

# LUNCH

MODERN CLASSIC RESTAURANT IN THE CENTER OF DORDRECHT

## TO SHARE

<b>V SOURDOUGH BREAD</b>	6,5
HERB BUTTER - OLIVE TAPENADE	
<b>OYSTERS</b> PER 1/3/12	3,5/9/33,5
RAW: SHALLOT VINAIGRETTE	
OR	
LUKEWARM ROCKENFELLER: GRATINATED WITH HERB BUTTER AND SPINACH	
<b>PATA NEGRA</b> (80 GR.)	16
HAM FROM THE IBERICO PIG - MARCONA ALMONDS	
<b>V BEETROOT SPREAD</b>	9,5
PITA - GOAT CHEESE - SPRING ONION - POMEGRANATE - BEETROOT - CHICKPEAS - CUMIN	
<b>CHARCUTERIE</b> (130 GR.)	16
ASSORTMENT COLD CUTS - MUSTARD - PICKLES	
<b>BITTERBALLEN</b> (6 PCS.)	7,5
ARTISANAL - MUSTARD	
<b>FRIED SQUID</b>	9,5
PANKO - AIOLI - LEMON	
<b>CRISPY</b>	
<b>V SPRING VEGETABLES</b>	7,5
TEMPURA - SRIRACHA MAYONNAISE	
<b>MINI BURGERS</b>	
<b>PULLED CHICKEN</b> (2 PCS.)	12,5
SWEET AND SOUR RED CABBAGE - RED PEPPER - MANGO - AVOCADO CREAM	
<b>FRIED SHRIMPS</b> (6 PCS.)	9
PANKO - AIOLI - LEMON	
<b>WHITE FISH RILETTE</b>	9,5
FOAM OF LEEK - MIXED HERB SALAD - CRUNCH OF BLACK OLIVES - CROSTINI'S	
<b>IBERICO RIBFINGERS</b>	9,5
SPRING ONION - RED PEPPER - SESAME - HOISIN SAUCE	
<b>SNACK MIX</b>	9,5
OLIVES WITH ANCHOVIES - AGED CHEESE - FUET - PEANUTS	

## BREAD

<b>CARPACCIO</b>	14,5	
TRUFFLE RICOTTA - PARMESAN CHEESE - HAZELNUT-LIME DRESSING - PINE NUTS		
<b>CROQUETTES</b> (2 PCS.)	9,5	
ARTISANAL - MUSTARD		
<b>CHEESE-RUCOLA</b>		
<b>V CROQUETTES</b> (2 PCS.)	9,5	
SRIRACHA MAYONNAISE		
<b>V CRIMP-OMELETTE</b>	12,5	
TRUFFLE - MUSHROOMS - GRUYÈRE - PARSLEY		
<b>FRIED EGG DELUXE</b>	12,5	
VEAL ROAST BEEF - CHEESE - SPRING ONION - BASIL MAYONNAISE - ARUGULA		
<b>SMOKED SALMON</b>	12,5	
BRIOCHE BREAD - LIME-CORIANDER CREAM - CUCUMBER - POMEGRANATE - POACHED EGG		
<b>CROQUE MONSIEUR OR MADAME</b>	9,5	
CROQUE MONSIEUR: FRENCH TOAST WITH HAM - CHEESE - AU GRATIN WITH BÉCHAMEL SAUCE		
CROQUE MADAME: FRENCH TOAST WITH HAM - CHEESE - FRIED EGG		
<b>ANGUS CHEESE/BACON BURGER</b>	18,5	
ROMAINE LETTUCE - SMOKEY BBQ SAUCE - CHEDDAR - BACON		
THE BURGER BUT THEN X2		+5,5
<b>CRIMP-12 O'CLOCK</b>	14,5	
CROQUETTE - SOUP OF THE DAY - SMOKED SALMON - BOERENHAM - MUSTARD		
<b>KOREAN CHICKEN</b>	13,5	
BRIOCHE - KIMCHI - PICKLED POINTED CABBAGE - STICKY SOY/GINGER SAUCE - SWEET AND SOUR CUCUMBER - SESAME MAYONNAISE		
<b>V BRUSCHETTA TOMATO</b>	10,5	
TOMATO - GARLIC - ONION - BASIL - OLIVE OIL		
<b>HOT MEAT SANDWICH</b>	14,5	
VEAL SCALLOP - JUS DE VEAU - MUSTARD - ROMANE LETTUCE - PICKLES		

## SALADS

<b>CAESAR SALAD</b>	10,5	
PARMESAN - ANCHOVIES - CROUTONS - BOILED EGG - CAESAR DRESSING		
SUPPLEMENT CHICKEN THIGH		+4
<b>SALAD NIÇOISE</b>	15	
GRILLED TUNA - TOMATO - EGG - GREEN BEANS - TOMATO - OLIVES - ANCHOVIES - RED ONION - CAPER - FRENCH DRESSING		

## SOUP

<b>BOUILLABAISSÉ</b>	14,5
FRENCH FISH SOUP - ROUILLE - SOURDOUGH CRISPY	
<b>SOUP OF THE DAY</b>	
ASK THE TEAM ABOUT OUR SOUP OF THE DAY	

## SIDES

<b>FRIES</b>	4
HOMEMADE MAYONNAISE	
<b>MIXED SALAD</b>	4
FRENCH DRESSING	

## DESSERT

<b>APPLE PIE</b>	5
HOMEMADE - WHIPPED CREAM	
<b>HAZELNUT PASTRY</b>	5
FROM BROKING	
<b>DAME BLANCHE</b>	9,5
VANILLA ICE CREAM - CHOCOLATE SAUCE - WHIPPED CREAM - CANDIED ALMOND	
<b>4 CHEESES</b>	14,5
NUT BLEND - CHUTNEY - NUTS - RAISIN BREAD	
<b>CRIMP-CAFÉ GOURMAND</b>	10,5
COFFEE - 4 DIFFERENT SWEET TREATS	

V STANDS FOR VEGETARIAN OPTION  
ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.  
DO YOU HAVE QUESTIONS ABOUT THE DISHES ON  
OUR MENU? OUR TEAM IS HAPPY TO HELP YOU.

