



Lunch

Bread

We use lightly roasted sourdough bread for our sandwiches, accompanied by a **homemade dressings**. All dishes are freshly prepared.

Salmon bonbon €10,95
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 Mushroom € 9,25
*Omelette with fresh mushroom
Accompanied with homemade pesto, lettuce, rocket, dressing and lightly sprinkled with truffle-oil.*

Egg-burger 010 € 8,50
Crispy bacon, soft cooked eggs, melted cheese, lettuce, rocket, cucumber and tomato with mustard mayonnaise and homemade dressing. Right on!

Egg-dish, your choice, - you name it, we make it! € 8,95

Smoked salmon € 8,50
*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!*

Vitello tonato €10,95
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 Salade Nicoise

Livar ham € 9,95
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!

Betuwe ham € 7,25
Freshly sliced ham with a salad made from homemade dressing, mustard mayonnaise and sundried tomatoes. How good can a ham sandwich be!

Farmers cheese € 6,50
*Matured farmers cheese, mustard mayonnaise, rocket and tomato.
Simply delicious!*

Cottage cheese/banana € 7,25
Creamy cottage cheese, banana, salad with a dressing, sliced banana, pecan nuts and Acacia honey. A great vegetarian option!

Humus € 6,50
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!

Extra slice of roasted bread € 1,00

Toast

Goats cheese with fig jam and walnuts. € 5,95

Goats cheese with olive tapenade, red pepper and pine nuts. € 6,50

Farmers cheese with chorizo. € 5,95

Ham/cheese with prosciutto crudo and farmers cheese. € 5,95

Chees or ham only € 5,50

Your choice If you haven't been able to make a choice, you can always create your own sandwich! Ask us for the possibilities. € 7,75

Salads, All salads are freshly prepared.

Couscous €11,95
Vegetarian salad of couscous, pickled pumpkin, feta chesse, raisins, sundried tomatoes, olives, fresh mint, dressing and homemade pappadum slices. Highly recommended!

Thai Tuna €12,95
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!

Soup

Richly filled fresh fish soup €11,95
Homemade fish soup based on a lobster fond, richly filled with cod, talapia 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!

Fishsoup as starter € 7,50

Soup of the day

Bij Loes makes fresh soup every day base don seasonal ingredients. See our chalkboard.

Yoghurt

Greek yoghurt, organic crusli & honey € 5,00

Greek yoghurt, fresh fruit & honey € 5,50

Greek yoghurt, fresh fruit, biological crusli & honey € 6,00

FruitFresh mix Fresh seasonal fruit. € 5,00