



- 't wycker -

CABINET BISTROT

PATISSERIE 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 - 11.30 a.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 fraiche |
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 vegetarian 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

- *twycker* -
CABINET
BAR

DRINK SPECIALS
Every month we carefully select several drink specials that match the season. Curious? Please ask our waiting staff.

CABINET WINE SPECIALS
Also view our Cabinet Wine Specials. These exclusive wines are a must for real wine lovers. Only available per bottle.

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%

| | |
|--|-----|
| CRODINO SPRITZ 0.0% | 8.5 |
| <i>Crodino - prosecco 0.0 - orange - l'eau de cabinet sparkling</i> | |
| LIMONCELLO SPRITZ 0.0% | 8.5 |
| <i>Limoncello 0.0 - prosecco 0.0 - Citroen - l'eau de cabinet sparkling - mint</i> | |
| MIMOSA 0.0% | 6.5 |
| <i>Prosecco 0.0 - fresh orange juice - orange</i> | |
| TANQUERAY 0.0% | 8.5 |
| <i>Tanqueray 0.0 - finley tonic - forest fruits - mint</i> | |
| CRODINO 0.0% | 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 |
| Leffe blond <i>25 cl</i> | 5.5 |
| Leffe brune <i>25 cl</i> | 5.5 |
| Leffe 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 |
| Vrijtuit 0.5% | 6.4 |
| Leffe blond 0.0% | 4.2 |

SPRITZ BAR

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

APÉRO & COCKTAIL BAR

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

GIN & TONIC BAR

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

SPARKLING & CHAMPAGNE

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

WHITE WINE

| | | |
|--|-----|------|
| PANAMERA | 7.9 | 38.4 |
| Chardonnay [V.S., California] | | |
| <i>Round - creamy - oak</i> | | |
| | | |
| DOMAINE TARIQUETE | 5.8 | 28.4 |
| Sauvignon Blanc [FR, Côtes de Gascogne] | | |
| <i>Floral - fresh minerals - ripe grapes</i> | | |
| | | |
| MEDUSA VIOGNIER | 6.3 | 30.9 |
| Viognier [FR, Languedoc Roussillon] | | |
| <i>Elegant - peach - apricot - white flowers</i> | | |
| | | |
| HENRI DE RICHEMER | 5 | 24.9 |
| Chardonnay [FR, Languedoc] | | |
| <i>White flowers - passion fruit - aperitif</i> | | |
| | | |
| GREY DIAMOND | 6.7 | 32.9 |
| Pinot Grigio [IT, Lombardije] | | |
| <i>Organically produced - fresh - straw yellow color</i> | | |
| | | |
| OVERST AUXERROIS | 7.4 | 36.4 |
| Auxerrois [NL, Limburg] | | |
| <i>Apple - blossom - citrus - fruity</i> | | |
| | | |
| BODEGAS ALCEÑO HILANDA | 5.9 | 28.9 |
| Verdejo [ES, Castilla la Mancha] | | |
| <i>Tropical fruit - tasty - balanced acidity</i> | | |
| | | |
| CA'RUGATE SOAVE CLASSICO | 6.9 | 33.9 |
| Garganega [IT, Veneto] | | |
| <i>Organic wine - pure - almond - white fruit</i> | | |

ROSÉ WINE

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

RED WINE

| | | |
|---|-----|------|
| LA LINDA | 5.9 | 28.9 |
| Malbec [AR, Mendoza Valley] | | |
| <i>Soft - juicy - ripe plums - red fruit</i> | | |
| | | |
| OVERST CUVÉE ROUGE | 7.8 | 38.4 |
| Regent-Dornfelder-Cabernet Sauvignon [NL, Limburg] | | |
| <i>Soft - juicy - ripe plums - red fruit</i> | | |
| | | |
| HENRI DE RICHEMER | 5 | 24.9 |
| Merlot [FR, Languedoc] | | |
| <i>Smooth - round - full - berry - cherry - plum</i> | | |
| | | |
| AFTER WORK | 5.5 | 26.9 |
| Tempranillo [ES, Castilla la Mancha] | | |
| <i>Organically produced - fresh - red fruit</i> | | |
| | | |
| BARBERA D'ALBA SUPERIORE | 6.8 | 33.4 |
| Barbera [IT, Piemonte] | | |
| <i>Plums - chocolate - powerful - harvested by hand</i> | | |
| | | |
| MARIO DE CONTE | 6.2 | 30.4 |
| Primitivo [IT, Puglia] | | |
| <i>Round tannins - ripe fruit - vanilla - spices</i> | | |
| | | |
| VIGNOBLES VELLAS | 5.9 | 38.9 |
| Cabernet Sauvignon [FR, Languedoc-Roussillon] | | |
| <i>Black fruit - spices - generous - nice tannins</i> | | |

WHISKEY & RUM BAR 0.5 cl

Walk with us to the Cabinet to view our selection of whiskey and rum.

| | |
|--|------|
| 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> | |
| Various 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 | |