



- 't wycker - CABINET BISTROT

BREAKFAST 09:00 / 10:00 - 11:30

DOUX ET VITE *V	8,90
<i>Freshly baked bananabread with goji berries & hazelnuts, jam, biological 'Mechelse' low-fat yoghurt, homemade granola, fresh fruit and honey.</i>	
CLASSIQUE	12,90
<i>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.</i>	
WYCK	13,90
<i>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.</i>	
CROISSANT *V	2,40
<i>With jam and butter.</i>	
CROISSANT HAM - CHEESE	3,40
<i>With biological Mechelse Kuusj ham and cheese from the oven.</i>	
FRESHLY BAKED BANANABREAD *V	5,70
<i>With goji berries and hazelnuts, jam and butter.</i>	
BIOLOGICAL MEHELSE LOW-FAT YOGHURT *V	6,70
<i>With homemade granola, fresh fruit and honey.</i>	

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

BRUNCH & LUNCHSPECIALS

See our chalk boards for the freshly made (vegetarian) brunch & lunchspecials.

Saturday, Sunday and during all national holidays we are open from 9AM.

*V = (VEGETARIAN)

ANTIPASTI 16.00 - 22.00

MARINATED OLIVES *V	4,90
<i>Green and black Sicilian olives.</i>	
CALAMARI	7,35
<i>Homemade calamari with aioli.</i>	
BOULETTES À LA LIÉGEOISE	6,35
<i>Meatballs in a sweet beer sauce.</i>	
SCAMPI À L'AIL	9,80
<i>Scampi in spicy garlic oil from the oven.</i>	
PANE CON POMODORO AGLIO E PROSCIUTTO	9,90
<i>Garlic, tomato, prosciutto di Umbria. (5 pc.)</i>	
PIMIENTOS DE PADRON *V	6,95
<i>Roasted green peppers, extra vierge olive oil, sea salt.</i>	
GILLARDEAU OYSTERS	p.pc. 3,70
CROSTINI	
- <i>Steak Tartare Préparé with tartare mayonnaise.</i>	2,80
- <i>Caprese, Italian buffalo mozzarella and tomato. *V</i>	2,30
- <i>Smoked Norwegian Salmon, dill, lemonmayo and zest.</i>	2,70
- <i>Fresh homemade scampi salad.</i>	2,80
- <i>Beetroot, pesto, goat cheese, fresh fjd and radish. *V</i>	2,80
BREAD	
- <i>Garlic butter.</i>	5,20
- <i>Homemade aioli.</i>	5,20
- <i>Homemade tapenade of the day.</i>	5,20
- <i>All toppings.</i>	6,20
FLAMMKUCHEN All day	
<i>Elzasser 'pizza' with crispy thin base.</i>	
- <i>Artisan smoked Norwegian Salmon</i>	13,40
<i>(Smoke-house Roots, Ysselstein). red onion, lime zest and capers</i>	
- <i>Gruyère cheese, onion and bacon.</i>	12,90
- <i>Italian buffalo mozzarella, pomodori and basil. *V</i>	12,90

PLATEAUS Including bread

ANTIPASTI FOR TWO	23,70
<i>Chef's selection of hot and cold antipasti dishes.</i>	
CHARCUTERIE	14,40
<i>Selection of cold meats.</i>	
FROMAGE *V	14,40
<i>Selection of cheese varieties.</i>	
POISSON	17,40
<i>La Belle Hloise, calamari, fried scampi, crostini artisan smoked Norwegian Salmon (Smoke-house Roots, Ysselstein).</i>	

BRUNCH & LUNCH 09:00 / 10:00 - 16:00

EGG DISHES

EGGS BENEDICT	10,70
<i>Two poached eggs, toasted brioche, Mechelse Kuusj ham and Hollandaise sauce.</i>	
EGGS ROYALE	12,40
<i>Two poached eggs, toasted brioche, artisan smoked Norwegian salmon (Smokehouse Roots, Ysselstein) and Hollandaise sauce.</i>	
SCRAMBLED EGGS ON TOAST *V	8,90
<i>Scrambled eggs, toasted brioche, fresh avocado and spinach leaf.</i>	
PAN OMELET (VEGETARIAN OPTIONAL) *V	11,45 / 10,95
<i>Omelet with/without bacon, chestnut mushrooms from Eben-Emael (B), onion, bell pepper & zucchini served in a saucepan with bread.</i>	

SANDWICHES

CARPACCIO CIPRIANI	10,90
<i>White or dark sourdough bread, Grainfed Black Angus beef carpaccio à la Harry's Bar in Venice with homemade Cipriani' sauce, Parmesan cheese, pine nuts and rocket.</i>	
BEETROOT & GOAT CHEESE *V	10,40
<i>White or dark sourdough bread, beetroot pesto, hazelnut, goat cheese, fresh fig, radish, fresh spinach leaf, daikon cress and pistachio oil.</i>	
SCAMPI	10,60
<i>White or dark sourdough bread, fresh homemade scampi salad, dill-tarragon mayonnaise, radish, cornichon, red onion, lemon zest and black olive crumble.</i>	

SPELT BAGEL

PULLED CHICKEN	10,40
<i>Baked Poulet Noir (French farm chicken), little gem, tomatoes, cucumber and a mildly spicy cocktail dressing.</i>	
NORWEGIAN SALMON	10,40
<i>Artisan smoked Norwegian salmon (Smoke-house Roots, Ysselstein), fresh mashed avocado, tomatoes, fresh spinach leaf and lemon mayonnaise.</i>	

DINNER 17.00 - 22.00

STARTERS

ANTIPASTI FOR TWO	23,70
<i>Chef's selection of hot and cold antipasti dishes.</i>	
GILLARDEAU OYSTERS	p.pc. 3,70
TUNA TARTARE & AVOCADO	12,90
<i>Finely chopped fresh tuna, avocado, red onion, crème fraîche, sesame seed, fresh dill and crostini.</i>	
CAPRESE SALAD *V	9,70
<i>Italian buffalo mozzarella, cherry vine tomato, basil and extra vierge olive oil.</i>	
CARPACCIO CIPRIANI	10,90
<i>Grainfed Black Angus beef carpaccio, onion crème, balsamic syrup, sundried tomatoes, rocket, lettuce, Parmesan cheese and pine nuts.</i>	
ESCARGOTS FLAMBÉES A L'ABSINTHE	10,90
<i>Burgundy, biological snails from Ospel (de Peel) with garlic butter, flambéed at your table with Absinthe.</i>	
STEAK TARTARE PRÉPARÉ (110 GRAMS)	12,90
<i>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.</i>	
HOMEMADE CROQUETTES	varying
<i>Two homemade croquettes, varying filling and sauce, toast and garnish.</i>	

KIDS For our little guests

VEAL CROQUET	7,90
<i>Small veal croquet, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i>	
BOULETTES À LA LIÉGEOISE	7,90
<i>Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i>	

TO RESERVE
Check our website. Also for groupreservations.
WWW.WYCKERCABINET.NL

SALADES Breakfast, brunch, lunch & dinner

SALAD OF THE DAY (featured on blackboards)	prices vary
CAESAR SALAD	16,80
<i>Baked Poulet Noir (French farm chicken), little gem, lettuce, croutons, Parmesan cheese, soft boiled egg, salted anchovies and Caesar dressing.</i>	
KIDS For our little guests	
TOAST HAM - CHEESE (hot)	4,90
VEAL CROQUET	7,90
<i>Small veal croquet, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i>	
BOULETTES À LA LIÉGEOISE	7,90
<i>Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i>	

SOUP Breakfast, brunch, lunch & dinner

ONION SOUP AU GRATIN *V	7,40
<i>Classic French onion soup, topped with Gruyère cheese.</i>	
SOUP OF THE DAY (featured on blackboards)	prices vary
<i>Homemade soup.</i>	

LUNCH DISHES 11:30 - 16:00

RAVIOLI *V	18,70
<i>Homemade ravioli with ratatouille filling, fresh tomato sauce, basil, salad pea and Reggiano.</i>	
STEAK TARTARE PRÉPARÉ (165 GRAMS)	17,90
<i>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.</i>	
HOMEMADE CROQUETTES	varying
<i>Two homemade croquettes, varying filling and sauce, toast and garnish.</i>	
CABINET BURGER	17,90
<i>Brioche, homemade Parthenaise beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and fresh hand sliced fries.</i>	

HOOFDGERECHTEN

CABINET BURGER	17,90
<i>Brioche, homemade Parthenaise beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and freshly hand sliced fries.</i>	
VEGGIE BURGER *V	16,30
<i>Brioche, homemade vegetarian burger with sweet potato, carrot and chick peas, grilled zucchini, avocado spread and polenta fries.</i>	
PETIT POUSSIN	17,40
<i>Young French free-range chicken (500 grams) from the oven, seasonal vegetables, cajun butter and freshly hand sliced fries.</i>	

DINNERSPECIALS

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

RAVIOLI *V	18,70
<i>Homemade ravioli with a filling of ratatouille, a fresh tomato sauce, basil, salad pea and Reggiano.</i>	
STEAK TARTARE PRÉPARÉ (165 GRAM)	17,90
<i>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.</i>	

DESSERTS

PROFITEROLES	7,90
<i>Homemade profiteroles with vanilla icecream, chocolate sauce, flaked almonds and whipped cream.</i>	
PANNA COTTA	7,90
<i>Citrus panna cotta, passionfruit jelly and coconut merengue.</i>	
CHEESECAKE	varying
<i>Freshly made cheesecake with varying flavours.</i>	
MILLE-FEUILLE	7,90
<i>Homemade 'tompouce' made of flaky butter pastry, Ruby chocolat crème, raspberry, strawberry and pistachio.</i>	
PLATEAU FROMAGE *V	11,90
<i>Selection of cheese varieties.</i>	