



- 't wycker -

CABINET BISTROT

BREAKFAST & BRUNCH (9/10AM-11:30AM)

BREAKFAST COMPLETE

DOUX ET VITE *V 8,90
Freshly baked bananabread with goji berries & hazelnuts, jam, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

CLASSIQUE 12,90
Wheat sourdough bread with strong Stompetoren Grand Cru matured cheese, 'Mechelse Kuusj' ham, scrambled eggs, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

WYCK 13,90
Wheat sourdough miller bread with strong Stompetoren Grand Cru matured cheese, Egg Royale; slice of brioche, artisan smoked Norwegian salmon (Smokehouse Roots, Ysselstein), poached egg, Hollandaise sauce, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.

BREAKFAST & BRUNCH

CROISSANT *V 2,40
With jam and butter.

CROISSANT HAM - CHEESE 3,40
With biological Mechelse Kuusj ham and cheese from the oven.

FRESHLY BAKED BANANABREAD *V 5,70
With goji berries and hazelnuts, jam and butter.

BIOLOGICAL MEHELSE LOW-FAT YOGHURT *V 6,70
With homemade granola, fresh fruit and honey.

EGGS BENEDICT 10,70
Two poached eggs, toasted brioche, Mechelse Kuusj ham and Hollandaise sauce.

EGGS ROYALE 12,40
Two poached eggs, toasted brioche, artisan smoked Norwegian salmon (Smokehouse Roots, Ysselstein) and Hollandaise sauce.

SCRAMBLED EGGS ON TOAST *V 8,90
Scrambled eggs, toasted brioche, fresh avocado and spinach leaf.

OLD CHEESE *V 8,30
White or wheat toasted sourdough bread, Stompetoren Grand Cru old cheese and homemade piccalilly.

TOAST 'BLT' 9,70
White or wheat toasted sourdough bread, bacon, tomato, fresh avocado, Belgian mayonnaise and little gem.

ANTIPASTI (4PM - 10PM)

MARINATED OLIVES *V 4,90
Green and black Sicilian olives.

CALAMARI 7,35
Homemade calamari with aioli.

BOULETTES À LA LIÉGEOISE 6,35
Meatballs in a sweet beer sauce.

SCAMPI À L'AIL 9,80
Scampi in spicy garlic oil from the oven.

PIMIENTOS DE PADRON *V 6,95
Roasted green peppers, extra vierge olive oil, sea salt.

GILLARDEAU OYSTERS p.pc. 3,70

CROSTINI 2,80
- Steak Tartare Préparé with tartare mayonnaise.

*- Fresh fig, goat cheese and honey. *V 2,70*

- Grilled pepper, anchovies and fried capers. 2,70

- Fresh homemade scampi salad. 2,80

*- Beetroot pesto, radish, pomegranate & sesame seed. *V 2,70*

- Pane con pomodoro aglio e prosciutto 11,90

Garlic, tomato, prosciutto di Umbria.(5 pc.)

BREAD 5,20
- Garlic butter.

- Homemade aioli. 5,20

- Homemade tapenade of the day. 5,20

- All toppings. 6,20

FLAMMKUCHEN (4PM-10PM)

Elzasser 'pizza' with crispy thin base. 12,90
- Gruyère cheese, onion and bacon.

*- Italian buffalo mozzarella, pomodori and basil. *V 12,90*

- Artisan smoked Norwegian Salmon 13,40

(Smoke-house Roots, Ysselstein). red onion, lime zest and capers.

PLATEAUS including bread

ANTIPASTI FOR TWO 23,70
Chef's selection of hot and cold antipasti dishes.

CHARCUTERIE 14,40
Selection of cold meats.

FROMAGE *V 14,40
Selection of cheese varieties.

POISSON 17,40
La Belle Iloise, calamari, fried scampi, crostini artisan smoked Norwegian Salmon (Smoke-house Roots, Ysselstein).

LUNCH (11:30AM-4PM)

SANDWICHES

CARPACCIO 10,90
White or wheat toasted sourdough bread, grainfed Black Angus beef carpaccio, onion crème, balsamic sauce, sundried tomatoes, rocket lettuce, Parmesan cheese and pine nuts.

SCAMPI 10,60
White or wheat toasted sourdough bread, fresh homemade scampi salad, dill-tarragon mayonnaise, radish, cornichon, red onion, lemon zest and black olive crumble.

BEETROOT & GOAT CHEESE *V 10,40
White or wheat toasted sourdough bread, beetroot pesto, hazelnut, goat cheese, fresh fig, radish, fresh spinach leaf, daikon cress and pistachio oil.

SPELT BAGEL

PULLED CHICKEN 10,40
Baked Poulet Noir (French farm chicken), little gem, tomatoes, cucumber and a mildly spicy cocktail dressing.

NORWEGIAN SALMON 10,40
Artisan smoked Norwegian salmon (Smoke-house Roots, Ysselstein), fresh mashed avocado, tomatoes, fresh spinach leaf and lemon mayonnaise.

SOUP Served during lunch and dinner

ONION SOUP AU GRATIN *V 7,40
Classic French onion soup, topped with Gruyère cheese.

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

ALL DAY BUBBLES & VITAMINS

FRESHLY SQUEEZED VEGGIE- AND/OR FRUIT JUICE 4,25

FRESHLY SQUEEZED ORANGE JUICE 3,90

SMOOTHIE WITH VARIOUS FLAVOURS varying

BRUT RAAR glass 7,70

PROSECCO PIONONO DOC TREVISO glass 4,95

BLOODY MARY 6,40

DINNER (5PM - 10PM)

STARTERS

ANTIPASTI FOR TWO 23,70
Chef's selection of hot and cold antipasti dishes.

GILLARDEAU OYSTERS p.pc. 3,70

PETITE SALAD NIÇOISE 13,90
Fresh grilled tuna, haricots verts, anchovies, egg, red onion, capers and olives.

OEUF EN COCOTTE 12,90 / 10,40
Truffle-cream sauce, egg, brioche, with / without terrine de foie gras.

CARPACCIO 10,90
Grainfed Black Angus beef carpaccio, onion crème, balsamic syrup, sundried tomatoes, rocket, lettuce, Parmesan cheese and pine nuts.

ESCARGOTS FLAMBÉES A L'ABSINTHE 10,90
Burgundy, biological snails from Ospel (de Peel) with garlic butter, flambéed at your table with Absinthe.

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

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

DINNER SPECIALS

See our chalkboards for the varying dinnerspecials.

KIDS For our little guests

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

BOULETTES À LA LIÉGEOISE 7,90
Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.

LUNCH DISHES

RAVIOLI *V 18,70
Homemade ravioli with ratatouille filling, fresh tomato sauce, basil, salad pea and Reggiano.

STEAK TARTARE PRÉPARÉ (165 GRAMS) 18,90
Freshly ground raw beef (Blanc Bleu Belge free-range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk, crostini and fresh hand sliced fries.

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

CABINET BURGER 17,90
Brioche, homemade Parthenaise beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and fresh hand sliced fries.

SALADS Served during lunch and dinner

SALAD OF THE DAY (featured on blackboards) prices vary

CAESAR SALAD 16,80
Baked Poulet Noir (French farm chicken), little gem, lettuce, croutons, Parmesan cheese, soft boiled egg, salted anchovies and Caesar dressing.

LUNCHSPECIALS

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

KIDS For our little guests

TOAST HAM - CHEESE (hot) 4,90

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

BOULETTES À LA LIÉGEOISE 7,90
Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.

MAIN COURSES

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

VEGGIE BURGER *V 16,30
Brioche, homemade vegetarian burger with sweet potato, carrot and chick peas, grilled zucchini, avocado spread and polenta fries.

PETIT POUSSIN 17,40
Young French free-range chicken (500 grams) from the oven, seasonal vegetables, cajun butter and freshly hand sliced fries.

RAVIOLI *V 18,70
Homemade ravioli with a filling of ratatouille, a fresh tomato sauce, basil, salad pea and Reggiano.

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

DESSERTS

PROFITEROLES 7,90
Homemade profiteroles with vanilla icecream, chocolate sauce, flaked almonds and whipped cream.

PANNA COTTA 7,90
Citrus panna cotta, passionfruit jelly and coconut merengue.

CHEESECAKE varying
Freshly made cheesecake with varying flavours.

MILLE-FEUILLE 7,90
Homemade 'tompouwe' made of flaky butter pastry, Ruby chocolat crème, raspberry, strawberry and pistachio.

PLATEAU FROMAGE *V 11,90
Selection of cheese varieties.

During all national holidays we are open all day from 9AM. Have a look at our website www.wyckercabinet.nl. Also for group reservations.