

Lunch Menu

11:00 UNTIL 15:30

Wine-food
The recommended wine and food combinations are indicated behind the dishes! See which number corresponds to the wine in our wine guide on the table.

Sandwiches

All sandwiches are served on white or brown bread.
Additional charge gluten-free bread 2,50.

CARPACCIO 6 9 13 15.50
truffle mayonnaise | Parmesan | seed mix | arugula

SPICY CHICKEN 10 11 14 13.50
Madame Jeanette | Oriental salad

BURRATA 1 5 9 14.50
tomato salsa | wild mix tomatoes

'OMA BOBS' CROQUETTES 11.50
two beef croquettes | mustard
additional charge for vegetarian croquettes 1.50

SANDWICH OF THE WEEK
ask the staff

CRISPY GOAT CHEESE 5 7 9 13.75
red onion chutney | sugared walnut | pickled vegetables

PO BOY 4 6 8 15.00
prawns | lime leaf mayonnaise | fried capers | Oriental salad

FRIED EGGS 10.00
three eggs | incl. one item of your choice: ham, cheese, bacon or tomato
additional charge extra item: ham, cheese, bacon or tomato 0,50

'HET GEMAALTJE' | 15.95
alternating soup | sandwich of the week | croquette

Soups

ONION SOUP 8.00
Gruyère crouton

ALTERNATING SOUP
ask the staff

'Het Gemaal' Classics

'GEMAAL' STEAK 16 18 19 24.50
parsnip celeriac cream | gravy

CHICKEN SATAY SKEWER 10 11 14 19.75
peanut sauce | Oriental salad | cassava | fries

BLACK ANGUS BURGER 7 14 17 19.75
red onion compote | bacon | cheese | fries

DEVILED PRAWNS 7 9 10 15.00
spicy herb oil | bread

Meal salads

Additionally we serve bread with the salad for an additional charge of 1,00.

CARPACCIO SALAD 3 6 13 17.95
truffle mayonnaise | Parmesan | seed mix | arugula

CRISPY GOAT CHEESE SALAD 5 7 9 16.95
red onion chutney | sugared walnut | pickled vegetables

DEVILED PRAWN SALAD 7 9 10 18.50
spicy prawns | Oriental salad

Sides

FRIES 3.75 | 5.25
homemade mayonnaise

PARMESAN FRIES 6.25 | 7.75
truffle mayonnaise

SALAD 4.95
side salad

The Sweet Temptation

Sweets

TARTE TATIN 22 apple cinnamon crisp	6.50	BONBONS four pieces	6.75
LEMON LIME 21 no bake cheesecake fresh fruit	6.50	HOMEMADE SCROPPINO of the season	9.00
CHOCOLATE BROWNIE 22 gluten-free	6.50	AFFOGATO ice cream espresso whipped cream almond cinnamon additional charge liqueur	6.50 4.00

Allergies

Do you have an allergy and you wish for more information? Please ask one of our waiters or waitresses for a complete allergen list.
We can not exclude traces for 100%.

Hot drinks

Our coffees are served with cow's milk.

We also have plant-based milk for an additional charge of 0,75.

COFFEE	3,00
ESPRESSO	3,00
DOUBLE ESPRESSO	4,55
ESPRESSO MACCHIATO	3,05
CAPPUCCINO	3,20
CAFFÉ LATTE	3,45
LATTE MACCHIATO	3,45
LATTE MACCHIATO caramel vanilla hazelnut	4,55
TEA	3,05
FRESH MINT TEA	3,60
FRESH GINGER TEA	3,60
WINTER TEA tea mix orange star anise	3,75
HOT CHOCOLATE	3,30
CARAMEL CHOCOLATE caramel sauce caramel chunks	4,95
WINTER CHOCOLATE white chocolate sauce mini marshmallows	4,95
'EXTRA HOT' CHOCOLATE rum whipped cream	8,50
CHAI LATTE	4,05
GLÜHWEIN orange star anise	4,95

Special coffees

DUTCH COFFEE Ketel1 Jenever espresso whipped cream	8,95
IRISH COFFEE Irish whiskey brown sugar espresso whipped cream	8,95
FRENCH COFFEE Grand Marnier espresso whipped cream	8,95
SPANISH COFFEE Tia Maria espresso whipped cream	8,95
ITALIAN COFFEE Amaretto espresso whipped cream	8,95
43 COFFEE Licor 43 espresso whipped cream	8,95
D.O.M. COFFEE Dom Bénédicte espresso whipped cream	8,95
BAILEYS COFFEE Baileys espresso whipped cream	8,95
KISS OF FIRE Cointreau Tia Maria espresso whipped cream	8,95

Did you know that...

...we have three delicious Monin flavours for your latte macchiato, these are caramel, vanilla and hazelnut. Nice at the end of the night but also delicious as a coffee break.

Diner Menu

17:00 UNTIL 22:00

Wine-food

The recommended wine and food combinations are indicated behind the dishes! See which number corresponds to the wine in our wine guide on the table.



Starters

BREAD ROLL 
salted butter | olive oil

6.00

CARPACCIO 
truffle mayonnaise | Parmesan | seed mix | arugula

14.50

DEVILED PRAWNS 
spicy herb oil | bread

15.00

STEAK TARTARE 
pickled vegetables | egg | crostini

14.50

BURRATA 
tomato broth | tomato salsa | wild mix tomatoes

14.50

STARTER FROM TWO | 15,95 P.P.
variety of three small starters

Soups

ONION SOUP 
Gruyère crouton

8.00

ALTERNATING SOUP
ask the staff

Menu of the Chef

In addition to the à la carte menu, we also have a changing starter, main dish and dessert of the season. These dishes can be ordered as a menu or separately. Ask the staff about the dishes.

Main dishes

All main courses are served with seasonal vegetables.

'GEMAAL' STEAK 
parsnip celeriac cream | gravy

24.50

CHICKEN SATAY SKEWER 
peanut sauce | Oriental salad | cassava | fries

19.75

BLACK ANGUS BURGER 
red onion compote | bacon | cheese | fries

19.75

SLOW-COOKED VEAL CHEEK 
parsnip celeriac cream | gravy | pearl onions

27.00

SEA BASS 
eggplant caviar | burrata

24.50

CANNELLONI 
ricotta | spinach | tomato sauce | Parmesan | arugula

22.00

Meal salads

Additionally we serve bread with the salad for an additional charge of 1,00.

CARPACCIO SALAD 
truffle mayonnaise | Parmesan | seed mix | arugula

17,95

CRISPY GOAT CHEESE SALAD 
red onion chutney | sugared walnut | pickled vegetables

16,95

DEVILED PRAWN SALAD 
spicy prawns | Oriental salad

18,50

Sides

FRIES 
homemade mayonnaise

3,75 | 5,25

PARMESAN FRIES 
truffle mayonnaise

6,25 | 7,75

SALAD 
side salad

4,95

The Sweet Temptation

Desserts

TARTE TATIN ²² apple cinnamon ice cream crisp	9.00	BONBONS four pieces	6.75
LEMON LIME ²¹ no bake cheesecake fresh fruit ice cream	9.00	HOMEMADE SCROPPINO of the season	9.00
DARK CHOCOLATE MOUSSE ²² gluten-free chocolate crumble fudge Fisherman's Friends	9.50	AFFOGATO ice cream espresso whipped cream almond cinnamon additional charge liqueur	6.50 4.00

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Kids Menu

for kids up to 12 years

GRILLED CHEESE | UNTIL 15:30 5,95
ham | cheese | ketchup

DUTCH MINI PANCAKES 6,50
powdered sugar | butter

KIDS SNACK 8,50
fries | applesauce | mayonnaise | ketchup
choose between: frikandel | croquette | chicken pieces

MINI CHICKEN SATAY SKEWER 11,50
fries | peanutsauce | applesauce

KIDS ICE CREAM 4,95
surprise of the chef

