

- 't wycker -
CABINET
BISTROT

BREAKFAST 9/10 a.m. - 4 p.m.

PÂTISSERIE AU BAR

Daily fresh pastries served from our bar.

CHOCOLATE BUN 2.5 🍴

RAISIN ROLL 4 🍴
 Vanilla custard filling.

CINNAMON BUN 4 🍴

ALMOND CROISSANT 4 🍴
 Almond cream filling.

CROISSANT 4 🍴
 Bonne Maman confiture.

BREAKFAST BOWL 🍴
 Low fat quark | fresh fruit | granola | coulis | chocolate pastilles | coconut flakes. 9.5

PAIN PERDU 🍴
 French toast | brioche bread | lemon cream | coulis | forest fruit. 10.5

LES OEUFS 9/10 a.m. - 4 p.m.

EGGS ROYALE
 Poached eggs | brioche bread | mixed salad | smoked salmon | Hollandaise sauce. 13.5

EGGS BENEDICT
 Poached eggs | brioche bread | mixed salad | ham | Hollandaise sauce. 12.5

EGGS AVOCADO 🍴
 Poached eggs | brioche bread | mixed salad | avocado smash | pomodori salsa | Hollandaise sauce. 12.5

SUNNY SIDE UP 🍴
 Fried eggs | toast | avocado smash | pomodori salsa | with or without bacon. 14.5 | 13.5

ALL DAY BUBBLES & VITAMINS

FRESH ORANGE JUICE 4.4

FRESH RASPBERRY - APPLE - BEETROOT JUICE 4.4

FRESH CARROT - APPLE - ORANGE - GINGER JUICE 4.4

RAAR BRUT ROSÉ glass 9.5

BORGIO SANLEO PROSECCO BRUT glass 7.7

MIMOSA 7
Prosecco | Fresh orange juice

BLOODY MARY 9.5
Big Tom Tomato juice | Absolut Wodka

SANDWICH 9/10 a.m. - 4 p.m.

SAUMON FUMÉ
 Smoked salmon | cream cheese | honey-mustard dressing | rocket | tomato | dill | pomegranate seeds. 13.5

TOMATES DU FOUR 🍴
 Marinated cherry tomatoes from the oven | ricotta-mascarpone cream | rocket | chiliflakes | roasted almonds | balsamico. 11.5

POULET & AVOCADO
 Black garlic-honey marinated chicken | avocado smash | cherry tomato | sour cream | Parmesan cheese | edamame crumble. 12.5

KIDS ~ UP TO 12 YEARS 9/10 a.m. - 4 p.m.

CROQUE KIDS
 Ham | cheese | ketchup. 6

VEAL CROQUET
 Veal croquet | handsliced fries | side salad | apple sauce | mayonnaise. 9

CABINET CLASSICS 11.30 a.m. - 4 p.m.

STEAK TARTARE PRÉPARÉ (165 GR.)
 Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 19.5

CROQUETTES DE MAISON
 Homemade croquettes | varying filling | brioche bread | garnish. daily rate

CABINET BURGER
 Cabinet bun | Black Angus beef burger | little gem | cheddar cheese | bacon | pickle | pomodori | Dijon mayonnaise | handsliced fries. 19

CROQUE MADAME
 Pain de mer | cheese | ham | bechamel sauce | Gruyère cheese | fried egg | Dijon mayonnaise. 10

SALADS 11.30 a.m. - 4 p.m.

CEASAR SALAD
 Baked chicken | egg | little gem | croutons | Parmesan cheese | pickled anchovies | Caesar dressing | toast. 18

BURRATA & CANTALOUPE 🍴
 Burrata | Cantaloupe melon | cherry tomato | red chicory | homemade pesto | honey-balsamico dressing | pumpkin seeds | with or without prosciutto | toast. 17.5 | 18.5

FLAMMKUCHEN 11.30 a.m. - 4 p.m.

Elzasser 'pizza' with crispy thin base.

GRUYÈRE
 Bacon | onion | Gruyère cheese. 16.5

MOZZARELLA & POMODORI 🍴
 Mozzarella | pomodori | basil | extra virgin olive oil | rocket. 16.5

PETIT PLATS CABINET ~ ALSO FOR SHARING 4 p.m. - 10 p.m.

PETIT STEAK TARTARE PRÉPARÉ (110 GR.)
 Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini. 14

ASPERGES GRILÉE 🍴
 Grilled green asparagus | truffle oil | old cheese | nut crumble. 13.5

ESCARGOTS FLAMBÉS A L'ABSINTHE
 Burgundy snails | garlic butter | Absinthe | toast. 13.5

RILETTES DE CANARD
 Homemade duck rillettes | pickled vegetables | crostini. 12.5

CEVICHE A LA MAISON
 Fresh corvina fillet cooked in citrus marinade | red pepper | garlic | shallot | ginger | yogurt cream | avocado | toast. 15.5

CREVETTES CUITES
 Fresh gamba's | aioli | lemon | 10 st. 12.5

HOMEMADE SHRIMP CROQUETTES
 Fried parsley | lemon mayonnaise | crostini | 4 st. 14

FRITTO MISTO DI MARE
 Fried calamari | baby octopus | anchovies | aioli. 13.5

NORMANDISCHE OESTERS
 Raspberry-shallot vinaigrette. a piece 3.5

CHARCUTERIE & FROMAGE
 Selection of cold meats and cheese varieties. 17.5

CAMEMBERT DU FOUR 🍴
 From the oven | rosemary | garlic | honey. 11.5

CROSTINI 4 p.m. - 10 p.m.

STEAK TARTARE PRÉPARÉ
 Tartar mayonnaise. a piece 3.5

SMOKED SALMON
 Wasabi mayonnaise. a piece 3.5

MARINATED CHERRY TOMATO 🍴
 Ricotta-mascarpone cream. a piece 3

FLAMMKUCHEN 11.30 a.m. - 10 p.m.

Elzasser 'pizza' with crispy thin base

GRUYÈRE
 Bacon | onion | Gruyère cheese. 16.5

MOZZARELLA & POMODORI 🍴
 Mozzarella | pomodori | basil | extra virgin olive oil | rocket. 16.5

MAIN COURSE 5 p.m. - 10 p.m.

STEAK TARTARE PRÉPARÉ (165 GR.)
 Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 19.5

BURRATA & CANTALOUPE 🍴
 Burrata | Cantaloupe melon | cherry tomato | red chicory | homemade pesto | honey-balsamico dressing | pumpkin seeds | with or without prosciutto | toast. 17.5 | 18.5

CEASAR SALAD
 Baked chicken | egg | little gem | croutons | Parmesan cheese | pickled anchovies | Caesar dressing | toast. 18

KIDS ~ UP TO 12 YEARS 5 p.m. - 10 p.m.

VEAL CROQUET
 Veal croquet | handsliced fries | side salad | apple sauce | mayonnaise. 9

PASTA POMODORI 🍴
 Fresh spaghetti | tomato sauce | Parmesan cheese. 7.5

DESSERTS 5 p.m. - 10 p.m.

MOELLEUX AU CHOCOLAT
 Soft chocolate pastry | red fruit | lemon cream. 8.5
Tip: Floc de Gascogne dessert wine. 5

CRÈME BRÛLÉE
 Vanilla custard cream | caramelized sugar. 8.5
Tip: Floc de Gascogne dessert wine. 5

PASTA SCAMPI 51
 Fresh spaghetti | scampi | pernod sauce | pickled fennel | rettich | watercress. 21.5

DINNER SPECIALS

See our chalk boards for the varying dinner specials.

CABINET BURGER
 Cabinet bun | Black Angus beef burger | little gem | cheddar cheese | bacon | pickle | pomodori | Dijon mayonnaise | handsliced fries. 19

PETITE ASSIETTE DE FROMAGE
 Selection of cheese varieties | fig-nut bread | apple syrup. 12.5
Tip: El Candado Pedro Ximenez sherry. 5



- 't wycker - CABINET BAR

HOT DRINKS

Take Away

Coffee	2.8
Cappuccino	3.3
Espresso Ristretto	2.8
Doppio	4.4
Espresso Macchiato	3
Flat White [double shot espresso]	4.5
Americano	2.8
Latte Macchiato	3.8
Caffè Latte	3.3
Iced latte	4.2
Hot chocolate	3.2
Decafé	0.8
Soy oatmilk	0.8
Shot Almond Caramel Hazelnut syrup	0.8
Whipped cream	0.5

TEA

Organic tea selection by Simon Lévelt

Earl Grey Darjeeling Ceylon Superieur Indian Chai Green	
Thé Marocain Lemongrass Green Jasmijn Chung Hao	
Rooibos Chamomile Lemon Starmix	2.9
Fresh mint tea	3.6
Fresh ginger tea	3.8
Fresh mint & ginger tea	3.9
Fresh ginger orange star anise tea	4

PIE

Limburg pie from bakery Mathieu Hermans	4.5
Check out our daily fresh pastry on our bar.	Varying

FRESH JUICE

Fresh orange juice	4.4
Raspberry - Beetroot - Apple juice	4.4
Carrot - Ginger - Orange - Apple juice	4.4

HOMEMADE LEMONADE SODA & SYRUP

Mint & lime elderflower Pomegranate	
Mango Blueberry Jasmin Lemon Tea	3.5

SOFT DRINKS

Coca Cola Coca Cola Zero	2.9
Chaudfontaine Sparkling Chaudfontaine Stil	2.9
Fanta	2.9
Sprite	2.9
Fuze Tea Sparkling Fuze Tea Green	3.1
Finley Bitter Lemon	3.1
San Pellegrino Aqua Tonica	3.1
Finley Ginger Ale	3.1
Various Fever Tree tonic	3.8
Rivella	3.1
Big Tom Spiced Tomato Mix	4
Appelaere 100% pure apple juice	3.4
Perelaere 100% pure pear juice	3.4
Fristi	2.9
Cold chocolate milk	2.9
Cold milk	2.6
Aqua Panna - 0,75 ltr.	6
San Pellegrino - 0,75 ltr.	6

NON-ALCOHOLIC APÉRO

Spiced Lemon & Rose - Soda Mint Lemon	4.9
Straight lemon - Soda Mint Lemon	4.9
Floral Ginger & Orange - Soda Mint Orange	4.9
Loopuyt Virgin Gin 0%	9.9
[Incl. San Pellegrino Tonic Orange Mint]	

DRAFT BEER

Cabinet Housebeer - brewed by Zuyd Craft Maastricht	varying
Hertog Jan Pilsener 5,1% alc.	3.2 3.9 6.4
Hertog Jan Weizener 5,7% alc.	4.7 5.4 8.7
Victoria blond 8,5%	5.5
Lefte Blond 6,6% alc.	4.9
Lefte Brune 6,5% alc.	4.9
La Chouffe 8% alc.	4.9
Tripel Karmeliet 8,4% alc.	5.6
Beer of the month	varying

BOTTLED BEER

Duvel 8,5% alc	5.4
Liefmans Fruitesse 3,8 alc.	4.4
Vedett Extra White 4,7% alc.	4.6
Vedett IPA 5,5% alc.	4.6
IJwit Brouwerij 't IJ 6,5% alc.	5.2
Mosa 6 IPA 6% alc.	6
Zuyd Craft Maastricht	
Jura 8 Triple 8,5% alc.	6.4
Zuyd Craft Maastricht	
Jupiler 0% alc.	3.3
Hoegaarden Citrus 0% alc.	3.3
Lefte Blond 0% alc.	4

GIN (5 cl.) Tonic is not included

GENERATION [Orange Basil] <i>Tip: Fever Tree Elderflower Tonic Water</i>	8.1
BOMBAY SAPPHIRE [Ginger Lime] <i>Tip: Fever Tree Indian Tonic Water</i>	7.4
JEKER GIN [Orange Rosemary] <i>Tip: Fever Tree Indian Tonic Water</i>	8.8
MARULA GIN [Grapefruit Juniper] <i>Tip: San Pellegrino Aqua Tonica</i>	11.8
TANQUERAY N10 [Raspberry] <i>Tip: Fever Tree Mediterranean Tonic Water</i>	8.1
GIN MARE [Lemon Thyme] <i>Tip: Fever Tree Mediterranean Tonic Water</i>	11.6

HENDRICK'S [Cucumber] <i>Tip: Fever Tree Indian Tonic Water</i>	9.4
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GIN OF THE MONTH <i>Carefully selected gin</i>	varying
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MONKEY 47 [Pink peppercorns Lime] <i>Tip: Fever Tree Indian Tonic Water</i>	11.8
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LOOPUYT [Raspberry Mint] <i>Tip: San Pellegrino Aqua Tonica</i>	8.9
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BOBBY'S [Orange Cloves] <i>Tip: Fever Tree Clementine Tonic Water</i>	9.7
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APÉRO & COCKTAILS

Aperol Spritz - <i>Aperol / prosecco / soda / orange</i>	7.9
Lillet Spritz - <i>Lillet rosé / prosecco / soda / mint / orange</i>	7.9
Limoncello Spritz - <i>Limoncello / prosecco / soda / mint / lemon</i>	7.9
Mimosa - <i>Prosecco / fresh orange juice</i>	7
Pornstar Martini - <i>vanilla / vodka / passion fruit</i>	9.9
Bloody Mary - <i>Big Tom tomato juice / Absolut Vodka</i>	9.5
Moscow Mule - <i>Absolut Vodka / ginger Beer / lime / Angostura</i>	9.8
Dark & stormy - <i>Bacardi Carta Oro / ginger beer / lime / mint</i>	9.8
Negroni - <i>Bombay Sapphire gin / Campari / Martini Rosso</i>	8
Espresso Martini - <i>Absolut Vodka / Kahlúa / Espresso / Frangelico</i>	11.5
Varying vermouth	from 4.5
Campari Ricard Pastis 51 Port Sherry	from 4.5

SPARKLING & CHAMPAGNE

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

RAAR BRUT ROSÉ	9.5 49.5
Pinot Noir [NL, Limburg]	
<i>Made of 100% Pinot Noir. A brilliant cuvee from Limburg. Subtile fruity and a little 'raar' (strange).</i>	

BORGO SANLEO PROSECCO BRUT	7.7 37.6
Glera [IT, Veneto]	
<i>A delicious dry prosecco with fruity aromas, beautiful acids and a fine mousse</i>	

SPIRITS

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

DIGESTIVES

Limoncello Vecchio Sud NL	6
Various Grappa, Calvados, Cognac, Armagnac,	from 6
Eau de vie etc.	

LIQUEURS

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

DRINK SPECIALS

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

WHITE WINE

PANAMERA	7.3 35.9
Chardonnay [V.S., California]	
<i>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.</i>	

DOMAINE GIBAUT	6.1 29.9
Sauvignon Blanc [FR, Loire]	
<i>Extremely pure wine with a beautiful scent. Aromas of herbs, flint and cassis leaves. Expressive with a long finale.</i>	

CORETTE - VIOGNIER	5.8 28.4
Viognier [FR, Pays D'oc]	
<i>Golden yellow color, aromas of exotic fruits and flowers (lavender, acacia). Powerful, rich taste. Almost greasy texture, but still refreshing taste with a hint of honey in the aftertaste.</i>	

DOMAINE LALANDE	5.2 25.4
Chardonnay [FR, Pays d'Oc]	
<i>Beautiful yellow color, in the nose aromas of citrus and grapefruit.</i>	

GREY DIAMOND	5.8 28.4
Pinot Grigio [IT, Lombardije]	
<i>Biologically produced white wine with a brilliant straw yellow colour. Delicate, fresh and aromatic taste.</i>	

APOSTELHOEVE CUVÉE XII	8.2 39.8
Müller Thürgau-Auxerrois-Pinot Gris [NL, Limburg]	
<i>A beautiful spicy wine with fruity acidity. Aromas of apricots, ripe figs and a hint of pear. Good combination with light fish dishes and salads and as an aperitif wine.</i>	

GRAN TRIO BIANCO	5.4 26.4
Chardonnay-Fiano-Malvasia [IT, Puglia]	
<i>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.</i>	

VIEJO MARCHANTE	5.7 27.9
Verdejo [ES - D.O. Valdepeñas]	
<i>Light yellow in color, fresh and soft, with a light spiciness and fruity finish. Good to combine with fish dishes, risotto and seafood.</i>	

ROSÉ WINE

DOMAINE ST. FELIX ROSÉ	5.5 26.9
Grenache-Cinsault [FR, Pay's D'oc]	
<i>Pale, crystal-pure rosé. Refreshing, lively and aromatic, the ideal rosé for every moment.</i>	

RED WINE

LA LINDA	5.9 28.4
Malbec [AR, Mendoza Valley]	
<i>Soft, juicy wine with expressive aromas of ripe plums, red fruits and spices. Perfect for every occasion.</i>	

PINOT NOIR OVERST	7.8 38.4
Pinot Noir [NL, Limburg]	
<i>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.</i>	

ROCHE-AUDRAN	6.4 31.4
Merlot [FR, Côte du Rhône]	
<i>Surprising unfiltered biodynamic wine with depth. Notes of juicy black cherries and spices. The ripe fruit tones, pleasant acidity and fine tannins smoothly transition into a long aftertaste.</i>	

FINCA LORANQUE	5.9 28.9
Syrah [ES, Castilla la Mancha]	
<i>A full-bodied wine with a beautiful wood impression. The smell is round and of ripe cherries, blackberries and pomegranate. The tast of black fruit and soft tannins are perfectly balanced. Organic wine aged for 14 months in French barriques.</i>	

TALÓ DI MANDURIA DOP	7.3 35.9
Primitivo [IT, Puglia]	
<i>Pleasant aromas of cherries, plums, chocolate and vanilla. Velvety and sultry structure with an intense aftertaste, rich and slightly sweet.</i>	

CORETTE - CABERNET SAUVIGNON	5.5 26.9
Cabernet Sauvignon [FR, Pays D'oc]	
<i>The wine has a beautiful dark red color and gives off scents of forest fruits and spices. Characteristic for a Cabernet is the light note of green peppers. Subtle wood tones complete the taste.</i>	

GRAN TRIO ROSSO	5.4 26.4
Negroamaro-Primitivo-Malvasia Nera [IT, Puglia]	
<i>In the nose aroma's of ripe cherries and plums, chocolate and spices. At first full and rich, followed by a juicy, soft and long finish. Perfect with game dishes and matured cheese.</i>	

AFTER WORK	5.9 28.9
Tempranillo [ES, Castilla La Mancha]	
<i>Beautiful wine with ripe red fruit, cherries, blackberries, currants, sun-baked ripe and exciting at the same time. Organic wine. Vinification on steel to preserve youthfulness and freshness.</i>	