

LUNCH

CARPACCIO ON BREAD

15.25

Truffle mayonnaise, pine nuts, arugula, sun-dried tomatoes, parmigiano

CLUBSANDWICH

13.5

Focaccia, fresh salad, chicken curry salad, smoked chicken, crispy bacon, brie

GOAT CHEESE SANDWICH



12

Caramelized goat cheese, mango chutney, pecans, grottenham, homemade nut praline cookie (vegetarian option available)

SMOKED SALMON

16.75

Toast, Scottish smoked salmon, cream cheese, capers, red onion, dill mustard dressing, fresh salad

FILET DELUXE

11

Cornbread, filet americain, parmigiano, egg, sud 'n sol tomatoes, fresh salad, mayonnaise

KIP-KETJAP

14

Cornbread, filet Americain, parmigiano, egg, sun-dried tomatoes, fresh lettuce, mayonnaise

BAGUETTE "THE NEIGHBOURS"

16

Fried beef tenderloin strips, bean sprouts, bell pepper, onion, cashew nuts, Thai soy sauce

THE NEIGHBOURS SANDWICH

13.5

Grilled corn bread, roast beef, truffle mayonnaise, pine nuts, parmigiano, little gem lettuce, onion, olives, capers, pesto

THREE MINI SANDWICHES

14.5

Three small sandwiches with Scottish smoked salmon, tuna salad and shrimp croquette

CHICKEN SANDWICH

10.5

Turkish bread, crispy chicken, cheese, aioli, red onion, fresh salad

SANDWICH TUNA

10.75

Turkish bread, tuna salad, egg, parmigiano, red onion, fresh salad

TWO CROQUETTES ON BREAD

11.5

Choice of: Beef croquette, Veal croquette or Vega croquette
Served with bread or fries

LUNCH

THE NEIGHBORS' FRIES

15.25

French fries, oriental stew, coleslaw, onion, jalapeño, serundeng, jalapeño sauce

FRIED EGGS ON BREAD

10.75

Ham, cheese

Roast beef

12

OMELET MARKTPEIN

Bacon, cheese, onion, mushrooms

SOUP

7.5

Tomato soup or soup of the day

VEGETARIAN

BRUSCHETTA BURRATA



15

Grilled garlic bread, raw ham, pesto, balsamic, tomato, pistachios, arugula

NAAN BREAD



12

Grilled zucchini, eggplant, bell pepper, onion, tomato, egg, feta cheese, harissa, vadouvan sauce

GRILLED SANDWICHES

GRILLED SANDWICH

8.75

Ham, cheese

Ham, cheese, pineapple

9

SPICY GRILLED SANDWICH

9

Ham, cheese, tomato, onion, sambal

GRILLED SANDWICH ITALIANO

9.75

Salami spianata calabrese, cheese, brie, sun-dried tomatoes balsamic, arugula

SALADS

CARPACCIO SALAD

18

Mixed salad, pine nuts, sud'n sol tomatoes, parmigiano, truffle mayonnaise

Served with bread

CRISPY CHICKEN SALAD

18

Mixed salad, roasted broad beans, sun-dried tomatoes, parmigiano, garlic-lemon dressing

Served with bread

MENU

MIXED BREAD

With homemade spreads

7

SUSHI

Chef's sushi special of the day

DAY PRICE

TUNA TATAKI

Marinated tuna with a sesame crust, dill cream, soy sauce, served on a bed of wakame

15

BURRATA

Italian burrata with grilled artichoke, figs and fig compote



12

CARPACCIO

Hand-cut beef carpaccio with sun-dried tomatoes, pine nuts, parmesan, truffle mayo, and arugula

11

BEEF TARTARE

Hand-cut beef tartare with chive cream and beetroot ice cream

14.5

SOUP OF THE SEASON

Changing dish

7.5

BAO BUN CHICKEN

With pulled chicken, mustard cream, sesame seeds and red chili pepper

13

BAO BUN VEGETARIAN

With marinated wild mushrooms, mustard cream, sesame seeds and red chili pepper



10.5

DUMPLING WRAPS WITH CRISPY CHICKEN

Homemade crispy chicken, served with small dumpling wraps, a julienne of leek and bell pepper, soy sauce, and wasabi sauce

10.2

CRISPY RICE WITH SALMON

Crispy fried sushi rice with Japanese sesame dressing, avocado cream, smoked salmon, and bacon bits

10.5

ORIENTAL GYOZA

Gyoza filled with oriental vegetables on a bed of wakame, topped with crispy onion, sriracha mayo, garlic dressing, sesame seeds, and spring onion



11

MENU

HOMEMADE CHICKEN TERIYAKI		10.5
With sweet and sour cucumber, atjar and spring onion		
IBERICO RIB FINGERS		12.5
Tender rib fingers from grill with barbecue sauce, crispy fried onions and piccalilli dip		
BEEF TATAKI		15.5
Thinly sliced beef tenderloin with wakame, nacho crumble, homemade ketjap, and mustard mayonnaise		
DUCK BREAST		11
Pan-seared duck breast with spicy soy sauce and caramelized shallots		
WILD BOAR STEW		11.5
Homemade wild boar stew with parsley dauphine potatoes and red cabbage		
BEEF TENDERLOIN SKEWER		14.5
With chimichurri and potato–parsnip gratin		
WILD MUSHROOM RISOTTO	✓	11
Homemade risotto with sautéed mushrooms and grilled Parmigiano		
GAMBAS AGLIO E OLIO	4 pcs.	13
Stir-fried shrimp with garlic oil and dipping bread		
FISH OF THE SEASON	DAY PRICE	
Changing dish		

SIDES

PER 2 PERSONS

FANCY FRIES	6
With Parmigiano cheese and truffle mayonnaise	
SWEET POTATO FRIES	6
FRESH SALAD	3

DESSERTS

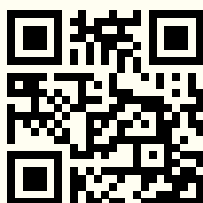
SPOOM With homemade lemon sorbet and Schlumberger White ICE <i>TIP: Also delicious as a palate cleanser between courses!</i>	8
CITRUS TRIO Yuzu tart, mini orange crème brûlée, and lemon sorbet	11.5
MANGO PEPPER CAKE With a crispy citrus base and orange ice cream	11
TASTING SELECTION Let our chefs surprise you	14
CHEESE PLATTER Four varieties of cheese with balsamic, fig jam, and raisin bread <i>+ Fonseca Ruby Port €5,5</i>	14.5

DESSERT WINE

TORRES FLORALIS MOSCATEL ORO DESSERTWIJN <i>Country: Spain Grape: Moscatel</i> This naturally sweet wine has a fruity taste of orange blossom, honey, light orange, and raisin. Its aroma features floral notes of rose, geranium, and lily, along with spicy hints of tobacco leaf, cedarwood, and clove.	5.8
---	-----

SATISFIED?

Scan the QR code and leave your review.



Wasn't everything as you've come to expect from us?
Report it to our staff.