



- 't wycker -  
**CABINET  
BISTROT**

**BREAKFAST (09.00 / 10.00-11.30)**

**DOUX ET VITE (V) 10,40**  
*Freshly baked bananabread, goji berries, nuts, lemon cream, maple syrup, homemade strained yoghurt, granola, coconut flakes, fresh fruit, coulis.*

**CLASSIQUE 11,90**  
*Homemade strained yoghurt, granola, coconut flakes, fresh fruit, coulis, vegetables / bacon omelet, butter, toast, croissant, jam.*

**PAIN AUX BANANES (V) 7,90**  
*Freshly baked bananabread, goji berries, nuts, blueberries, lemon cream, maple syrup.*

**BREAKFAST BOWL (V) 9,50**  
*Homemade strained yoghurt, granola, coconut flakes, fresh fruit, goji berries, maple syrup.*

**PAIN PERDU (V) 7,90**  
*Frech toast, brioche bread, lemon cream, coulis, red fruits.*

**CROQUE MADAME 9,40**  
*Pain de mer\*, cheese, Mechelse Kuusj ham, bechamel sauce, Gruyère cheese, fried egg, mustard-mayonnaise.*

**CROISSANT (V) 3,50**  
*Jam, butter.*

**CROISSANT HAM - CHEESE 5,40**  
*Mechelse Kuusj ham, cheese from the oven.*

**ALL DAY**

**BUBBELS & VITAMINES**

FRESH ORANGE JUICE 4,25  
FRESH RASPBERRY - BEETROOT - APPLE JUICE 4,25  
FRESH CARROT - GINGER - ORANGE - APPLE JUICE 4,25  
RAAR BRUT ROSÉ glass 7,90  
PROSECCO PIONONO DOC TREVISIO glass 6,65  
MIMOSA 5,95  
BLOODY MARY 9,35

Our kitchen staff will take your dietary preferences and allergies into consideration

\* Pain de mer is a natural sourdough bread, prepared with, purified saline seawater from the Oosterschelde.

(V) = Vegetarian

**ANTIPASTI (16.00 - 22.00)**

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

**CALAMARI 8,40**  
*Homemade calamari, aioli.*

**BOULETTES À LA LIÉGEOISE 7,40**  
*Meatballs in a sweet sauce.*

**CREVETTES CUITES (8st.) 11,90**  
*Fresh gamba's, aioli, lemon.*

**CAMÉMBERT (V) 10,40**  
*From the oven, rosemary, garlic, honey, bread.*

**NORMANDIC OYSTERS p.st. 2,90**

**CROSTINI**

- *Steak Tartare Préparé, tartare mayonnaise.* 2,90

- *Caprese, mozzarella, pomodori, basil.* (V) 2,90

- *Smoked salmon, horseradish cream, lemon oil.* 2,90

- *Pane con pomodoro aglio e cappocollo perugino.* 10,40

- *Garlic, tomato, Coppa ham.* (5 st)

**BREAD**

- *Garlic butter.* 5,40

- *Homemade aioli.* 5,40

- *Homemade tapenade of the day.* 5,40

- *All toppings.* 6,40

**FLAMMKUCHEN Available all day**

Elzasser 'pizza' with crispy thin base.

- *Gruyère cheese, onion, bacon.* 14,40

- *Brie cheese, walnuts, Coppa ham, sweet onion, rosemary oil, balsamic syrup, rocket.* 14,40

- *Italian mozzarella, pomodori, basil, extra vierge olive oil, rocket.* (V) 14,40

**PLATEAUS including bread**

**ANTIPASTI FOR TWO 24,40**

*Chef's selection of hot and cold antipasti dishes.*

**CHARCUTERIE 15,40**

*Selection of cold meats.*

**FROMAGE (V) 15,40**

*Selection of cheese varieties.*

**POISSON 19,60**

*Calamari, crevettes cuites, small fried shrimp croquettes, crostini smoked salmon, rilette de thon.*

**BRUNCH & LUNCH (09.00 / 10.00 - 16.00)**

**LES OEUFS**

**PAN OMELET (OOK VEGETARISCH) 11,90 / 11,40**  
*White or dark pain de mer\*, omelet with/without bacon, mushrooms from Kanne (B), onion, paprika, zucchini.*

**EGGS ROYALE 13,40**  
*Poached eggs, brioche bread, spinach, lamb's lettuce, smoked Norwegian salmon, Hollandaise sauce.*

**EGGS BENEDICT 11,90**  
*Poached eggs, brioche bread, spinach, lamb's lettuce, Mechelse Kuusj ham, Hollandaise sauce.*

**SANDWICH**

**MUSHROOMS & SHIITAKE (V) 10,90**  
*White or dark pain de mer\*, baked mushrooms from Kanne (B), shiitake, with/ without anchovy butter, Parmesan cheese.*

**CARPACCIO 10,90**  
*White or dark pain de mer\*, carpaccio (Blanc Bleu Belge free range beef), rocket, truffle mayonnaise, Parmesan cheese, capers, pine nuts.*

**SMOKED SALMON 10,90**  
*White or dark pain de mer\*, smoked Norwegian salmon, horseradish cream, spinach, little gem, cucumber, radish, tomato, lemon oil.*

**SOUP**

Breakfast, brunch, lunch & dinner

**ONION SOUP AU GRATIN (V) 7,90**  
*Classic French onion soup, topped with Gruyère cheese.*

**PETIT BOUILLABAISSE 13,40**  
*Richly filled classic French fish soup, rouille, Gruyère kaas, crostini.*

**SALADS**

Breakfast, brunch, lunch & dinner

**CAESAR SALAD 17,90**  
*Baked Poulet Noir (French farm chicken), little gem, lettuce, croutons, Parmesan cheese, egg, salted anchovies, Caesar dressing, bread.*

**BURRATA & FENNEL SALAD (V) 16,40**  
*Burrata, fennel, orange, pecan nuts, pommegranate seeds, rocket, vinaigrette, bread.*

**DINNER (17.00 - 22.00)**

**VOORGERECHTEN**

**ANTIPASTI FOR TWO 24,40**  
*Chef's selection of hot and cold antipasti dishes.*

**NORMANDIC OYSTERS p.st. 2,90**

**ARTICHOKE (V) 9,90**  
*Homemade vinaigrette.*

**CREVETTES CUITES (8st.) 11,90**  
*Fresh gamba's, aioli, lemon.*

**CARPACCIO 11,90**  
*Carpaccio (Blanc Bleu Belge free range beef), rocket, truffle mayonnaise, Parmesan cheese, capers, pine nuts.*

**ESCARGOTS FLAMBÉES A L'ABSINTHE 11,90**  
*Burgundy snails with garlic butter, flambéed at the table with Absinthe.*

**STEAK TARTARE PRÉPARÉ (110 GRAM) 12,90**  
*Freshly ground raw beef (Blanc Bleu Belge free range beef) from butchery Kusters (Margraten), capers, cornichons, ansjovies, raw free-range egg yolk, crostini.*

**CROQUETTES DE MAISON Varying**  
*Two homemade croquettes with varying filling, toasted brioche bread, garnish.*

**KIDS**

For our little guests

**VEAL CROQUET 7,90**  
*Small veal croquet, fresh hand sliced fries, green salad, apple sauce, mayonnaise.*

**BOULETTES À LA LIÉGEOISE 7,90**  
*Meatballs in a sweet sauce, fresh hand sliced fries, green salad, apple sauce, mayonnaise.*

**CABINET CLASSICS**

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

**CROQUETTES DE MAISON Varying**  
*Two homemade croquettes with varying filling, toasted brioche bread, garnish.*

**CABINET BURGER 17,90**  
*Brioche bun, Aberdeen black angus beef burger, lettuce, cheddar cheese, bacon, pickle, caramelized onion, pomodori, slightly spicy cocktail sauce, fresh hand sliced fries.*

**RAVIOLI SPINACH & RICOTTA (V) 18,70**  
*Traditionally made fresh ravioli filled with spinach, ricotta, sage-butter sauce, Parmesan cheese.*

**CROQUE MADAME 9,40**  
*Pain de mer\*, cheese, Mechelse Kuusj ham, bechamel sauce, Gruyère cheese, fried egg, mustard-mayonnaise.*

**FLAMMKUCHEN**

Available all day

Elzasser 'pizza' with crispy thin base.

- *Gruyère cheese, onion, bacon.* 14,40

- *Brie cheese, walnuts, Coppa ham, sweet onion, rosemary oil, balsamic syrup, rocket.* 14,40

- *Italian mozzarella, pomodori, basil, extra vierge olive oil, rocket.* (V) 14,40

**KIDS**

For our little guests

**TOAST HAM - CHEESE (hot) 3,90**

**VEAL CROQUET 7,90**  
*Small veal croquet, fresh hand sliced fries, green salad, apple sauce, mayonnaise.*

**BOULETTES À LA LIÉGEOISE 7,90**  
*Meatballs in a sweet sauce, fresh hand sliced fries, green salad, apple sauce, mayonnaise.*

**HOOFDGERECHTEN**

**CABINET BURGER 17,90**  
*Brioche bun, Aberdeen black angus beef burger, lettuce, cheddar cheese, bacon, pickle, caramelized onion, pomodori, slightly spicy cocktail sauce, fresh hand sliced fries.*

**PETIT POUSSIN AU CITRON 18,90**  
*Young French free range chicken (500 grams) from the oven, sesonal vegetables, lemon-thyme butter, fresh hand sliced fries.*

**DINNERSPECIALS**

See our chalk boards for the varying dinnerspecials.

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

**RAVIOLI SPINACH & RICOTTA (V) 18,70**  
*Traditionally made fresh ravioli filled with spinach, ricotta, sage-butter sauce, Parmesan cheese.*

**DESSERTS**

**PROFITEROLE 8,90**  
*Homemade profiterole, vanilla ice cream, chocolate sauce, flaked almonds, whipped cream.*

**CLAFOUTIS 8,90**  
*Classic French pastry fresh from the oven, peaches, blueberries, lemon cream.*

**CHEESECAKE 6,90**  
*Freshly homemade cheesecake.*

**PETITE ASSIETTE DE FROMAGE 11,90**  
*Selection of cheese varieties.*



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## CABINET

### BAR

#### HOT DRINKS Take Away

Coffee	2,55
Cappuccino / Caffe Latte	2,85
Espresso / Ristretto	2,55
Double Espresso	4,10
Espresso Macchiato	2,75
Flat White	3,10
Latte Macchiato	3,70
Latte Macchiato Caramel / Hazelnut	4,15
Decaffeinated coffee	2,95
Special Coffee	6,90
Hot chocolate / with whipped cream	2,75 / 3,10

#### Coffee supplements

Soy milk	0,45
Shot Caramel syrup / Hazelnut syrup	0,45

#### TEA Organic tea selection by Simon Lévelt

Earl Grey Darjeeling / Ceylon Supérieur / Indian Chai Green	
Thé Marocain / Lemongrass Green / Jasmin Chung Hao	
Rooibos / Kamille Lemon / Starmix	2,75
Fresh Mint or Ginger tea	3,40
Fresh Mint tea with Ginger and Lemon	3,75
Fresh Ginger tea with Orange and Star anise	4,00

#### PIE & CHEESECAKE

Limburg pie from bakery Mathieu Hermans	4,25
Homemade cheesecake	6,90

#### FRESH JUICE

Fresh orange juice	4,25
Raspberry - Beetroot - Apple	4,25
Carrot - Ginger - Orange - Apple	4,25

#### HOMEMADE LEMONADE SODA & SYRUP

Mint & Lime / Violet / Pommegranate / Mango / Blueberry	3,45
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#### SOFT DRINKS

Coca Cola / Light / Zero	2,55
Chaufontaine Sparkling / Still	2,55
Fanta	2,55
Sprite	2,55
Fuze Tea Sparkling	2,75
Fuze Tea Green	2,75
Finley Bitter Lemon	2,65
San Pellegrino Aqua Tonica	2,75
Finley Ginger Ale	2,75
Fever Tree tonic, ginger beer, ginger ale etc.	3,55
Rivella	2,65
Big Tom Spiced Tomato Mix	3,25
Appelaere 100% pure apple juice	3,15
Perelaere 100% pure pear juice	3,15
Fristi	2,55
Chocolate milk (cold)	2,65
Cold milk	2,45
Aqua Panna (0,75 ltr.)	5,95
San Pellegrino (0,75 ltr.)	5,95

#### NON - ALCOHOLIC APÉRO

Spiced Lemon & Rose (Soda - Mint - Lemon)	4,60
Straight Lemon (Soda - Mint - Lemon)	4,60
Floral Ginger & Orange (Soda - Mint - Orange)	4,60
Loopuyt Virgin Gin 0%	6,90
(Incl. San Pellegrino Tonic - Orange - Mint)	

#### DRAFT BEER

Cabinet beer	varying
Jupiler 5,2% alc. 0,25 cl. / 0,33 cl. / 0,50 cl.	2,65 / 3,45 / 5,25
Hertog Jan Pilsener 5,1% alc. 0,25 cl. / 0,30 cl. / 0,50 cl.	3,10 / 3,70 / 5,90
Hertog Jan Weizener 5,7% alc. 0,25 cl. / 0,30 cl. / 0,50 cl.	4,25 / 4,95 / 6,90
Leffe Blond 6,6% alc.	4,45
Leffe Brune 6,5% alc.	4,45
La Chouffe 8% alc.	4,35
Tripel Karmeliet 8% alc.	5,15
Beer of the month	varying

#### BOTTLED BEER

Duvel 8,5% alc.	4,65
Westmalle Dubbel 7% alc.	4,85
Liefmans Fruitesse 3,8% alc.	4,10
Vedett Extra Blond 5,2% alc.	4,30
Vedett Extra White 4,7% alc.	4,30
Vedett IPA 5,5% alc.	4,50
Brouwerij 't IJ IJwit 6,5% alc.	4,95
Brouwerij 't IJ IPA 6,5% alc.	4,95
Brouwerij 't IJ Zatte 8% alc.	4,95
Jupiler 0% alc.	2,60
Hoegaarden Citrus 0% alc.	3,65
Leffe Blond 0% alc.	3,85

#### GIN (5 cl.) tonic not included

BOMBAY SAPPHIRE (Ginger - Lime) Tip: Fever Tree Indian Tonic Water	6,90
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V2C ORANGE DUTCH GIN (Orange) Tip: Fever Tree Indian Tonic Water	9,40
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MARULA GIN (Grapefruit - Juniper) Tip: San Pellegrino Aqua Tonica	10,90
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TANQUERAY N° 10 (Raspberry) Tip: Fever Tree Mediterranean Tonic Water	8,10
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GIN MARE (Lemon - Thyme) Tip: Fever Tree Mediterranean Tonic Water	10,40
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HENDRICK'S (Cucumber) Tip: Fever Tree Indian Tonic Water	8,90
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GIN OF THE MONTH Carefully selected gin	varying
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GENERATION (Orange - Basil) Tip: Fever Tree Elderflower Tonic Water	7,60
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MONKEY 47 (Pink peppercorns - Lime) Tip: Fever Tree Indian Tonic Water	10,90
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LOOPUYT (Raspberry - Mint) Tip: San Pellegrino Aqua Tonica	7,30
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BOBBY'S (Orange - Cloves) Tip: Fever Tree Clementine Tonic Water	9,40
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#### APÉRO

Campari / Ricard / Pastis 51 / Port / Sherry	from 3,75
Diverse vermouth	from 3,90
Mimosa (prosecco - fresh orange juice)	5,95
Contratto Spritz	6,40
Limoncello Spritz	6,40
Bloody Mary	9,35
Maestrichter Mule (Marv Vodka - Fever Tree Ginger Beer)	9,80

#### SPARKLING & CHAMPAGNE

CHARLES ELLNER CHAMPAGNE BRUT Chardonnay - Pinot Noir (France, Champagne). A rich, complex but above all fresh Champagne.	bottle 58,90
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CHARLES ELLNER CHAMPAGNE ROSÉ BRUT Chardonnay - Pinot Noir (France, Champagne). A charming salmon-pink champagne with the taste of small red fruit.	bottle 63,80
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RAAR BRUT ROSÉ Pinot Noir (Netherlands, Limburg). A brilliant cuvee from Limburg. Subtle fruity and a little 'raar' (strange).	glass 7,90 bottle 44,20
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PROSECCO PIONONO DOC TREVISIO Glera (Italy, Veneto). Citrus fruit flavours, fresh and smooth mouthfeel. Premium quality Prosecco.	glass 6,65 bottle 32,40
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#### SPIRITS

Various Scottish and Irish whiskys, dark and white rum, wodka etc.	from 6,00
Young and old genever, Els	from 3,75

#### DIGESTIVES

Organic Limoncello from Sicily.	5,40
Various Grappa, Calvados, Cognac, Armagnac, Eau de vie etc.	from 5,50

#### LIQUEURS

Baileys, Amaretto, Cointreau, Liquor 43, Grand Marnier, Tia Maria, Drambuie, Sambuca, Frangelico, etc.	from 5,25
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#### DESSERT WINE

PINEAU DE CHARENTES REYNAC (white) Ugni Blanc-Folle Blanche-Colombard (France, Charentes). Aperitif- and dessert wine.	glass 5,45
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MAURY SERRE ROMANI (red) Grenache Noir (France, Côtes Catalanes). Port-esk dessert wine. Perfect with plateau fromage.	glas 5,45
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#### CABINET WINE SPECIALS

Ask our staff for our Cabinet Wine Specials or have a look in our cabinet. These exclusively selected wines are a must for every wine lover. Only per bottle.

#### WINE OF THE MONTH

Monthly varying wines that go very well with our selected dishes. Can be ordered per glass or per bottle.

#### WHITE WINE

CUVEE XII APOSTELHOEVE Müller Thürgau-Auxerrois-Pinot Gris (Netherlands, Limburg). A nice aromatic wine with fruity acids. Aroma's of apricot, ripe figs and a hint of pear. Perfect with light fish dishes, salads and as aperitif.	glass 6,80 bottle 32,95
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PANAMERA Chardonnay (USA, California). Round and creamy at first with intense flavours of apple, apricots, vanilla and cinnamon. Aged in oak barrels. Perfect with grilled fish, poultry and strong cheese.	glass 5,85 bottle 28,95
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DOMAINE GIBAULT Sauvignon Blanc (France, Loire). Extremely pure wine with a beautiful scent. Aromas of herbs, flint and cassis leaves. Expressive with a long finale.	glass 5,25 bottle 25,75
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GREY DIAMOND Pinot Grigio (Italy, Lombardije). Biologically produced white wine with a brilliant straw yellow colour. Delicate, fresh and aromatic taste.	glass 5,75 bottle 28,45
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LA CROIX DU ROY Sauvignon Blanc (France, Sancerre). Dusty and impressive Sancerre with a flowery and fruity impression. Tender juicy flavour with a terroir bitter aftertaste. A great companion with fish dishes and dishes with goat cheese.	glass 6,40 bottle 31,70
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DOMAINE FONTARÈCHE Viognier (France, Languedoc-Roussillon). Notes of ripe apricot and blossom, fruity first mouthfeel, perfectly balanced. Goes very well with steak tartare, scallops and as aperitif.	glass 5,55 bottle 27,45
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GRAN TRIO BIANCO Chardonnay-Fiano-Malvasia (Italy, Puglia). Intense aroma's of white flowers and vanilla. A fresh and miniral mouthfeel, pleasantly scented at the end. Goes very well with seafood and shellfish.	glass 4,95 bottle 24,20
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LA GRANGETTE LE HAUT Chardonnay (France, Languedoc). Wonderful fruity flavours of quince, hints of butter, well-balanced mix of acidity and fruits, easy to please everyone.	glass 5,25 bottle 25,75
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VIEJO MARCHANTE - VERDEJO Verdejo (Spain, D.O. Valdepeñas). Light yellow in color, fresh and soft, with a light spiciness and fruity finish. Good to combine with fish dishes, risotto and seafood.	glass 5,45 bottle 26,95
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#### ROSÉ WINE

DOMAINE ST. FELIX ROSÉ Grenache-Cinsault (France, Pays D'oc). Pale, crystal-pure rosé. Refreshing, lively and aromatic, the ideal rosé for every moment.	glass 5,25 bottle 25,75
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#### RED WINE

J. MOREAU & FILS Merlot (France, Pays D'oc). Fragrant aroma's of blackcurrants and blackberries. Ripe, soft taste with hints of liquorice and strawberry. Smooth and supple finish.	glass 5,25 bottle 25,75
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PINOT NOIR OVERST Pinot Noir (Netherlands, Limburg). Nice light red wine, aged in French oak barrels for one year. Sultry tones of vanilla from the wood, aroma's of strawberries and cherries. Goes very well with poultry and soft cheese.	glass 6,15 bottle 30,45
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TALÓ PRIMITIVO DI MANDURIA DOP Primitivo (Italy, Puglia). Pleasant aromas of cherries, plums, chocolate and vanilla. Velvety and sultry structure with an intense aftertaste, rich and slightly sweet.	glass 6,40 bottle 31,70
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ARTE DE ARGENTO Malbec (Argentina, Mendoza Valley). A round taste of red fruit and velvety tannin aftertaste. Aged partly on French and American oak. Perfect with red meat.	glass 5,65 bottle 27,95
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GRAN TRIO ROSSO Primitivo-Malvasia Nera - Negramaro (Italy, Puglia). In the nose aroma's of ripe cherries and plums, chocolate and spices. At firsts full and rich, followed by a juicy, soft and long finish. Perfect with game dishes and matured cheese.	glass 4,95 bottle 24,20
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VALPOLICELLA RIPASSO Veronese-Rondinella-Merlot (Italy, Veneto). A Valpolicella Ripasso characterized by complexity and elegance with a key role for cherries, raisins and soft tannins with nuances of herbs, chocolat and plum. Perfect with pasta, lamb and cheese.	glass 6,40 bottle 31,70
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CELESTE CRIANZA Tempranillo (Spain, Ribera del Duero). Cherrie-red colour and intense flowery aroma's. Strong flavour with earthy and vanilla tones, soft tannins and a gentle finish. Characteristic tempranillo in classic Rioja style.	glass 5,95 bottle 29,45
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MELIAC ROUGE Syrah-Grenache-Carignan (France, Languedoc). Flavours of ripe, red berries and black pepper. Soft and round mouthfeel, intense and refined finish.	glass 5,25 bottle 25,75
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