thu we serve a
changing main course

Cataplana for 2 65

Fish & seafood, langoustine bisque,
rustic sourdough

Côte à l'os for 2 75

Tender, flavoursome beef topped
with Café de Paris butter. Served with
fresh seasonal vegetables and thick-cut fries.

SIDES

Fresh fries ✓ 3.5

(Parmesan and truffle mayo +2)

Fresh salad ✓ 6

Caramelised chicory ✓ 12.5

Gorgonzola, walnut, raisin

Roasted baby potatoes 6.5

with Café de Paris butter

Enjoy a delicious cheese fondue every Wednesday. 17.5
cheese fondue.



TO SHARE

from 17:00

Mussels à la nage 13.5
French style, cream, saffron

Pumpkin ravioli 16
Langoustine bisque, sage, hazelnut

Steak tartare 80g/160g 14.5/22.5
Anchovy mayonnaise, crispy capers,
egg yolk

Gratinated onion soup ✓ 9.5
Blue cheese, Pernod, rustic bread

Fried prawns 7 pcs./12 pcs. 14.5 / 21.5
Vadouvan, lemongrass, garlic

Artichoke tartare ✓ 13.5
Lemon, caper cream, Espelette pepper
d'Espelette

Goose rilette 16.5
Celeriac remoulade, onion confit,
blackberry, sauerkraut

Beef tagliata 16.5
Parmesan, lamb's lettuce, balsamic

Fig-shallot tarte tatin ✓ 14.5
Red port, Manchego, apricot

Apéro plateau 27.5

A delicious selection of our
delicacies to enjoy
with your first drink.

Rilette, mussels, smoked
salmon, whipped goat cheese and
more.

Curious about our bistro?

Ask about the options and
reserve a table in our bistro.



THE FINAL ONE

DESSERTS

Orange	9.5
Mascarpone, ginger, fig	
Chocolate Moelleux	9.5
Cardamom, apricot, white chocolate crumble	
Dessert d'amour	14.5
Selection of various treats to share	
Coffee deluxe	9.5
3 petits fours with a hot drink of your choice	
Cheese board	15.5
Selection of five cheeses, nut bread, homemade beer syrup	

COFFEE

Coffee, Espresso, Tea	3,1
Doppio	4,5
Cappuccino, café au lait	4
Latte macchiato, flat white	4,6
Fresh mint tea	4.5
fresh ginger tea	4.5
Hot chocolate	4.5
Iced latte, iced americano	4.5

MULLED WINE



*Homemade
To warm you up during
cold days*

DIGESTIFS

Local from Stookery Norbeeck

Citrijn - limoncello
Sterkwater - grappa, Chardonnay
Sterkwater - grappa, Eycken

Spiked coffee

Irish coffee - Jameson
Italian coffee - Amaretto
French coffee - Cointreau
Spanish coffee - Licor 43

Popular extras:

Oat milk	0.8
Whipped cream	0.8
Caramel syrup	1

BEERS

DRAUGHT BEER

Our Maastricht Blonde:

Geef miech e m'uilke 6%



5.5 / 9.5

Bavaria

Pilsener 5%

4 / 7.8

La Trappe



Witte Trappist 5.5%

5.9 / 9.5

Weihenstephaner

Hefeweizen 5.4%

5.9 / 9.5

St. Bernardus

Tripel 8.0%

6.0 / 10.5

Prior 8.0%

6.0 / 10.5

't Uiltje

Juicy Lucy 5.8%

6.5 / 11.5

ALCOHOL DEMO FREE BEERS

Bière des Amis

Blonde 0.0%

6

La Trappe

Nillis 0.0%

6

Epos 0.0%

6

Van Moll

Wanderlust IPA <0.5%

6

Bavaria

Pils 0.0%

4

Radler 0.0%

4

Radler 2.0%

4.5

We also have
two special beers on
our rotating taps.

Curious which ones they are?
Ask us!

OUR RECOMMENDATIONS

Classics

Duvel	6.5
Omer	6.5
Le Fort tripel	7
Westmalle tripel	6.5
Orval	6
Chimay Blue	7

Trappist beers from La Trappe

Blond	5.5
Isi d'or	6.5
Dubbel	6
Quadrupel	7

Local beers

Heuvelke blond	7
Benkske neipa	8
Durpke Smash ipa	8
Sjtegelke tripel	8
Veldeke tripel	5.8

Curious about **all our beers?**
Scan the QR code to see us on
Untappd. There is plenty to choose from!



WINES

ROS

Croix d'Or Rosé

France, Pays d'Oc, spicy, fruity



6 29

SPARKLING

Briosio Prosecco

Italy, Veneto, fruity, fresh



8 38

Mistrelle La Petite Rosé

France, Méditerranée, floral, soft

7 34

Schlumberger Brut

Austria, Vienna, mineral, dry

11 54

WHITE

Croix d'Or - Chardonnay

France, Pays d'Oc, ripe



6 29

RED

Croix d'Or - Merlot

France, Pays d'Oc, earthy, smooth



6 29

Joseph Mellot - Destinea

France, Loire, citrus, crisp

7 34

Campo di Cristobal - Primitivo

Italy, Puglia, sweet, ripe

7 35

Campo di Cristobal - Pinot grigio

Italy, Veneto, fresh, light

7 34

Torres Lost Vines Red

Spain, Catalonia, spicy, full-bodied

8 39

Vistas - Verdejo Organic

Spain, Castilla-La Mancha, spicy, citrus

7 34

Torres Lost Vines White

Spain, Catalonia, soft, floral

8 39

Torres Pazo Das Bruxas

- Albariño

Italy, Tuscany, floral, citrus

10 49

Vraag naar ons **ruime**
assortiment aan wijnen
by the bottle

APERITIFS

GIN-TONIC

Beefeater	10.5
Hendrick's	12.5
Rotating Gin	11.5

Curious? Ask us about our selection

COCKTAILS

Balon 43	8.5
Amaretto fizz	8.5
Pornstar martini	11
Espresso martini	11
♥ Autumn cocktail	10.5

Pumpkin Spice Punch

A spiced autumn cocktail with pumpkin spice, Cointreau and ginger ale. Fresh, sparkling and wonderfully warming!

ALCOHOL DRINK FREE

Homemade

lemonade	5.5
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Spritz 0.0

Pear, Crodino	6.5
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Seedlip 0.0

Gin tonic	9.3
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APEROL SPRITZ

 1919	9.5
Limoncello spritz	9.5
Campari spritz	9.5

Autumn special: Pear Spritz 9.5

Fancy something different? A wonderfully fresh spritz with pear, rosemary and a hint of cinnamon. Autumn in your glass!



Kombucha

Ginger & Mint
Berries & Lavender

5.5

REFRESHING

Our homemade
lemonade 5.5

Fresh orange juice 5
Tomato juice 4

Fevertree
Ginger beer 4.5
Tonic 4.5

Kombucha 5.5
Ginger & Mint
Berries & Lavender

PREFER JUST A SOFT DRINK?

Pepsi, Pepsi Max, 7UP 3.3 - 3.6
Ice Tea Sparkling, Ice Tea Green, tonic,
ginger ale, Bitter Lemon, Orangina,
Rivella



SCAN
FOR
ENGLISH
MENU

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Bemelen juice

Apple	4.5	18
Pear	4.5	18
Cherry	4.5	18

Schorle

Apple	6.5	24
Pear	6.5	24
Cherry	6.5	24