

WELKOM BIJ SERVAAS

Cörversplein 10+9 • 6221EZ Maastricht • 043 321 7669

GOOD MORNING — BREAKFAST & BRUNCH

Breakfast & Brunch

Croissant ✓	€3
Jam, cheese or ham (+€1) · Ham & cheese (+€2)	
French Toast ✓	€13.5
Cinnamon, fresh fruit, crème fraîche	
Greek Yoghurt ✓	€9.5
Granola, honey, fresh fruit, nuts	
Açai Bowl ✓	€13.5
Banana, granola, forest fruits (peanut butter +€1.5)	
Pancakes ✓	€13.5
Caramel, crème fraîche, fresh fruit (crispy bacon +€2.5)	
Breakfast Platter ♥	€18.5
Croissant, rustic sourdough, açai bowl, Gouda cheese, jam, poached egg (crispy bacon/smoked salmon +€2.5)	
Limburg Pie (Vlaai)	€5.5
Ask about our different pie flavours!	

Eggs

Uitsmijter	€13.5
3 fried eggs sunny side up with ham and cheese (bacon & cheese +€1.5)	
Eggs Royale ♥ ✓	€17
Brioche, house-smoked salmon, 2 poached eggs, hollandaise	
Eggs Servaas ✓	€16
Brioche, portobello mushroom, 2 poached eggs, hollandaise	
Oeuf en Cocotte ✓	€13.5
Egg, spinach, camembert, breadsticks, shallot jam	

■ **Breakfast Deal before 11:00** — Croissant with coffee €5

GOOD AFTERNOON — LUNCH (served until 16:00)

Croquettes

Our croquettes are hand-rolled by Cuisine Nola, served on rustic bread with a refreshing salad. Choice of:

- **Tom Kha Kai croquettes** with homemade mango chutney
- **Mushroom croquettes** with sweet shallot jam

€14.5

Sandwiches

Steak Sandwich	€17.5
Rustic sourdough, truffle mayo, portobello mushroom, caramelised silverskin onions, Parmesan	
Red Beetroot Hummus ✓	€11.5
Rustic sourdough, roasted pecans, pickled fennel (burrata +€3)	
House-Smoked Salmon	€15.5

Brioche, mango crème fraîche, pomegranate, radish	
Pita Halloumi ✓	€14.5
Seasonal vegetables, romesco, halloumi, lamb's lettuce	
Belly Pork à la Servaas	€14.5
Rustic sourdough, soy marinade, tomato salsa, pickled fennel	
Limburg Black Pudding	€14.5
Rustic sourdough, apple, shallot jam, hazelnut	

Croques

Croque Madame	€12.5
Rustic bread, cooked ham, Gouda cheese, fried egg, truffle mayo	
Croque Kimchi ✓	€13.5
Rustic bread, kimchi, Gouda cheese, fried egg, sriracha mayo	

Lunch Specials

Spring Salad ✓	€15.5
Grapefruit, lamb's lettuce, green asparagus, beluga lentils, fennel, pecan, pomegranate seeds (burrata +€3)	
Kuusj-Pluusj Burger	€16.5
Limburg pork, wild garlic mayo, monastery cheese, gherkin, caramelised onions	
Chef's Burger ✓	€16.5
Mushroom-based burger, sriracha mayo, kimchi, Pluusj cheese	
Steak Tartare 80g/160g	€14.5/22.5
Egg yolk, olive crumble, anchovy mayo	
Pan-Fried Prawns 7/12 pcs	€15.5/21.5
Garlic, beurre blanc, vadouvan	
Lunch Platter for 2 ♥	€34.5
Rustic bread, salmon, Pluusj cheese, Serrano ham, soup, croque monsieur	
Shallot Tarte Tatin ✓	€14.5
Goat's cheese, confit tomato, caramel	
Chicken Burger	€16.5
Chipotle mayo, Pluusj cheese, caramelised onions	
Chef's Soup of the Day	€9.5
Rotating homemade soup	

DRINKS ALL DAY — SNACKS & SHARING (12:00–23:00)

On the Table

Baked Camembert ✓	€12.5
Rosemary, honey, pecan	
Classic Nachos ♥ ✓	€14.5
Guacamole, tomato salsa, crème fraîche (belly pork OR Jamaican chicken stew +€3)	
Chicken Wings (6/8 pcs)	€14.5/18.5
From our own Bertha BBQ	
Liège Meatballs (6 pcs)	€11.5
Hand-rolled meatballs in syrup gravy	
Loaded Fries	€16.5
Jamaican chicken, jalapeños, cheese	
Flatbread ✓	€14.5
Crème fraîche, roasted vegetables, Parmesan	
Belly Pork à la Servaas	€13.5
Homemade soy marinade, pickled fennel	

Corn Ribs ✓ €11.5
Special rub, salsa macha, lime

Starters / Nibbles

Homemade Cheese Straws ✓ €6.5
Spanish Olives ✓ €4
Cheese Portion ✓ €5
Bread with Dips ✓ €5.5
Asparagus Croquettes (6 pcs) ✓ €12
Oysters (3 pcs) €12
(+€3.5/pc)

Fine de Claire oysters

Sharing Boards

Sharing Board for Two €28.5
Hand-rolled croquettes, olives from à la Paco, meat & cheese selection, nachos, homemade dip

Cheese Board ✓ €16.5
5 cheeses from different countries, served with bread and homemade beer syrup

Servaas XXL Board ♥ €37.5
Hand-rolled croquettes, olives from à la Paco, meat & cheese selection, nachos, spare ribs with homemade BBQ sauce and bread with 3 dips

Charcuterie Board €16.5
Selection of 4 cured meats from local delicatessens, served with bread

Bertha's BBQ Board €37.5
Spare ribs, chicken wings, Liège meatballs and belly pork à la Servaas. Served with bread and various dips

GOOD EVENING — DINNER (from 16:00)

Mains

Chef's Soup of the Day €9.5
Served with rustic bread

Stew ♥ €18.5
La Trappe beer jus, green salad

Melanzane alla Parmigiana ✓ €17.5
Tomato sauce, gratinated cheese and aubergine

Spare Ribs €19.5
Served with our own BBQ sauce and green bean salad

Chef's Burger (mushroom-based) ✓ €16.5
Kimchi, Korean mayo, monastery cheese

Chicken Burger €16.5
Chipotle mayo, Plusj cheese, caramelised onions

Kuusj-Plusj Burger (Mechelen pork) €16.5
Wild garlic mayo, Plusj cheese, gherkin, caramelised onions

Halloumi Salad €15.5
Lamb's lettuce, mint, radish, pecan

Desserts

Chocolate Fondant €7.5
Limburg Pie (Vlaai) €6.5
Cheese Board ✓ €16.5
Coffee with a liqueur €9.5

BEERS

Draft Beer

Our Maastricht Blonde (Geef miech e m'uilke) 6%	€5.5 / €9.5
Bavaria Pilsner 5%	€4 / €7.8
La Trappe White Trappist 5.5%	€5.9 / €9.5
Weihenstephaner Hefeweizen 5.4%	€5.9 / €9.5
St. Bernardus Tripel 8%	€6 / €10.5
St. Bernardus Prior 8%	€6 / €10.5
't Uiltje Bird of Prey 5.8%	€6.5 / €11.5
't Uiltje Juicy Lucy 5.8%	€6.5 / €11.5

We also have two rotating guest taps — ask us what's on!

Alcohol-Free Beers

Bière des Amis Blond 0.0%	€6
La Trappe Nillis 0.0%	€6
La Trappe Epos 0.0%	€6
Van Moll Wanderlust IPA <0.5%	€6
Bavaria Radler 0.0%	€4
Bavaria Radler 2.0%	€4.5

Recommendations

La Trappe Trappist: Blond €5.5 · Isi d'Or €6.5 · Dubbel €6 · Quadrupel €7

Classics: Duvel €6.5 · Omer €6.5 · Le Fort Tripel €7 · Westmalle Tripel €6.5 · Orval €6 · Chimay Blue €7

Local Beers by Vakwerk: Heuvelke Blond €7 · Benkske NEIPA €8 · Durpke Smash IPA €8 · Sjtiegelke Tripel €8 · Vreug Duuster Dark €9.3

WINES

White Wine

Croix d'Or Chardonnay — France, 12.5%	€6 / €29
Full, apple, fruity	
Joseph Mellot Destinea Sauvignon Blanc — France, 12%	€7 / €34
Campo di Cristobal Pinot Grigio — Italy, 12.5%	€7 / €34
Lost Vines White by Torres — Chile, Garnacha Blanca Parellada, 12%	€8 / €39

Rosé Wine

Croix d'Or Rosé — France, Shiraz/Syrah, 12%	€6 / €29
Mistrelle La Petite Rosé — France, Cinsault/Grenache/Merlot/Syrah blend, 12%	€7 / €34

Red Wine

Croix d'Or Merlot — France, 12.5%	€6 / €29
Campo di Cristobal Primitivo — Italy, 12.5%	€7 / €35
Lost Vines Red by Torres — Chile, Grenache/Carignan, 12%	€8 / €39

Sparkling Wine

Brioso Spumante Prosecco — Italy, Glera, 11%	€8 / €38
Schlumberger Sparkling Brut — Austria, Pinot Blanc/Chardonnay, 11.5%	€11 / €54

Ask about our extensive selection of wines by the bottle!

APERITIVES

Gin & Tonic

Beefeater	€10.5
Hendrick's	€12.5
Rotating Gin	€11.5

Ask us about the current selection

Cocktails

Balon 43	€8.5
Amaretto Fizz	€8.5
Pornstar Martini	€11
Espresso Martini	€11
Rosemary Paloma ♥	€10.5

A summery cocktail with grapefruit, tequila and rosemary

Spritz

Limoncello Spritz	€9.5
Campari Spritz	€9.5
Aperol Spritz	€9.5
Crodino 0.0%	€9.5
Tropical Spritz	€9.5

A mango-flavoured spritz — also available alcohol-free for €6.5

SOFT DRINKS & HOT DRINKS

Soft Drinks

Homemade lemonade or iced tea	€5.5
Fresh orange juice	€5
Tomato juice	€4
Louter Kombucha — Ginger & Mint	€5.5
Louter Kombucha — Berries & Lavender	€5.5
Fevertree Ginger Beer / Tonic / Grapefruit	€4.5
Bemelen Juice — Apple / Pear / Cherry	€4.5 / €18
Schorle (sparkling fruit juice) — Apple / Pear / Cherry	€6.5 / €24

Hot Drinks

Coffee / Espresso	€3.10
Doppio	€4.5
Cappuccino / White Coffee	€4
Latte Macchiato / Flat White	€4.6
Tea	€3.10
Fresh Mint Tea / Fresh Ginger Tea	€4.5
Hot Chocolate	€4.5

Coffee Specials

Coffee with liqueur (Amaretto / Cointreau / Baileys / Liqueur 43 / Whiskey)	€9.5
Hot Chocolate with liqueur (Liqueur 43 / Baileys / Amaretto / Rum)	€9.5

Add-ons: Oat milk €0.8 · Whipped cream €0.8 · Caramel syrup €1

With your coffee: Limburg Pie from Patisserie Royale — €5.5

GROUP RESERVATIONS

We can accommodate groups of up to **70 people standing** in the café, or up to **65 people for a sit-down dinner** in our Bistro. Reservations required — email info@servaascafe.nl

Cörversplein 10+9 • 6221EZ Maastricht • 043 321 7669

♥ = House favourite ✓ = Vegetarian option