



- 't wycker -

CABINET BISTROT

BREAKFAST

9 a.m. - 11.30 a.m.

DOUX ET VITE 🍴

French toast | lemon cream | coulis | low-fat quark | fresh fruit | granola. 11.5

CLASSIQUE 🍴

Scrambled eggs | chiliblades | spinach | low-fat quark | fresh fruit | granola | coulis | bananabread | lemon cream. 13.5

BREAKFAST BOWL 🍴

Low-fat quark | fresh fruit | granola | coulis | chia seeds. 9

KOKOS BOWL 🍴

Coconut yogurt | banana | pomegranate seeds | chia seeds | coconut flakes | almond butter | dark chocolate. 9.5

PAIN PERDU 🍴

French toast | brioche bread | lemon cream | coulis | blueberry. 8.5

PAIN CHARLATAN

French toast | brioche bread | maple syrup | bacon | Parmesan cheese | Hollandaise sauce. 9.5

PAIN AUX BANANES 🍴

Bananabread | chocolate | pecan nuts | banana | blueberry | lemon cream. 8.5

CROISSANT

Jam. 2.5 🍴
Cheese | ham. 3.5

LES OEUFS

Breakfast | brunch | lunch

PAN OMELET 🍴

White/brown pain de mer* | zucchini | onion | paprika | mushrooms | with/without bacon. 11.5 | 12.5

EGGS ROYALE

Poached eggs | brioche bread | spinach | lamb's lettuce | smoked salmon | Hollandaise sauce. 13.5

EGGS BENEDICT

Poached eggs | brioche bread | spinach | lamb's lettuce | ham | Hollandaise sauce. 12.5

EGGS AVOCADO 🍴

Poached eggs | brioche bread | spinach | lamb's lettuce | avocado spread | Hollandaise sauce. 12.5

ANTIPASTI

4 p.m. - 10 p.m.

MARINATED OLIVES 🍴

Green and black Sicilian olives. 5

CALAMARI

Homemade calamari | aioli. 9

BOULETTES À LA LIÉGEOISE

Homemade meatballs | sweet sauce | bread. 7.5

CREVETTES CUITES | 10 st.

Fresh gamba's | aioli | lemon. 11

CAMÉMBERT CHEESE 🍴

From the oven | rosemary | garlic | honey. 10.5

SHRIMP CROQUETTES | 4 st.

Homemade 50gr. p.s. | lemon mayonnaise. 9.5

NORMANDIC OYSTERS apiece 2.5

CROSTINI

- Steak Tartare Préparé | tartare mayonnaise. 3
- Caprese | mozzarella | pomodori | basil. 🍴 2.5
- Smoked salmon | horseradish cream | lemon oil. 3
- Pane con Prosciutto. | 5 st.
Prosciutto | garlic | pomodori. 11.5

BREAD

- Garlic butter. 🍴 5.5
- Homemade aioli. 🍴 6
- Homemade tapenade of the day. 🍴 5.5
- All toppings. 🍴 6.5

FLAMMKUCHEN

Available all day

Elzasser 'pizza' with crispy thin base.

GRUYÈRE

Bacon | onion | Gruyère cheese. 15.5

MOZZARELLA & POMODORI 🍴

Mozzarella | pomodori | basil | extra virgin olive oil | rocket. 15.5

TRUFFE & JAMBON

Truffle cream | tomato | prosciutto | Parmesan cheese | rocket. 15.5

PLATEAUS

Including bread

ANTIPASTI FOR TWO

Chef's selection of hot and cold antipasti dishes. 25.5

CHARCUTERIE

Selection of cold meats. 16.5

FROMAGE

Selection of cheese varieties. 🍴 16.5

BRUNCH & LUNCH

9 a.m. - 4 p.m.

SANDWICH

CARPACCIO

White/brown pain de mer* | Black Angus carpaccio | Iberico cheese | capers | rocket | shiitake-truffle tapenade | pumpkin seeds. 13.5

SMOKED ZALM

White/brown pain de mer* | smoked zalm | horseradish cream | spinach | little gem | cucumber | radish | tomato | lemon oil. 13.5

PULLED VEGGIE 🍴

White/brown pain de mer* | pulled jackfruit | coleslaw | BBQ sauce | little gem. 11.5

SOUP

Breakfast | brunch | lunch | dinner

ONION SOUP AU GRATIN 🍴

Classic French onion soup | Gruyère cheese. 8.5

SOUP OF THE DAY

Varying soup of the day, see chalkboard. daily rate

SALADS

Breakfast | brunch | lunch | dinner

CAESAR SALAD

Baked Poulet Noir (Franse hoeve kip) | egg | little gem | lettuce | croutons | Parmesan cheese | salted anchovies | Caesar dressing | bread. 17.5

BURRATA & FENNEL SALAD 🍴

Burrata | fennel | orange | rocket | little gem | pecan nuts | pomegranate seeds | chiliblades | bread. 17.5

FLAMMKUCHEN

Available all day

Elzasser 'pizza' with crispy thin base.

GRUYÈRE

Bacon | onion | Gruyère cheese. 15.5

MOZZARELLA & POMODORI 🍴

Mozzarella | pomodori | basil | extra virgin olive oil | rocket. 15.5

TRUFFE & JAMBON

Truffle cream | tomato | prosciutto | Parmesan cheese | rocket. 15.5

DINNER

5 p.m. - 10 p.m.

STARTERS

ANTIPASTI FOR TWO

Chef's selection of hot and cold antipasti dishes. 25.5

NORMANDIC OYSTERS apiece 2.5

CREVETTES CUITES | 10 st.

Fresh gamba's | aioli | lemon. 11

CARPACCIO

Black Angus carpaccio | Iberico cheese | capers | rocket | shiitake-truffle tapenade | pumpkin seeds. 13.5

ROUGET BARBET & GEWÜRZTRAMINER

Red mullet fillet gratinated with Gewürztraminer | vegetables | crostini. 14

STEAK TARTARE PRÉPARÉ (110 GRAMS)

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini. 13

ESCARGOTS FLAMBÉES A L'ABSINTHE

Burgundy | garlic butter | Absinthe | bread. 12

ASPERGES GRILÉE

Grilled green asparagus | truffle oil | old cheese | nut crumble. 12.5 🍴

KIDS

Up to 12 years

VEAL CROQUET

Veal croquet | handsliced fries | side salad | apple sauce | mayonnaise. 8.5

BOULETTES À LA LIÉGEOISE

Meatballs in a sweet sauce | handsliced fries | side salad | apple sauce | mayonnaise. 8.5

KIDS CHEESECAKE

Strawberry cheesecake | Fristi ice cream. 4

www.wyckercabinet.nl

CABINET CLASSICS

STEAK TARTARE PRÉPARÉ (165 GRAMS)

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 18.5

"CLUB" CHICKEN

Cabinet bun | chicken | bacon | little gem | cocktail sauce | tomato | egg | handsliced fries. 15.5

CROQUE MADAME

Pain de mer* | cheese | ham | bechamel sauce | Gruyère cheese | fried egg | homemade ketchup. 9.5

CROQUETTES DE MAISON

Homemade croquettes | varying filling | brioche bread | garnish. daily rate

CABINET BURGER

Cabinet bun | Black Angus beef burger | lettuce | cheddar cheese | bacon | pickle | pomodori | homemade ketchup | handsliced fries. 18.5

RAVIOLI SPINACH & RICOTTA 🍴

Ravioli | spinazie | ricotta cheese | sage-butter sauce | Parmesan cheese | rocket. 18.5

KIDS

Up to 12 years

CROQUE KIDS

Ham | cheese | homemade ketchup. 5

VEAL CROQUET

Veal croquet | handsliced fries | side salad | apple sauce | mayonnaise. 8.5

BOULETTES À LA LIÉGEOISE

Meatballs in a sweet sauce | handsliced fries | side salad | apple sauce | mayonnaise. 8.5

LUNCH SPECIALS

See our chalk boards for the varying lunch specials.

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

🍴 = Vegetarian | Vegan = 🌱

MAIN COURSES

CABINET BURGER

Cabinet bun | Black Angus beef burger | lettuce | cheddar cheese | bacon | pickle | pomodori | homemade ketchup | handsliced fries. 18.5

COQ AU VIN BLANC

Free-range chicken | Riesling | tarragon | pancetta | seasonal vegetables | handsliced fries. 18.5

DINNER SPECIALS

See our chalk boards for the varying dinner specials.

STEAK TARTARE PRÉPARÉ (165 GRAMS)

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 18.5

RAVIOLI SPINACH & RICOTTA 🍴

Ravioli | spinazie | ricotta cheese | sage-butter sauce | Parmesan cheese | rocket. 18.5

DESSERTS

PROFITEROLE

Homemade profiterole | vanilla ice cream | chocolate sauce | almond flakes | whipped cream. 8.5

CLAFOUTIS

Classic French pastry fresh from the oven | peaches | blueberries | lemon cream. 8.5

CHEESECAKE

Varying homemade cheesecake. 7

PETITE ASSIETTE DE FROMAGE

Selection of cheese varieties. 12

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



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CABINET

BAR

HOT DRINKS Take Away

Coffee	2.6
Cappuccino	2.9
Caffe Latte	2.9
Espresso Ristretto	2.6
Double Espresso	4.1
Espresso Macchiato	3.3
Flat White	3.3
Latte Macchiato	3.5
Latte Macchiato Caramel Hazelnut	4
Iced coffee Caramel Hazelnut	4.2
Hot chocolate	3
Decafé	0.5
Soy Oat milk	0.5
Shot Caramel Hazelnut syrup	0.5
Whipped cream	0.5

TEA Organic tea selection by Simon Lévelt

Earl Grey Darjeeling Ceylon Superieur Indian Chai Green	
Thé Marocain Lemongrass Green Jasmin Chung Hao	
Rooibos Chamomile Lemon Starmix	2.7
Fresh Mint Ginger tea	3.4
Fresh Mint Ginger Lemon tea	3.7
Fresh Ginger Orange Star anise tea	4

PIE & CHEESECAKE

Limburg pie from bakery Mathieu Hermans	4.3
Homemade cheesecake	7

FRESH JUICE

Fresh orange juice	4.3
Raspberry Beetroot Apple juice	4.3
Carrot Ginger Orange Apple juice	4.3

HOMEMADE LEMONADE SODA & SYRUP

Mint & lime Violet Pomegranate Mango Blueberry	3.4
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SOFT DRINKS

Coca Cola Coca Cola Zero	2.7
Chaudfontaine Sparkling Chaudfontaine Still	2.7
Fanta	2.7
Sprite	2.7
Fuze Tea Sparkling Fuze Tea Green	2.9
Finley Bitter Lemon	2.9
San Pellegrino Aqua Tonica	2.9
Finley Ginger Ale	2.9
Various Fever Tree tonic	3.7
Rivella	3
Big Tom Spiced Tomato Mix	3.9
Appelaere 100% pure apple juice	3.3
Perelaere 100% pure pear juice	3.3
Fristi	2.7
Cold chocolate milk	2.7
Cold milk	2.5
Aqua Panna - 0,75 ltr.	6
San Pellegrino - 0,75 ltr.	6

NON-ALCOHOLIC APÉRO

Spiced Lemon & Rose - Soda Mint Lemon	4.7
Straight Lemon - Soda Mint Lemon	4.7
Floral Ginger & Orange - Soda Mint Orange	4.7
Loopuyt Virgin Gin 0%	7.7
[Incl. San Pellegrino Tonic Orange Mint]	

DRAFT BEER

Cabinet Housebeer		varying
Jupiler	5,2% alc.	2.9 3.8 5.6
0,25 cl. / 0,33 cl. / 0,50 cl.		
Hertog Jan Pilsener	5,1% alc.	3.3 3.9 6.1
0,25 cl. / 0,30 cl. / 0,50 cl.		
Hertog Jan Weizener	5,7% alc.	4.4 5.1 7.1
0,25 cl. / 0,30 cl. / 0,50 cl.		
Leffe Blond	6,6% alc.	4.6
Leffe Brune	6,5% alc.	4.6
La Chouffe	8% alc.	4.5
Tripel Karmeliet	8% alc.	5.3
Beer of the month		varying

BOTTLED BEER

Duvel	8,5% alc.	4.9
Westmalle Dubbel	7% alc.	4.9
Liefmans Fruitesse	3,8% alc.	4.3
Vedett Extra Blond	5,2% alc.	4.4
Vedett Extra White	4,7% alc.	4.4
Vedett IPA	5,5% alc.	4.4
Brouwerij 't IJ IJwit	6,5% alc.	5.1
Brouwerij 't IJ IPA	6,5% alc.	5.1
Brouwerij 't IJ Zatte	8% alc.	5.1
Jupiler	0% alc.	2.9
Hoegaarden Citrus	0% alc.	3.7
Leffe Blond	0% alc.	4.5

GIN (5 cl.) Tonic not included

BOMBAY SAPPHIRE [Ginger | Lime] 6.9
Tip: Fever Tree Indian Tonic Water

JEKER GIN [Orange | Rosemary] 8.6
Tip: Fever Tree Indian Tonic Water

MARULA GIN [Grapefruit | Juniper] 11.6
Tip: San Pellegrino Aqua Tonica

TANQUERAY N10 [Raspberry] 7.9
Tip: Fever Tree Mediterranean Tonic Water

GIN MARE [Lemon | Thyme] 11.4
Tip: Fever Tree Mediterranean Tonic Water

HENDRICK'S [Cucumber] 9.2
Tip: Fever Tree Indian Tonic Water

GIN OF THE MONTH varying
Carefully selected gin

GENERATION [Orange | Basil] 7.7
Tip: Fever Tree Elderflower Tonic Water

MONKEY 47 [Pink peppercorns | Lime] 11.6
Tip: Fever Tree Indian Tonic Water

LOOPUYT [Raspberry | Mint] 7.7
Tip: San Pellegrino Aqua Tonica

BOBBY'S [Orange | Cloves] 9.5
Tip: Fever Tree Clementine Tonic Water

APÉRO

Campari Ricard Pastis 51 Port Sherry	from 4.5
Various vermouth	from 4.5
Mimosa - Prosecco / fresh orange juice	6.6
Contratto Spritz - Contratto / prosecco / soda	7.5
Limoncello Spritz - Limoncello / prosecco / soda	7.5
Bloody Mary - Big Tom tomato juice / Vodka	9.2
Maestrichter Mule - Marv Vodka / Fever Tree Ginger Beer	8.8
Espresso Martini - Espresso / Kahlúa / Vodka	8.5

SPARKLING & CHAMPAGNE

CHARLES ELLNER CHAMPAGNE BRUT 29.5 | 59
Chardonnay - Pinot Noir [FR, Champagne] 37.5 cl | 75 cl.
A rich, complex but above all fresh Champagne.

RAAR BRUT ROSÉ 9 | 49.5
Pinot Noir [NL, Limburg]
Pinot Noir (NL, Limburg). A brilliant cuvee from Limburg. Subtle fruity and a little 'raar' (strange).

BOTTEGA PROSECCO BIO 7.7 | 37.6
Glera [IT, Veneto]
Sustainable, stylish and elegant prosecco. Floral, fruity and clear typical notes of ripe apple. Perfect as an aperitif and with antipasti.

SPIRITS

Various Schottish en Irish whiskys, dark and white rum, wodka etc. from 6
Young and old genever, Els from 4

DIGESTIVES

Limoncello 5.4
Various Grappa, Calvados, Cognac, Armagnac, Eau de vie etc. from 6

LIQUEURS

Baileys, Amaretto, Cointreau, Liqueur 43, Grand Marnier, Tia Maria, Drambuie, Sambuca, Frangelico, etc. from 5.5

WHITE WINE

PANAMERA 6.3 | 31.2
Chardonnay [V.S., 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.

DOMAINE GIBAULT 5.5 | 27.2
Sauvignon Blanc [FR, Loire]
Extremely pure wine with a beautiful scent. Aromas of herbs, flint and cassis leaves. Expressive with a long finale.

CUVEE XII APOSTELHOEVE 6.9 | 34.2
Müller Thürgau-Auxerrois-Pinot Gris [NL, 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.

LES GARRIGUES 5.2 | 25.5
Chardonnay [FR, Lanquedoc-Roussillon]
Bright golden colour, expressive citrus fruit aromas and acacia. Ideal accompaniment to salads and fish dishes.

AOTEAROA 5.6 | 27.7
Sauvignon Blanc [NZ, Marlborough]
The nose smells of lime and grapefruit. The start is very intense and fruity with a nice mineral touch. Refreshing wine perfect as an aperitif or with antipasti.

GRAN TRIO BIANCO 4.9 | 24.2
Chardonnay-Fiano-Malvasia [IT, Puglia]
Intense aroma's of white flowers and vanilla. A fresh and mineral mouthfeel, pleasantly scented at the end. Goes very well with seafood and shellfish.

VIEJO MARCHANTE 5.4 | 26.7
Verdejo [ES - 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.

GREY DIAMOND 5.6 | 27.7
Pinot Grigio [IT, Lombardije]
Biologically produced white wine with a brilliant straw yellow colour. Delicate, fresh and aromatic taste.

ROSÉ WINE

DOMAINE ST. FELIX ROSÉ 5.4 | 26.7
Grenache-Cinsault [FR, Pay's D'oc]
Pale, crystal-pure rosé. Refreshing, lively and aromatic, the ideal rosé for every moment.

RED WINE

CLÉMENT BOSQUET 5.2 | 25.5
Merlot [FR, Languedoc]
Elegant and juicy. Pleasant open scent, cherries and plums, a touch of spiciness. Nice with roast or grilled meat and cheese.

PINOT NOIR OVERST 6.6 | 32.7
Pinot Noir [NL, 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.

TALŌ DI MANDURIA DOP 6.6 | 32.7
Primitivo [IT, Puglia]
Pleasant aromas of cherries, plums, chocolate and vanilla. Velvety and sultry structure with an intense aftertaste, rich and slightly sweet.

GRAN TRIO ROSSO 4.9 | 24.2
Negroamaro-Primitivo-Malvasia Nera [IT, 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.

MELIAC ROUGE 5.2 | 25.7
Grenache-Syrah-Carignan [FR, Languedoc]
Flavours of ripe, red berries and black pepper. Soft and round mouthfeel, intense and refined finish.

EL CASTILLA 5.4 | 26.7
Syrah [ES, Castilla la Mancha]
A complete syrah with notes of blackberries and ripe cherries. Grand with a nice full attack and soft nuances. Nice accompaniment to grilled meat.

LA LINDA 5.6 | 27.7
Malbec [AR, Mendoza Valley]
Soft, juicy wine with expressive aromas of ripe plums, red fruits and spices. Perfect for every occasion.

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.

DRINK SPECIALS

We also select a cocktail, beer and gin every month which is perfect for the season. Check out our drink specials.