



SALADS & SANDWICHES

Bread and butter

4.50

Buddha Bowl

Grilled vegetables | Kaffir lime dressing

18.50

Additional: Burrata cheese

5.00

Asian Salad

Duck breast | Tauge | Paksoi | Ginger | Glass noodles | Tay-Soy dressing

21.50

Caesar Salad

Romaine salad | Croutons | Egg | Anchovy | Caesar dressing

17.50

Additional: Smoked salmon

5.00

Dutch Shrimp Sandwich*

Brioche bread | Dutch shrimp | Cucumber | Cocktail sauce

14.50

Filet Americain Sandwich*

Organic quadrino bread | Homemade Filet Americain | Pickles |

Sambal mayonnaise

14.50

Croquettes Sandwich*

Waallander bread | Croquettes | According to traditional local recipe

14.50

Mata Hari*

Multigrain bread | Grilled vegetables | Spicy tomato hummus | Avocado

14.50

Additional: Manchego cheese

5.00

*until 16:30 hours

SOUPS

Soto Ayam

Spicy Indonesian chicken soup

12.50

North Sea Bouillabaisse

Classic rich fish soup (chef's signature)

16.50



STARTERS

Tuna Sashimi

Fresh Tuna | Soya marshmallow | Curry cream | Edamame | wasabi

21.50

Steak Tartare

Steak Tartare | Truffle | Celeriac cream | Gherkins

18.50

Chef's Risotto of the Day

Small 18.50 | Big 24.50

MAIN COURSES

Royal Burger

MRIJ beef | Home smoked ketchup | Caramelized red onion | Pickles

18.50

Additional: Duck liver or Organic Cheddar cheese

5.00

Sirloin Steak

Sirloin Steak | Seasonal vegetables | Indonesian pepper sauce

28.50

Sea bass

Sea bass | Classic anti-boise dressing

28.50

Vegetarian dish of the day

22.50

*All main courses are served with fresh hand-cut fries

DESSERTS

Selection of International Cheeses

Fresh compote | Nutbread

17.50

Choice of Signature pastries

7.25 – 7.95

Chef's dessert

11.50

We would like to inform you that we take food allergies and food intolerances very seriously, however cross-contamination of allergens is not 100% excluded in our kitchen. Please inform our team about your dietary requirements.