

- 't wycker -
CABINET

BREAKFAST Sat & Sun 9 – 12am Mon / Fri 10am - noon

During all national holidays we open for breakfast at 9am daily.

Our white and wheat sourdough bread is made with 100% pure flour (non-GMO, no enzymes) which we buy from a traditional miller in Silvolde (Gelderland, NL). On request, we also serve gluten free bread.

GRAND PETIT DÉJEUNER

DOUX ET VITE *V 8,40
Two slices of freshly baked banana bread, jam, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

CLASSIQUE 12,60
White and wheat sourdough miller bread with strong Stompetoren Grand Cru matured cheese, Prosciutto di Umbria, English muffin, omelet with vegetables and bacon, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

WYCK 13,60
White and wheat sourdough miller bread with strong Stompetoren Grand Cru matured cheese, Prosciutto di Umbria, slice of brioche with fresh avocado spread, smoked salmon and poached egg. Biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

BOISSONS PETIT DÉJEUNER p.t.o.

FRESHLY SQUEEZED VEGGIE- AND/OR FRUIT JUICE 4,10
FRESHLY SQUEEZED ORANGE JUICE 3,80
VARIOUS HOT DRINKS from 2,35
VARIOUS BIOLOGICAL TEA 2,40
SPARKLING & CHAMPAGNE from 4,70

PETIT DÉJEUNER

JAM CROISSANT 2,40
Homemade with jam and butter.

BIOLOGICAL 'MECHELSE' LOW-FAT YOGHURT 6,30
Homemade granola, fresh fruit and honey.

BRIOCHE WITH SMOKED SALMON 9,80
Two slices of brioche, artisanal smoked salmon (Smokehouse van Lieshout, Bunde), fresh avocadospread and two poached eggs.

TWO ENGLISH MUFFINS 7,90
With bacon and egg.

ANTIPASTI (4pm – 10pm)

MARINATED OLIVES 4,70
Mix of marinated olives.
CALAMARI 6,95
Homemade calamari with aioli.
MINI JUS DE BOULES 5,95
Meatballs in sweet beer sauce.
LA BELLE ILOISE 7,95
Premium quality Normandy canned fish, served on toast.
SCAMPI À L'AIL 9,80
Scampi in spicy garlic from the oven (8 pieces).
RILLETTE À LA MAISON 5,95
Varying rillettes, toast and homemade chutney.
PARMIGIANO CON MIEL 5,95
16 to 24 months old matured Parmesan with honey.
OYSTERS 6pcs. 11,40 / 12pcs. 21,20 / 18pcs. 32,20

CROSTINI
*Pomodori and basil. *V* 1,90
Blood sausage, baked apple, onion and and bacon. 2,40
Homemade rilette (varying). 2,20
Smoked Norwegian salmon, lemon mayonnaise, lemon zeste and dill. 2,70
Smoked mackerel salad and frisée. 2,20
Steak Tartare Préparé with tartare mayonnaise. 2,70

BREAD
- Garlic butter. 3,90
- Homemade aioli. 3,90
- Homemade tapenade of the day. 3,90
- All toppings. 4,90

FLAMMKUCHEN available all day

Elzasser 'pizza' with crispy thin base
- Gruyère cheese, onion & bacon. 12,30
*- Italian buffalo mozzarella, pomodori & basil. *V* 12,30
- Goat cheese, Lardo, green asparagus, walnuts and honey. 12,30

PLATEAUS including bread

ANTIPASTI FOR TWO 22,80
Chef's selection of hot and cold antipasti dishes.
CHARCUTERIE 13,90
Selection of cold meats.
FROMAGE *V 13,90
Selection of cheese varieties.
POISSON 15,90
La Belle Iloise, calamari, fried scampi, crostini salmon and mackerel.

LUNCH (10am – 4pm)

SOUP

Served during lunch and dinner

ONION SOUP AU GRATIN *V 6,90
Classic French onion soup, topped with Gruyère cheese.

SOUP OF THE DAY (featured on chalk boards) prices vary
Homemade soup.

SANDWICHES

Traditionally baked white or dark sour bread with flour from the mill.

OLD CHEESE *V 7,90
Strong 'Stompetoren' Grand Cru matured cheese (18 months) from 't Rommedoeke, served with locally sourced apple syrup.

MACKEREL & APPLE 8,95
Homemade smoked mackerel salad (Smokehouse van Lieshout, Bunde), mascarpone, cornichon, sweet apple, red onion, ginger and lemonzest.

CARPACCIO CIPRIANI 9,90
Grainfed Black Angus beef carpaccio à la Harry's Bar in Venice with homemade 'Cipriani' sauce, Parmesan cheese, pine nuts and rocket.

BLOOD SAUSAGE 8,95
Artisanal blood sausage from Butchery Kusters (Margraten), baked apple, onion, bacon and apple syrup from Limburg.

LUNCHSPECIALS

See our chalk boards for the freshly made (vegetarian) lunch specials

BAGELS

PULLED CHICKEN 9,80
Crispy baked homemade Poulet Noir (French farm chicken), served with little gem, tomatoes, cucumber and a mild spicy cocktail dressing.

PULLED PORK 9,80
Homemade sustainable pulled pork (Oxford Sandy & Black pig, Daalhoeve Maastricht), served with coleslaw, butterhead lettuce & BBQ sauce.

NORWEGIAN SALMON 9,80
Smoked Norwegian Salmon (Smokehouse van Lieshout, Bunde), fresh avocado spread, lettuce, spinach leaves and lemon mayonnaise.

DINNER (5 – 10pm)

STARTERS

ANTIPASTI FOR TWO 22,80
Chef's selection of hot and cold antipasti dishes.

OYSTERS 6pcs. 11,40 / 12pcs. 21,20 / 18pcs. 32,20

COQUILLES 13,90
Fried scallops, artisanal blood sausage from butchery Kusters (Margraten), parsnip puree and apples baked in Calvados.

HOMEMADE CROQUETTES varying
Two homemade croquettes, varying filling and sauce, toast and garnish.

STEAK TARTARE PRÉPARÉ (110 GRAMS) 13,90
Freshly ground beef (Blanc Bleu Belge free range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk and crostini.

CARPACCIO CIPRIANI 12,90
Grainfed Black Angus beef carpaccio à la Harry's Bar in Venice with homemade 'Cipriani' sauce, Parmesan cheese, pine nuts and rocket.

ESCARGOTS FLAMBÉES À L'ABSINTHE 10,70
Burgundy snails with garlic butter, flambéed at your table with Absinthe.

CHESTNUT MUSHROOMS GRATINÉE *V 8,80
Baked chestnut mushrooms from Eben-Emael (B), garlic-cream sauce, au gratin with Gruyère and Parmesan cheese and toast.

KIDS For our little guests

HOMEMADE VEAL CROQUET 7,90
Small veal croquet, served with freshly sliced fries, green salad, apple sauce and mayonnaise.

MINI JUS DE BOULES 7,90
Meatballs in a sweet sauce, freshly sliced fries, green salad, apple sauce and mayonnaise.

BOOK A TABLE

See our website www.wyckercabinet.nl. Also for groups.

LUNCH DISHES

PAN OMELET (VEGETARIAN OPTIONAL) *V 11,45 / 10,95
Omelet with/without bacon, chestnut mushrooms from Eben-Emael (B), onion, bell pepper & zucchini, served in a saucepan with bread.

RAVIOLI *V 18,70
Homemade ravioli with a filling of spinach and ricotta, rocket, Parmesan cheese, sage butter, fried sage, green salad and bread.

STEAK TARTARE PRÉPARÉ (165 GRAMS) 18,95
Freshly ground beef (Blanc Bleu Belge free range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk, crostini and fresh sliced fries.

TOAST CHESTNUT MUSHROOMS *V 9,70 / 9,20
Baked chestnut mushrooms from Eben-Emael (B), caramelised onions, garlic butter, with/without bacon and parsley.

HOMEMADE CROQUETTES varying
Two homemade croquettes, varying filling and sauce, toast and garnish.

VEGGIE BURGER *V 15,90
Brioche, homemade vegetarian burger with sweet potato, carrot and chick peas, grilled zucchini, garlic-mint-yoghurt sauce, veggie chips and red coleslaw with apple and raisin.

CABINET BURGER 17,90
Brioche, homemade Black Angus beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and freshly handsliced fries.

SALADS

Served during lunch and dinner

SALAD OF THE DAY (featured on chalk boards) price varies
CAESAR SALAD 16,80
Crispy baked Poulet Noir (French farm chicken), little gem, butterhead lettuce, croutons, Parmesan cheese, soft boiled egg, salted anchovies and a Caesar dressing.

KIDS For our little guests

HAM & CHEESE BAGEL (hot) 4,90
BAGEL JAM 4,45
HOMEMADE VEAL CROQUET 7,90
Small veal croquet, served with freshly handsliced fries, green salad, apple sauce and mayonnaise.
MINI JUS DE BOULES 7,90
Meatballs in a sweet sauce, freshly handsliced fries, green salad, apple sauce and mayonnaise.

MAIN COURSES

CABINET BURGER 17,90
Brioche, homemade Black Angus beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and freshly handsliced fries.

VEGGIE BURGER *V 15,90
Brioche, homemade vegetarian burger with sweet potato, carrot and chick peas, grilled zucchini, garlic-mint-yoghurt sauce, veggie chips and red coleslaw with apple and raisin.

PETIT POUSSIN 16,80
Young French free range chicken (500 grams) from the oven, seasonal vegetables, homemade gravy and freshly handsliced fries.

WEEKLY SPECIALS

See our chalk boards for the freshly made (vegetarian) weekly specials

STEAK TARTARE PRÉPARÉ (165 GRAMS) 18,95
Freshly ground beef (Blanc Bleu Belge free range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free range egg yolk, crostini and fresh sliced fries.

RAVIOLI *V 18,70
Homemade ravioli with a filling of spinach and ricotta, rocket, Parmesan cheese, sage butter, fried sage, green salad and bread.

DESSERTS

PROFITEROLES 7,40
Homemade profiteroles with vanilla ice cream, chocolate sauce, almond shavings and whipped cream

CHEESECAKE varying
Freshly made cheesecake. Flavors vary.

MILLE-FEUILLE 7,40
Homemade 'tompouce' made of flaky butter pastry, white chocolate -and 'speculaas'-crème, pistachio, pear compote and herb wine syrup.

TIRAMISU 7,40
Homemade traditional tiramisu.