

BREAKFAST | BRUNCH | LUNCH

PÂTISSERIE AU BAR

9 a.m. - 11.30 a.m.

Daily fresh pastries served from our bar.

CHOCOLATE ROLL 🍴 2.5

PAIN RAISIN 🍴 4

Custard cream filling | bakery SoDelicious Maastricht.

CROISSANT 🍴 3.5

With confiture | bakery SoDelicious Maastricht.

PIE FROM LIMBURG 🍴 4.9

Bakery Hermans Maastricht.

DOUX ET VITE 🍴

French toast | lemon cream | coulis | bio yoghurt from Mechelen | fresh fruit | granola. 11.5

BREAKFAST BOWL 🍴

Bio yoghurt from Mechelen | fresh fruit | granola | coulis | chocolate pastilles | coconut flakes. 10.5

PAIN PERDU 🍴

French toast | brioche bread | lemon cream | coulis | fresh fruit. 10.5

LES OEUFS

9 a.m. - 4 p.m.

EGGS ROYALE

Poached eggs | toast | mixed salad | smoked salmon | Hollandaise sauce. 15.5

EGGS BENEDICT

Poached eggs | toast | mixed salad | ham | Hollandaise sauce. 14.5

EGGS AVOCADO 🍴

Poached eggs | toast | mixed salad | avocado smash | pomodoro salsa | Hollandaise sauce. 14.5

SUNNY SIDE UP 🍴

Sunny side up eggs | with or without bacon | toast | avocado smash | pomodoro salsa. 15.5 | 14

SANDWICH

9 a.m. - 4 p.m.

STOMPETOREN OLD CHEESE

Homemade piccalilly | tomato | Romaine salad | cress | nut crumble. 11 🍴

BLACK PUDDING & APPLE

Artisan black pudding | baked apple | caramelized onion | bacon | Limburg apple syrup. 14.5

POULET & AVOCADO

Black garlic-honey marinated chicken | avocado smash | cherry tomato | creme fraiche | Parmesan cheese | edamame crumble. 14

CROQUE MADAME

Cheese | ham | bechamel sauce | Gruyère cheese | fried egg | ketchup. 10.5

ALL DAY BUBBELS & VITAMINS

Fresh Orange Juice 4 XL 5

Fresh Raspberry | Apple | Beetroot Juice 4 XL 5

Fresh Carrot | Apple | Orange | Ginger Juice 4 XL 5

Raar Blanc de Noir 9.9

Borgo Sanleo Prosecco Brut 7.9

Mimosa [prosecco | fresh orange juice] 6.5

Bloody mary [vodka | tomato juice] 9

CABINET CLASSICS

11.30 a.m. - 4 p.m.

STEAK TARTARE PRÉPARÉ

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 21

CROQUETTES DE CREVETTES

Homemade shrimp croquettes | brioche bread | lemon mayonnaise | fried pasley. 15.5

CABINET BURGER

Cabinet bun | Black Angus beef burger | little gem | cheddar cheese | bacon | pickles | pomodoro | Dijon mayonnaise | hand sliced French fries 21.5

PLATEAU MIDI

Varying day soup | veal croquette | mustard | ols cheese & ham sandwich | homemade piccalilly | tomato | mixed salad 15.5

SOUP

11.30 a.m. - 10 p.m.

ONION SOUP AU GRATIN 🍴

Classic French onion soup | Gruyère cheese. 9

SOUP OF THE DAY

Varying soup of the day, see our chalkboard. daily rate

SALADS

11.30 a.m. - 10 p.m.

CEASAR SALAD

Crispy free-range chicken | egg | romaine salad | croutons | Parmesan cheese | pickled anchovies | Caesar dressing | toast. 19.5

SALAD OF THE DAY

Varying salad of the day, see our chalkboard. daily rate

LUNCH SPECIALS

Check our chalkboards to see our varying lunch specials.

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

Big Elzasser 'pizza' with crispy thin base.

GRUYÈRE

Bacon | onion | Gruyère cheese. 17.5

MOZZARELLA & POMODORI

Mozzarella | pomodoro | basil | extra vierge olive oil | rocket. 17.5

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

CROQUE KIDS

Ham | cheese | ketchup. 6

VEAL CROQUET

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

Our kitchen can adapt dishes if there are certain allergies or dietary requirements.

🍴 = Vegetarian

PETIT PLATS ~ ALSO FOR SHARING

4 p.m. - 10 p.m.

PETIT STEAK TARTARE PRÉPARÉ

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini. 14.5

MELANZANE ALLA PARMIGIANNA 🍃

Eggplant | pomodori sauce | mozzarella | basil | Parmesan cheese. 13.5

ESCARGOTS FLAMBÉES A L'ABSINTHE

Burgundy snails | garlic butter | Absinthe | toast. 13.5

RILETTES DE MAISON

Varying homemade rillettes | sweet and sour pickled vegetables | crostini. 13.5

PLATEAU DE APÉRO

Various snacks to start with. 19.5

HOMEMADE CROQUETTES DE CREVETTES

Fried pasley | lemon mayonnaise | toast | 2 pieces. 15.5

CAMEMBERT DU FOUR 🍃

From the oven | rosemary | garlic | honey | crostini. 12.5

HOMEMADE CALAMARES

Fried calamares | aioli | lemon. 10.5

NORMANDIC OYSTERS

Raspberry-shallot vinaigrette. a piece 3.5

BOULETTES SAUCE TOMATE

Provençal meatballs | pomodori sauce | Parmesan cheese. 9.5

ASPERGES GRILÉE 🍃

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

FLAMMKUCHEN

11.30 a.m. - 10 p.m.

Big Elzasser 'pizza' with crispy thin base.

GRUYÈRE

Bacon | onion | Gruyère cheese. 17.5

MOZZARELLA & POMODORI 🍃

Mozzarella | pomodori | basil | extra vierge olive oil | rocket. 17.5

MAIN COURSE

5 p.m. - 10 p.m.

STEAK TARTARE PRÉPARÉ

Freshly ground raw beef | capers | salted anchovies | cornichons | raw egg yolk | crostini | handsliced fries. 21

RAVIOLI FUNGHI & TRUFFE 🍃

Ricotta | oyster mushroom | chestnut mushroom | fried sage | truffle oil | Pecorino cheese. 22

CEASAR SALAD

Crispy free-range chicken | egg | romaine salad | croutons | Parmesan cheese | pickled anchovies | Caesar dressing | toast. 19.5

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. 9

DESSERTS

5 p.m. - 10 p.m.

HOMEMADE TIRAMISU

Mascarpone cream | savoiardi | espresso 8.5

CRÈME BRÛLÉE

Vanilla custard cream | caramelized sugar. 8.5

DESSERT WINE

Floc de Gascogne blanc 5

PASTA WILD BOAR CHEEK

Verse spaghetti | homemade wild boar cheek ragout | Pecorino cheese 22

DINNER SPECIALS

Check our chalkboards to see our varying dinner specials.

CABINET BURGER

Cabinet bun | Black Angus beef burger | little gem | cheddar cheese | bacon | pickles | pomodori | Dijon mayonnaise | hand sliced French fries 21.5

AFFOGATO

Vanilla ice cream | espresso | Frangelico | Cantuccini biscuit. 7.5

PETITE ASSIETTE DE FROMAGE

Selection of cheese varieties | fig-nut bread | apple syrup. 14

El Candado Pedro Ximenez sherry 5

DRINKS

HOT DRINKS

Coffee	2.7
Cappuccino	3.3
Espresso	2.7
Doppio	4
Espresso Macchiato	2.9
Flat White [dubble shot espresso]	4.4
Americano	2.8
Latte Macchiato	4.1
Spiced Chai Latte	4.1
Dirty Spiced Chai Latte [shot espresso]	4.5
Caffè Latte	3.5
Iced latte	4.2
Hot chocolate [suppl. whipped cream 0.5]	3.3
Decafé	0.9
Soy oatmilk	0.9
Shot Almond Caramel Hazelnut syrup	0.9

TEA Organic tea selection by Simon Lévelt

London Earl Grey Lemongrass Green	2.9
Jasmine Chung Hao Indian Chai Green	
Rooibos Orange Lemon Lime Chamomile	
Lemon Peach & Mandarin Green Starmix	
Fresh Mint Tea	3.6
Ginger Tea	3.8
Fresh Mint & Ginger Tea	4
Fresh Ginger Orange Star Anise Tea	4

FRESH JUICES

Orange Juice 4 XL 5	
Raspberry Beetroot Apple juice 4 XL 5	
Carrot Ginger Orange Apple juice 4 XL 5	

SOFT DRINKS

Coca Cola Coca Cola Zero	2.9
Chaudfontaine Sparkling Still	2.9
Fanta	2.9
Sprite	2.9
Fuze Tea Sparkling Fuze Tea Green	3.1
Finley Bitter Lemon	3.1
Finley Tonic	3.1
Finley Ginger Ale	3.1
Varying Fever Tree tonic	3.6
Rivella	3.1
Tomato juice	3.2
Apple juice	3.2
Fristi	2.9
Cold chocolate milk	2.9
Cold milk	2.6
Aqua Panna - 0,75 ltr.	6.5
San Pellegrino - 0,75 ltr.	6.5

HOMEMADE LEMONADE

Mint & lime Elderberry Pomegranate	
Mango Blueberry Violet Lemon Tea	3.5

NON-ALCOHOLIC APÉRO

<i>Pinky Rose hand made, vegan and gluten free syrup.</i>	
Pinky Rose Spiced Lemon & Rose	4.9
<i>Soda Mint Orange</i>	
Pinky Rose Straight lemon	4.9
<i>Soda Mint Orange</i>	
Pinky Rose Floral Ginger & Orange	4.9
<i>Soda Mint Orange</i>	
Loopuyt Virgin Gin 0%	9.9
<i>Incl. Finley Tonic Orange Mint</i>	

WHITE WINE



PANAMERA 7.8 | 38.4
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 & strong cheese.

CORDE À TONG BLANC 5 | 24.9
Sauvignon Blanc - Grenache Blanc [FR, Loire]
Pleasant smell of fresh grass, but mainly hints of citrus. Light start in the mouth with freshness and lots of ripe fruit. Refreshing but also enough body to it.

DOMAINE LALANDE 5 | 24.9
Chardonnay [FR, Pays d'Oc]
Beautiful yellow color, in the nose nice citrus aromas. Wine with a nice structure and rich taste.

GREY DIAMOND 6.4 | 31.4
Pinot Grigio [IT, Lombardije]
Organically produced white wine with a beautiful straw yellow color, delicate fresh and fragrant taste.

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

BODEGAS ALCEÑO | HILANDA 5.8 | 28.4
Verdejo [ES - Castilla la Mancha]
Clear light yellow color, has aromas of white and tropical fruits. A medium body, tasteful with blanched acids. And a fresh and fruity finish.

ROSÉ WINE



LALAURIE ALLIANCE ROSÉ 5.5 | 26.9
Cinsault-Grenache [FR, Narbonne]
Light pink in color, red fruit and floral on the nose. A fresh rosé with a balanced aftertaste.

RED WINE



LA LINDA 6.1 | 29.4
Malbec [AR, Mendoza Valley]
Soft, juicy wine with expressive aromas of ripe plums, red fruits and spices. Perfect for every occasion.

PINOT NOIR OVERST 8.2 | 39.8
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.

DELBEAUX PAYS D'OC IGP 5.5 | 26.9
Merlot [FR, Languedoc-Roussillon]
Pleasant scent of fruity notes such as cherries, berries and plums. Soft and fruity onset with a long intense aftertaste.

FINCA LORANQUE 5.9 | 28.9
Syrah [ES, Castilla la Mancha]
A full wine with a nice wood impression. Taste of ripe black fruit. Can accompany hearty dishes. Organic wine aged 14 months in French barriques.

CORETTE 5.4 | 26.4
Cabernet Sauvignon [FR, Pays d'Oc]
The wine has a beautiful dark red color and gives hints of forest fruits and spices. Subtle wood tones complete the taste.

MARIO DE CONTE 5.9 | 28.9
Primitivo [IT, Puglia]
Grown on a unique terroir in the Apulia region, deep red and purple tones, aromas of ripe fruit, vanilla and spices. Round tannins and pleasant aftertaste.

In the front of the menu are our changing wines of the month that go well with our dishes. Can be ordered by the glass or bottle.

Also check out our Cabinet Wine Specials at the back in the menu. These exclusive wines are a must for the real wine lovers. Can only be ordered per bottle.

DRAFT BEER

Cabinet House Beer		varying
<i>Brewed By Zuyd Craft Maastricht</i>		
Hertog Jan Pilsener	5,1% alc.	3.2 3.9 6.4
<i>25 cl. / 30 cl. / 50 cl.</i>		
Hoegaarden White - 25cl.	4,9% alc.	4.7
Victoria Blond - 33cl.	8,5%	6.4
Lefte Blond - 25cl.	6,6% alc.	4.9
Lefte Brune - 25cl.	6,5% alc.	4.9
La Chouffe - 25cl.	8% alc.	4.9
Tripel Karmeliet - 33cl.	8,4% alc.	6.6
Beer of the month		varying

BOTTLED BEER

Duvel	8,5% alc.	5.5
Liefmans Fruitesse	3,8 alc.	4.3
Vedett Extra White	4,7% alc.	4.6
Vedett IPA	5,5% alc.	4.6
Ijwit	6,5% alc.	6
Nova 7 Blond	7% alc.	6.7
<i>Brewed By Zuyd Craft Maastricht</i>		
Jura 8 Triple	8,5% alc.	6.7
<i>Brewed By Zuyd Craft Maastricht</i>		
Jupiler	0% alc.	3.3
Hoegaarden Citrus	0% alc.	3.3
Lefte Blond	0% alc.	4

DRINKS

SPARKLING & CHAMPAGNE

CHARLES ELLNER CHAMPAGNE BRUT
Chardonnay - Pinot Noir **29.5 | 69**
[FR, Champagne] 37.5 cl | 75 cl.
Rich, complex but above all fresh champagne.

RAAR BLANC DE NOIR
Pinot Noir [NL, Limburg] **9.9 | 49.5**
Blanc de Noir from Limburg soil 100% Pinot Noir according to Method Traditionelle. A refined Dutch wine with an intense character, subtly fruity and a little "raar" (strange).

BORG SANLEO PROSECCO BRUT
Glera [IT, Veneto] **7.9 | 38.7**
A delicious dry prosecco with fruity aromas, nice acids and a fine mousse.

SPIRITS

Various Schottish & Irish whiskeys. **from 6**
Dark & white rum | wodka etc.
Young genever | Ols genever | Els. **from 4**

DIGESTIVES

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

LIQUEURS

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

GIN & TONIC

MAASTRICHT JEKER GIN **8.9**
[Rosemary | Orange]
Incl. Fever Tree Elderflower Tonic Water

BOMBAY SAPPHIRE [Ginger | Lime] **8.7**
Incl. Fever Tree Indian Tonic Water

DAMRAK GIN [Orange] **8.6**
Incl. Fever Tree Indian Tonic Water

GINERATION [Orange | Basil] **9.6**
Incl. Fever Tree Elderflower Tonic Water

BOTANIST [Mint] **9.8**
Incl. Fever Tree Indian Tonic Water

HENDRICK'S [Cucumber] **10.9**
Incl. Fever Tree Indian Tonic Water

GIN OF THE MONTH **varying**
Carefully selected gin, incl. tonic

PEAKY BLINDER GIN [Orange] **8.4**
Incl. Fever Tree Indian Tonic Water

LOOPUYT [Raspberry | Mint] **11.9**
Incl. Fever Tree Indian Tonic Water

ROKU GIN [Ginger | Lime] **9.1**
Incl. Fever Tree Mediterranean Tonic Water

BLOODY MARY **9**
Tomato juice | Absolut Vodka

MOSCOW MULE **9.8**
Absolut Vodka | Ginger Beer | lime | Angostura

DARK & STORMY **9.8**
Bacardi Carta Oro | Ginger Beer | lime | mint

NEGRONI **9.5**
Bombay Sapphire gin | Campari | Martini Rosso

ESPRESSO MARTINI **11.5**
Absolut Vodka | Kahlúa | Espresso | Frangelico

APÉRO & COCKTAILS

APEROL SPRITZ **7.9**
Aperol | prosecco | soda | orange

LILLET SPRITZ **7.9**
Lillet rosé | prosecco | soda | mint | orange

LIMONCELLO SPRITZ **7.9**
Limoncello | prosecco | soda | mint | lemon

MIMOSA **6.5**
Prosecco | fresh orange juice

PORNSTAR MARTINI **9.9**
Vanilla | vodka | passion fruit

DRINK SPECIALS

APERITIF MAISON

9.9 | 49.5

RAAR BLANC DE NOIR

Raarberg
NL, Meerssen

Blanc de Noir from Limburg soil 100% Pinot Noir according to Method Traditionelle. A refined Dutch wine with an intense character, subtly fruity and a little "raar" (strange).

WINE OF THE MONTH WHITE

6.9 | 33.8

AUXERROIS OVERST

Auxerrois
NL, Voerendaal

Limburg white wine. Notes of pear, apple, blossom and peach. The taste is fruity with a nice round mouthfeel.

WINE OF THE MONTH RED

6.4 | 31.4

ROUCHE AUDRAN

Merlot
FR, Côte du Rhône

Surprising unfiltered biodynamic wine. Notes of juicy black cherries and spices. Pleasant acidity and fine tannins

COCKTAIL OF THE MONTH

6.5

NEGRONI SBAGLIATO

Orange

Campari | Martini Rosso | Prosecco

CABINET HOUSEBEER

5.4

MIGA'S WHITE

Brouwerij Zuyd Maastricht
0.25 cl. - 6.5 %

Fresh and fruity wheat beer with notes of citrus fruits. Brewed with fresh bergamot and Yuzu. With a slightly creamy aftertaste.

BIER OF THE MONTH

5.2

HERTOG JAN BOCKBIER

0.25 cl. - 6.5 %

A top-fermented Dutch bock beer. Nice full, creamy but also caramel-like taste and has a beautiful ruby red color.

BIER FROM THE BOTTLE

6.4

LuB TRIPLE

0.33 cl. - 8.5 %

An organic artisan brew triple beer with smoke and caramel accents, brewed by Brasserie Lub, Provence.

GIN OF THE MONTH

13.6

SHISO & KAFFIR GIN

100 % handcrafted & small batch distilled.

Lime / Mint

Incl. Fever Tree Indian Tonic