



## Lunch

### *Bread*

We use lightly roasted sourdough bread for our sandwiches, accompanied by a homemade dressings. All dishes are freshly prepared. Our bread has been baked for us by the local Hopper Artisian Bakery. We are able to cook for special diets if we are informed at least a day before. An allergy card is available in Dutch with international icons.

### **Salmon bonbon**

€ 9,95

Sliced smoked salmon stuffed with scrambled eggs on a bed of lettuce, Rocket and dressing. Served with a scoop of butter and homemade pesto. A classic dish!

### **Omelette mushrooms**

€ 8,95

Omelette with fresh baked mushrooms tapenade of tomatoes and fresh Italian herbs. Accompanied with homemade pesto, mesclun salad and balsamic dressing. A tasty vegetarian lunch dish!

### **Egg burger 010**

€ 7,95

Crispy bacon, soft cooked eggs, melted cheese, lettuce, rocket, cucumber and tomato with mustard mayonnaise and homemade dressing. Right on!

### **Livar ham**

€ 9,75

Smoked ham from a Limburg monastery pig, salad with dressing, sundried tomatoes and a tapenade of fried bacon, pearl onions, pine nuts with a veal stock dressing. A taste sensation!

### **Vitello tonato**

€ 9,75

Slow cooked veal in a green pepper, mustard and tarragon marinade, salad with a dressing, tuna mayonnaise, capers and haricot verts with a strong mustard. Our take on a Salad Nicoise

### **Smoked salmon**

€ 8,95

Wild salmon with dried furikake spices, salad with a soya-sereh dressing, bean sprouts with lemon zest olive oil and sesame seeds. A dish with a Japanese twist, try it!

### **Cottage cheese/banana**

€ 6,95

Creamy cottage cheese, banana, salad with a dressing, sliced banana, pecan nuts and Acacia honey. A great vegetarian option!

### **Farmers cheese**

€ 5,95

Matured farmers cheese, mustard mayonnaise, rocket and tomato. Simply delicious!

**Betuwse ham** € 6,95

Freshly sliced ham with a salad made from homemade dressing, mustard mayonnaise and sundried tomatoes. How good can a ham sandwich be!

**Humus** € 5,95

Two canelles of humus, one with cayenne pepper and one with coriander on a bed of rocket, roasted peppers and pine nuts. A culinary challenge, even for meat eaters!

**Your choice...**

If you haven't been able to make a choice, you can always create your own sandwich! Ask us for the possibilities. Also available for children, even bread with peanut butter is possible!

**Toast**

**Goats cheese** with fig jam and walnuts. € 5,50

**Goats cheese** with olive tapenade, red pepper and pine nuts. € 5,95

**Farmers cheese** with chorizo. € 5,50

**Ham/cheese** with prosciutto crude and farmers cheese. € 5,50

**Farmers cheese** € 5,00

**Salads**

All salads are freshly prepared.

**Couscous** € 8,95

Vegetarian salad of couscous, pickled pumpkin, feta cheese, raisins, sundried tomatoes, olives, fresh mint, dressing and homemade poppadum slices. Highly recommended!

**Thai Tuna** € 9,95

Tuna and roast veal, mixed with ginger, red onion, lime, chilli, garlic on a bed of crispy salad with soy-sereh dressing, coriander and seroendeng. Served with homemade emping and prawn crackers. A delicious taste explosion!

**The days salad**

Look at the Chalkboard.

**Soup**

**Richly filled fish soup**

Homemade fish soup based on a lobster fond, richly filled with cod, several fish fillet, garlic shrimp, seafood, vegetables and fried onion rings. Finished with garlic chilli oil and cream, served with garlic sourdough bread. Freshly prepared per dish. Very popular!

**As starter** € 6,95

**As main course** € 10,95

**Soup of the day**

Bij Loes makes fresh soup every day based on seasonal ingredients. See our chalkboard.

## **Yoghurt**

<b>Greek yoghurt</b> , <i>fresh fruit &amp; honey</i>	<b>€ 5,00</b>
<b>Greek yoghurt</b> , <i>organic crusli &amp; honey</i>	<b>€ 4,50</b>
<b>Greek yoghurt</b> , <i>fresh fruit, biological crusli &amp; honey</i>	<b>€ 5,50</b>

## **Fruit**

<b>Fresh Fruit mix</b>	<b>€ 4,50</b>
<i>Fresh seasonal fruit, sliced, in a bowl.</i>	