

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



WELCOME!

All our dishes are small plates. Perfect for sharing or enjoying on your own.

Want to enjoy a full evening's dining?

Order 1 or 2 dishes per person per round, with optional sides.

Price per dish €9.50 | * = Surcharge

Prefer a traditional meal?

Then we recommend choosing two dishes as a starter and three dishes with a side dish as a main course.

Would you like to be surprised?

In consultation with the wait staff, we can offer you a full evening of different dishes to taste in shared form.

Taste. Discover. Experience.

Team De Buren

CHEF'S CHOICE

Let the chefs at De Buren surprise you!

Chef's Choice consists of an extensive tasting menu of seven courses. This culinary journey through the menu offers you the opportunity to enjoy a variety of dishes prepared with a flavorful twist!

€58,00 PER PERSON

To be ordered per table.

Any special dietary requirements?

Please let us know, we will be happy to take them into account.

MENU

BURRATA

Italian burrata with grilled artichoke, figs and fig compote

BEEF TARTARE

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

+3*

CARPACCIO

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

CRISPY RICE WITH SALMON

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

+3*

SUSHI

Chef's sushi special of the day

TUNA TATAKI

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

+3*

GAMBAS AGLIO E OLIO (4/PCS)

Stir-fried shrimp with garlic oil and dipping bread

SOUP OF THE SEASON

Changing dish

7.5

SIDES

PER 2 PERSONS

MIXED BREAD

With homemade spreads

4

FANCY FRIES

With Parmigiano cheese and truffle mayonnaise

6

SWEET POTATO FRIES

With truffle mayonnaise

6

FRESH SALAD

Mixed fresh salad

3

GRILLED AND ROASTED VEGETABLES

With feta cheese

4.5

Any special dietary requirements?

Please let us know, we will be happy to take them into account.

MENU

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

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

BAO BUN CHICKEN

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

BAO BUN VEGETARIAN

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

HOMEMADE CHICKEN TERIYAKI

With sweet and sour cucumber, atjar and spring onion

IBERICO RIB FINGERS

+3*

Tender rib fingers from grill with barbecue sauce, crispy fried onions and piccalilli dip

BEEF TATAKI

+3*

Thinly sliced beef tenderloin with wakame, nacho crumble, homemade ketjap, and mustard mayonnaise

DUCK BREAST

Pan-seared duck breast with spicy soy sauce and caramelized shallots

WILD BOAR STEW

+3*

Homemade wild boar stew with parsley dauphine potatoes and red cabbage

BEEF TENDERLOIN SKEWER

+3*

With chimichurri and potato–parsnip gratin

WILD MUSHROOM RISOTTO

Homemade risotto with sautéed mushrooms and grilled Parmigiano

FISH OF THE SEASON

Changing dish

Any special dietary requirements?

Please let us know, we will be happy to take them into account.

DESSERT

You can choose from a selection of small dishes.
Two to three desserts are equivalent to one "normal" dessert.

Price per dish €4.50 | * = Surcharge

CRÈME BRÛLÉE

Licor 43 crème brûlée

DAME BLANCHE

Vanilla ice cream with chocolate sauce

MANGO CHEESECAKE

With orange ice cream

CHOCOLATE SOUFFLÉ

Homemade chocolate soufflé with white chocolate ice cream

ICE LOLLY

Homemade hazelnut parfait ice lolly dipped in dark chocolate with caramel sauce

PISTACHIO CANNOLI

A classic Sicilian crispy roll filled with pistachio cream, vanilla ice cream and chocolate sauce

TIRAMISU

Chef's Italian tiramisu with Oreo crumble

CHEESE PLATTER FOR 2 PEOPLE

French goat's brie, Belgian red rind cheese, spicy mature cheese and Brabant blue cheese with balsamic vinegar, fig jam and fig bread.

+ *Fonseca Ruby Port* €5,5

+8.5*

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.

Any special dietary requirements?

Please let us know, we will be happy to take them into account.