



- 't wycker -  
**CABINET  
BISTROT**

**PÂTISSERIE AU BAR** 9 / 10 - 11.30 a.m.

Daily fresh pastries served from our bar.

**CHOCOLATE ROLL** 2.8

**PAIN RAISIN**  
Custard cream filling | Bakery SoDelicious. 4.9

**CROISSANT**  
Confiture | Bakery Paulissen. 3.5

**GRENACHE PASTRY**  
Bakery Hermans. 5.9

**PIE FROM LIMBURG**  
Bakery Hermans. 4.9

**PETIT DEJEUNER** 9 / 10 - 11.30 a.m.

**BREAKFAST BOWL**  
Low-fat yoghurt | fresh fruit | granola | lavender coulis | chocolate pastilles | coconut flakes. 10.7

**PANCAKES**  
Lemon cream | coulis | forest fruit. 10.7

**PANCAKES CHARLATAN**  
Hollandaise sauce | bacon | maple syrup | Parmesan cheese. 12.4

**KIDS ~ UP TO 12 YEARS** 11.30 a.m. - 4 p.m.

**CROQUE KIDS**  
Ham | cheese | ketchup. 6

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

**BRUNCH & LUNCH** 9 / 10 a.m. - 4 p.m.

**EGGS ROYALE**  
Poached eggs | toast | mixed salad | smoked salmon | pomodori salsa | Hollandaise sauce. 15.9

**EGGS BENEDICT**  
Poached eggs | toast | mixed salad | ham | pomodori salsa | Hollandaise sauce. 14.9

**EGGS AVOCADO**  
Poached eggs | toast | mixed salad | smashed avocado | pomodori salsa | Hollandaise sauce. 14.9

**SUNNY SIDE UP**  
Sunny side up eggs | with or without bacon | toast | smashed avocado | pomodori salsa. 15.5 | 14

**CROQUE MADAME**  
Cheese | ham | bechamel sauce | Gruyère cheese | sunny side up | ketchup. 11.9

**BAGEL POULET & AVOCADO**  
Black garlic-honey marinated chicken | smashed avocado | cherry tomato | crème fraîche | Parmesan cheese | edamame crumble. 14.9

**BAGEL SMOKED NORWEGIAN SALMON**  
Cream cheese | pickled vegetables | mizuna. 15.9

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

Big Elzasser 'pizza' with crispy thin base.

**GRUYÈRE**  
Bacon | onion | Gruyère cheese. 17.9

**MOZZARELLA & POMODORI**  
Mozzarella | pomodori | basil | extra vierge olive oil | rocket salad. 17.9 [supp. prosciutto 4.5]

**BRIE CHEESE & APPLE**  
French brie cheese | apple | honey | walnuts. 17.9

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

**CARPACCIO CIPRIANI**  
Thinly sliced raw tenderloin from Blanc Bleu Belge beef from Butcher Kusters | Cipriani sauce | pine nuts | rocket salad | Parmesan cheese | crostini. 14.9

**STEAK TARTARE PRÉPARÉ** (165 GR.)  
Freshly ground raw beef from Blanc Bleu Belge beef from Butcher Kusters | kapers | anchovies | cornichons | raw egg yolk | crostini | handsliced french fries. 23.9

**CABINET BURGER** (+/- 200 GR.)  
Cabinet bun | Black Angus beef burger 200 gr. | little gem | cheddar cheese | bacon | pickles | pomodori | Dijon mayonnaise | handsliced french fries. 22.9

**LUNCH SPECIALS**

Check our chalkboards to see our varying lunch specials.

**CROQUETTES CREVETTES ARTISANALE**  
Artisanale crevettes croquettes | toast | lemon mayonnaise | fried pasley | mixed salad. 16.9

**CAESAR SALAD**  
Crispy free-range chicken | egg | romaine salad | croutons | Parmesan cheese | anchovies | Caesar dressing | toast. 20.4

**CAPRESE BURRATA SALAD**  
Coeur de boeuf tomato | marinated burrata | walnut pesto | basil | rocket salad | aceto balsamico cream | pumpkin seeds | crostini. 19.9

**VARYING DAY SOUP**  
Ask our waiting staff. daily rate

**ANTI PASTI** 4 p.m. - 10 p.m.

**CROSTINI STEAK TARTARE**  
Tartare mayonnaise | anchovies | capers. 3.5

**CROSTINI SMOKED NORWEGIAN SALMON**  
Pickled vegetables | mizuna | lemon mayonnaise. 3.5

**CROSTINI CAPONATA**  
Eggplant | cherry tomato | pine nut mayonnaise | basil. 3.5

**HOMEMADE CALAMARES**  
Fried calamares | aioli | lemon. 11.4

**CAMEMBERT DU FOUR**  
From the oven | rosemary | garlic | honey | crostini. 12.9

**CREVETTES CUITES**  
Fresh crevettes 10 pieces | lemon mayonnaise. 12.4

**PROSCIUTTO & MELON**  
Prosciutto | melon | tarelli's. 12

**SCAMPI AU FOUR ARRABIATA**  
Slightly spicy tomato sauce | scampi | garlic | red pepper | crostini. 13.8

**PLATEAU APÉRO**  
Various snacks to start with. 21.4

**FRESH NORMANDIC OYSTERS**  
Raspberry-shallot vinaigrette. a piece 3.5

**BAR BITES** 3 p.m. - ...

**HOME MARINATED OLIVES** 5.5

**CHARCUTERIE & TARELLI'S** 9.5

**FROMAGE** sel de seleri | mutarde 7.5

**LUXURY NUT MIX** 3.5

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

Big Elzasser 'pizza' with crispy thin base.

**GRUYÈRE**  
Bacon | onion | Gruyère cheese. 17.9

**MOZZARELLA & POMODORI**  
Mozzarella | pomodori | basil | extra vierge olive oil | rocket salad. 17.9 [supp. prosciutto 4.5]

**BRIE CHEESE & APPLE**  
French brie cheese | apple | honey | walnuts. 17.9

**STARTERS** 5 p.m. - 10 p.m.

**CARPACCIO CIPRIANI**  
Thinly sliced raw tenderloin from Blanc Bleu Belge beef from Butcher Kusters | Cipriani sauce | pine nuts | rocket salad | Parmesan cheese | crostini. 14.9

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

**PETIT STEAK TARTARE PRÉPARÉ**  
Freshly ground raw beef | capers | anchovies | cornichons | raw egg yolk | crostini. 15

**CROQUETTES CREVETTES ARTISANALE**  
Artisanale crevettes croquettes | fried pasley | lemon mayonnaise | toast. 16.9

**ASPERGES GRILÉE**  
Grilled green asparagus | truffle oil | old cheese | nut crumble. 14.5

**MAIN COURSES** 5 p.m. - 10 p.m.

**CABINET BURGER**  
Cabinet bun | Black Angus beef burger 200 gr. | little gem | cheddar cheese | bacon | pickles | pomodori | Dijon mayonnaise | handsliced french fries. 22.9

**STEAK TARTARE PRÉPARÉ** (165 GR.)  
Freshly ground raw beef from Blanc Bleu Belge beef from Butcher Kusters | kapers | anchovies | cornichons | raw egg yolk | crostini | handsliced french fries. 23.9

**DINNER SPECIALS**

Check our chalkboards to see our varying dinner specials.

**CAESAR SALAD**  
Crispy free-range chicken | egg | romaine salad | croutons | Parmesan cheese | anchovies | Caesar dressing | toast. 20.4

**SALADE CAPRESE BURRATA**  
Coeur de boeuf tomato | marinated burrata | walnut pesto | basil | rocket salad | aceto balsamico cream | pumpkin seeds | crostini. 19.9

**PASTA SCAMPI 51**  
Fresh spaghetti | scampi | Pastis 51 cream sauce | pickled summer vegetables 23.6

**RAVIOLI DE SAISON**  
Varying ravioli. Ask our waiting staff. daily rate

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

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

**PASTA POMODORI**  
Fresh spaghetti | tomato sauce | Parmesan cheese. 9

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

**COUPE COLONEL**  
Lemon sorbet ice cream | vodka. 7.8

**STRAWBERRY VACHERIN**  
Meringues | fresh strawberries | lavender coulis. 8.8

**CRÈME BRÛLÉE**  
Vanilla custard cream | Carmelized sugar. 8.8

**PETITE ASSIETTE DE FROMAGE**  
Selection of cheese varieties | fig-nut bread | apple syrup. 14

- 't wycker -  
**CABINET**  
**BAR**

**HOT DRINKS** Take Away

Coffee	2.8
Americano	2.9
Espresso	2.8
Doppio	4.4
Cafè au lait	3.4
Cappuccino	3.4
Espresso macchiato	3
Cortado	3
Flat white [ <i>dubble shot espresso</i> ]	4.5
Latte macchiato	4.3
Caffè latte	3.6
Spiced chai latte	4.5
Dirty spiced chai latte [ <i>shot espresso</i> ]	5
Hot chocolate milk [ <i>suppl. whipped cream 0.5</i> ]	3.4
Decafé	0.9
Oat milk   soy milk	0.9
Shot almond   caramel   hazelnut syrup	0.9

**SPECIAL COFFEE**

Irish coffee   <i>Jameson whiskey</i>	7.9
Italian coffee   <i>Amaretto Disaronno</i>	7.9
Spanish coffee   <i>Tia Maria</i>	7.9
French coffee   <i>Grand Marnier</i>	7.9
Limburg coffee   <i>Els La Vera herb bitter</i>	7.9

**HOMEMADE ICED DRINKS**

Iced latte	4.6
Indian chai green iced tea   <i>lemon - mint</i>	4
Rooibos orange lemon lime iced tea   <i>lemon - mint</i>	4

**TEA** Organic tea selection by Simon Lévelt

London earl grey   Lemongrass green   Jasmijn chung hao	3
Rooibos orange lemon lime   Star mix   Chamomile lemon	
Peach & mandarin green   Indian chai green	
Fresh mint tea	3.7
Fresh ginger tea	3.9
Fresh mint   ginger tea	4.1
Fresh ginger   orange   star anise tea	4.1

**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   zero	3	
Chaudfontaine still   sparkling	3	
Fanta	3	
Sprite zero	3	
Fuze tea sparkling   green   blueberry jasmine zero	3.2	
Finley bitter lemon   tonic   ginger ale	3.2	
Varying Fever tree	3.9	
Rivella	3.2	
Tomato juice	3.3	
Apple juice	3.3	
Fristi	3.2	
Cold chocolate milk	3.2	
Cold milk	2.7	
L'eau de cabinet still	75 cl	3.9
L'eau de cabinet sparkling	75 cl	3.9
Aqua panna	75 cl	7.5
San pellegrino	75 cl	7.5

**APÉRO 0.0%**

<b>CRODINO SPRITZ 0.0%</b>	8.5
<i>Crodino - prosecco 0.0 - orange - l'eau de cabinet sparkling</i>	
<b>LIMONCELLO SPRITZ 0.0%</b>	8.5
<i>Limoncello 0.0 - prosecco 0.0 - Citroen - l'eau de cabinet sparkling - mint</i>	
<b>MIMOSA 0.0%</b>	6.5
<i>Prosecco 0.0 - fresh orange juice - orange</i>	
<b>TANQUERAY 0.0%</b>	8.5
<i>Tanqueray 0.0 - finley tonic - forest fruits - mint</i>	
<b>CRODINO 0.0%</b>	5

**CABINET LEMONADE** *incl. l'eau de cabinet sparkling*

Mint & lime   <i>mint - lime</i>	3.7
Elderflower   <i>mint - orange</i>	3.7
Pomegranate   <i>mint - orange</i>	3.7
Mango   <i>mint - orange</i>	3.7
Blueberry   <i>mint - orange</i>	3.7
Lemon tea   <i>mint - lemon</i>	3.7
Hibiscus   <i>mint - ginger - lemon</i>	3.7

**DRAFT BEER**

Cabinet house beer   <i>Brewed by Zuyd Craft Maastricht</i>	5.8
Hertog jan pilsner   <i>25 - 30 - 50 cl</i>	3.4   4   6.5
Hertog jan weizen   <i>25 - 30 - 50 cl</i>	5.2   6.6   9.4
Victoria blond   <i>33 cl</i>	6.7
Lefte blond   <i>25 cl</i>	5.5
Lefte brune   <i>25 cl</i>	5.5
Lefte ruby   <i>25 cl</i>	5.5
Tripel karmeliet   <i>25 cl</i>	6.1
Beer of the month	varying

**BOTTLED BEER**

Duvel	5.6
Vedett extra white	4.7
Vedett ipa	4.6
Ijwit	6.1
Nova 7 blond   <i>Brewed by Zuyd Craft Maastricht</i>	6.8
Jura 8 triple   <i>Brewed by Zuyd Craft Maastricht</i>	6.8
Hertog jan 0.0%	3.4
Hoegaarden citrus 0.0%	3.4
Vrijtwit 0.5%	6.4
Lefte blond 0.0%	4.2

**SPRITZ BAR**

<b>APEROL SPRITZ</b>	8.5
<i>Aperol - prosecco - l'eau de cabinet sparkling - orange</i>	
<b>LAVENDER SPRITZ</b>	8.5
<i>Sirop de lavande - gin - prosecco - l'eau de cabinet sparkling - lemon - mint</i>	
<b>AMARETTO SPRITZ</b>	8.5
<i>Amaretto Disaronno - prosecco - l'eau de cabinet sparkling - orange</i>	
<b>LILLET SPRITZ</b>	8.5
<i>Lillet rose - prosecco - l'eau de cabinet sparkling - mint - orange</i>	
<b>LIMONCELLO SPRITZ</b>	8.5
<i>Limoncello - prosecco - l'eau de cabinet sparkling - mint - lemon</i>	
<b>HUGO SPRITZ</b>	8.5
<i>St. germain elderflower liqueur - prosecco - l'eau de cabinet sparkling - lime - mint</i>	

**APÉRO & COCKTAIL BAR**

<b>BLOODY MARY</b>	9.1
<i>Tomato juice - absolut vodka</i>	
<b>MOSCOW MULE</b>	9.9
<i>Absolut vodka - ginger beer - lime - angostura</i>	
<b>DARK &amp; STORMY</b>	9.9
<i>Bacardi carta oro - ginger beer - lime - mint</i>	
<b>MIMOSA</b>	6.5
<i>Prosecco - fresh orange juice - orange</i>	
<b>PORNSTAR MARTINI</b>	11
<i>Vanilla - vodka - passion fruit - shot prosecco</i>	
<b>NEGRONI</b>	9.6
<i>Bombay sapphire gin - campari - martini rosso</i>	
<b>NEGRONI SBAGLIATO</b>	6.9
<i>Campari - martini rosso - prosecco - orange</i>	
<b>ESPRESSO MARTINI</b>	11.6
<i>Absolut vodka - kahlúa - espresso - frangelico</i>	

**GIN & TONIC BAR**

<b>MAASTRICHT JEKER GIN</b>	9.3
<i>Fever tree elderflower tonic water - rosemary - orange</i>	
<b>BOBBY'S GIN</b>	11.6
<i>Fever tree indian tonic water - orange</i>	
<b>BOMBAY SAPPHIRE</b>	9.3
<i>Fever tree indian tonic water - ginger - lime</i>	
<b>TANQUERAY NO 10</b>	11.6
<i>Fever tree indian tonic water - forest fruits - mint</i>	
<b>SIR EDMOND GIN</b>	11.8
<i>Fever tree indian tonic water - orange</i>	
<b>HENDRICK'S</b>	11.4
<i>Fever tree indian tonic water - cucumber</i>	
<b>GIN MARE</b>	11.6
<i>Fever tree mediterranean - olives - rosemary</i>	
<b>GIN OF THE MONTH</b>	

**SPARKLING & CHAMPAGNE**

<b>CHARLES ELLNER CHAMPAGNE BRUT</b>	69	
Chardonnay - Pinot Noir [ FR, Champagne ]		
<i>Rich - complex - fresh</i>		
<b>RAAR BRUT ROSÉ</b>	9.9	49.5
Pinot Noir [ NL, Limburg ]		
<i>Refined - intense - aperitif</i>		
<b>BORGO SANLEO PROSECCO BRUT</b>	7.9	38.7
Glera [ IT, Veneto ]		
<i>Delicate - pear - apple - lemon</i>		
<b>CAVA LA LAIA NURIA</b>	7.2	35.4
Macabeo-Parellada-Xarel-Io [ ES, Penedès ]		
<i>Refreshing - tropical fruit - soft</i>		

**WHITE WINE**

<b>PANAMERA</b>	7.9	38.4
Chardonnay [ V.S., California ]		
<i>Round - creamy - oak</i>		
<b>DOMAINE TARIQUETE</b>	5.8	28.4
Sauvignon Blanc [ FR, Côtes de Gascogne ]		
<i>Floral - fresh minerals - ripe grapes</i>		
<b>MEDUSA VIOGNIER</b>	6.3	30.9
Viognier [ FR, Languedoc Roussillon ]		
<i>Elegant - peach - apricot - white flowers</i>		
<b>HENRI DE RICHEMER</b>	5	24.9
Chardonnay [ FR, Languedoc ]		
<i>White flowers - passion fruit - aperitif</i>		
<b>GREY DIAMOND</b>	6.7	32.9
Pinot Grigio [ IT, Lombardia ]		
<i>Organically produced - fresh - straw yellow color</i>		
<b>OVERST AUXERROIS</b>	7.4	36.4
Auxerrois [ NL, Limburg ]		
<i>Apple - blossom - citrus - fruity</i>		
<b>BODEGAS ALCEÑO   HILANDA</b>	5.9	28.9
Verdejo [ ES, Castilla la Mancha ]		
<i>Tropical fruit - tasty - balanced acidity</i>		
<b>SUPRAMONTE VERMENTINO DI SARDEGNA</b>	5.9	28.9
Vermentino [ IT, Puglia ]		
<i>Green apple - mint - citrus - refreshing</i>		

**ROSÉ WINE**

<b>HENRI DE RICHEMER ROSÉ</b>	5.3	25.9
Cinsault [ Fr, Languedoc ]		
<i>Pale pink color - red fruit - citrus - roses</i>		

**RED WINE**

<b>LA LINDA</b>	5.9	28.9
Malbec [ AR, Mendoza Valley ]		
<i>Soft - juicy - ripe plums - red fruit</i>		
<b>OVERST CUVÉE ROUGE</b>	7.8	38.4
Regent-Dornfelder-Cabernet Sauvignon [ NL, Limburg ]		
<i>Soft - juicy - ripe plums - red fruit</i>		
<b>HENRI DE RICHEMER</b>	5	24.9
Merlot [ FR, Languedoc ]		
<i>Smooth - round - full - berry - cherry - plum</i>		
<b>AFTER WORK</b>	5.5	26.9
Tempranillo [ ES, Castilla la Mancha ]		
<i>Organically produced - fresh - red fruit</i>		
<b>BARBERA D'ALBA SUPERIORE</b>	6.8	33.4
Barbera [ IT, Piemonte ]		
<i>Plums - chocolate - powerful - harvested by hand</i>		
<b>MARIO DE CONTE</b>	6.2	30.4
Primitivo [ IT, Puglia ]		
<i>Round tannins - ripe fruit - vanilla - spices</i>		
<b>VIGNOBLES VELLAS</b>	5.9	28.9
Cabernet Sauvignon [ FR, Languedoc-Roussillon ]		
<i>Black fruit - spices - generous - nice tannins</i>		

**WHISKEY & RUM BAR** 0.5 cl

<i>Walk with us to the Cabinet to view our selection of whiskey and rum.</i>	
Glenfiddich 12y highland	9.5
The balvenie double wood highland 12y	9.5
Monkey shoulder speyside malt	8.5
Zacapa 23 cenenario solera reserva rum	14.8
Don papa baroko	8.5
Barcelo rum imperial	7.5
Maastricht Jeker rum	8

**DIGESTIVES** 0.5 cl

Limoncello	6
<i>Vecchio Sud - NL</i>	
Varioues Grappa   Calvados	
Cognac   Armagnac   etc.	
from 6	

**LIQUEURS** 0.5 cl

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