

THE BAR

OLIVES

house marinated
4,50

BITTERBALLS

8 pieces
mustard
9,50

MEATLOAF

rough mustard
cornichons
6,50

CHEESEPLATTER

3 types of local cheeses | syrup
grapes | raisin/fennel bread
12,50

NACHO'S

cheddar | scallions | guacamole
crème fraîche | tomato chutney
parsley
9,50

OYSTER MUSHROOM BALLEEN

6 pieces
home grown | mustard
6,50

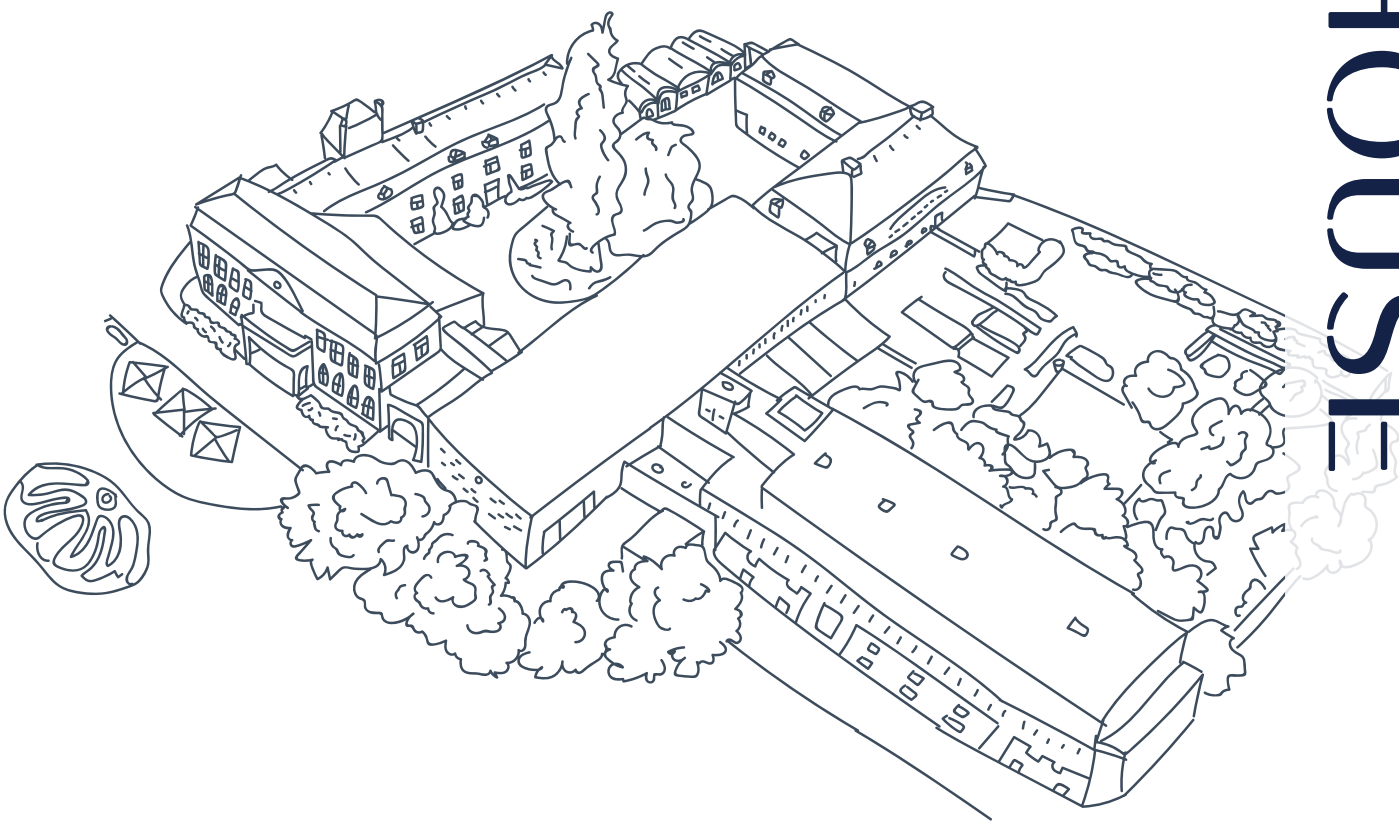
TWIEFELEER

2 people
tuna salad | 4 bitterballs | meatloaf
mini nacho's | bread with aioli | olives
23,50

VAESHARTELT

GEEFT JE DE RUIMTE

BISTRO & GREENHOUSE



THE GREEN HOUSE

BREAKFAST (07:00 until 11:00)

Smoothie mango yogurt	4,50
Croissant Tlant confiture	4,50
Banana pancakes banana batter pecans blueberries agave -syrup	7,00
Country omelet 3 eggs Hollandaise scallions parsley tomato green asparagus eryngii grated cheese sourdoughbread	9,50
Eggs vegadict 2 poached eggs Hollandaise sauce brioche slice grilled avocado	8,00

LUNCH (11:00 until 17:00)

Mushroomsoup made from home grown oyster mushrooms	7,00
Muhammara viking bread avocado wild tomato mini paprika powersalad parsley	9,50
Beetroot/Sjevraoje viking bread beetroot pecans sweet sour garnish	10,50

SALADS (from 11:00)

Quinoa salad Ras el hanout spring onion basil	15,50
Burrata powersalad zucchini poached pear wild tomato pine nuts raspberry/port syrup	15,50

MAINCOURSES (from 11:00)

Portobello burger garlic spinach chickpeas tahini linseed parmesan	19,50
Eggplant-lentil stew cauliflower lentils cumin corianderseed raita vikingbread	19,50

DESSERTS

Carrortcake carrot caramel pecans vanilla ice	8,50
Lemoncake poppy seed daily fresh baked	3,50
vlaai from local pastry Lemmens	4,50



THE BISTRO

LUNCH UNTIL 17.00

Country omelet 3 eggs spring onion parsley tomato vegetables bacon grated cheese sourdoughbread green asparagus	9,50
Saveurs meatloaf sourdoughbread red onion parmesan little gem	9,50
Croque Monsieur curry parsley gruyère bechamel	9,50
Marinated chicken sourdoughbread little gem bacon cocktail sauce tomato parsley	9,50

APPETIZERS

Breadplate aioli olive oil tomatochutney	6,50
Smoked salmon home smoked lime cream olive crumble	13,50
Steak tartar capers black garlic egg	13,50
Quiche made from home grown oyster mushrooms sweet and sour garnish	11,50
French onion soup gruyere croutons au gratin	7,00

SALADS

Caesar salad grilled half little gem ceaser dressing wild tomato bacon anchovy parmesan pesto croutons marinated chicken	15,50
Sjevraoje meslun lettuce little gems poached pear cashew nuts wild tomato port of raspberry syrup	15,50

FOR THE LITTLE ONES

Pasta bolognese	6,50
Fries with snack	6,50
Childrens icecream	3,50



CHEF'S MENU

Three-course menu 32,50 p.p.

Be surprised by today's menu!

If you don't like surprises, ask about our daily menu to your waiter

MAINCOURSES

Confit de canard* duck leg sauerkraut rosti veal jus	24,50
Beef steak* salsa verde mini bell pepper grilled zucchini	21,50
zuurvlees chips regional stew with syrup from our own garden*	18,50
Salmon piperade* bell pepper tomato shallot basil	22,50
Tagliatelle pasta portobello spinach garlic truffle sauce	19,50

**these dishes are served without side dishes*

SIDE DISHES

Fries with mayonaise	4,00
Pasta a aglio	4,00
Side salad	4,00

DESSERTS

Bombe Vahlrona chocolate vanilla ice cream	9,50
Coupe Vaeshartelt with fruit coulis from our own garden* champagnesabayon black currant red fruit sorbet protein foam	8,50
Cheeseplatter 3 cheeses raisin/fennel bread syrup grapes	12,50

Allergic or preferably no ...? Let us know!

**There is plenty to find on the 23 hectare of Vaeshartelt. Potato fields, raspberry bushes, bee hives, apple trees and much more. By using those products in our dishes, we help to reduce the co2 emission! Super responsible and very tasteful
Enjoy your meal!*