

# LUNCH

<b>CARPACCIO ON BREAD</b>	15.25
Truffle mayonnaise, pine nuts, arugula, sun-dried tomatoes, parmesan	
<b>CLUBSANDWICH</b>	13.5
Focaccia, fresh salad, chicken curry salad, smoked chicken, crispy bacon, brie	
<b>GOAT CHEESE SANDWICH</b>	12
Caramelized goat cheese, mango chutney, pecans, grottenham, homemade nut praline cookie (vegetarian option available)	
<b>SMOKED SALMON</b>	16.75
Toast, Scottish smoked salmon, cream cheese, capers, red onion, dill mustard dressing, fresh salad	
<b>FILET DELUXE</b>	11
Cornbread, filet americain, parmesan, egg, sun 'n sol tomatoes, fresh salad, mayonnaise	
<b>KIP-KETJAP</b>	14
Cornbread, filet Americain, parmesan, egg, sun-dried tomatoes, fresh lettuce, mayonnaise	
<b>BAGUETTE "THE NEIGHBOURS"</b>	16
Fried beef tenderloin strips, bean sprouts, bell pepper, onion, cashew nuts, Thai soy sauce	
<b>THE NEIGHBOURS SANDWICH</b>	13.5
Grilled corn bread, roast beef, truffle mayonnaise, pine nuts, parmesan, little gem lettuce, onion, olives, capers, pesto	
<b>THREE MINI SANDWICHES</b>	14.5
Three small sandwiches with Scottish smoked salmon, tuna salad and shrimp croquette	
<b>CHICKEN SANDWICH</b>	10.5
Turkish bread, crispy chicken, cheese, aioli, red onion, fresh salad	
<b>SANDWICH TUNA</b>	10.75
Turkish bread, tuna salad, egg, parmesan, red onion, fresh salad	
<b>TWO CROQUETTES ON BREAD</b>	11.5
Choice of: Beef croquette, Veal croquette or Vega croquette	
Served with bread or fries	

# LUNCH

## THE NEIGHBORS' FRIES

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

15.25

## FRIED EGGS ON BREAD

Ham, cheese

10.75

Roast beef

12

## OMELET MARKTPLEIN

Bacon, cheese, onion, mushrooms

## SOUP

Tomato soup or soup of the day

7.5

## VEGETARIAN

### BRUSCHETTA BURRATA

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



15

### NAAN BREAD

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



12

## GRILLED SANDWICHES

### GRILLED SANDWICH

Ham, cheese

8.75

Ham, cheese, pineapple

9

### SPICY GRILLED SANDWICH

Ham, cheese, tomato, onion, sambal

9

### GRILLED SANDWICH ITALIANO

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

9.75

## SALADS

### CARPACCIO SALAD

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

18

Served with bread

### CRISP4 CHICKEN SALAD

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

18

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.

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# MENU

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**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**

**+3\***

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

**SUSHI**

Chef's sushi special of the day

**TUNA TATAKI**

**+3\***

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

**GAMBAS AGLIO E OLIO (4/PCS)**

Stir-fried shrimp with garlic oil and dipping bread

**SOUP OF THE SEASON**

**7.5**

Changing dish

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## SIDES

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PER 2 PERSONS

**MIXED BREAD**

**4**

With homemade spreads

**FANCY FRIES**

**6**

With Parmigiano cheese and truffle mayonnaise

**SWEET POTATO FRIES**

**6**

With truffle mayonnaise

**FRESH SALAD**

**3**

Mixed fresh salad

**GRILLED AND ROASTED VEGETABLES**

**4.5**

With feta cheese

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

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# MENU

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**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.

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# DESSERT

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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

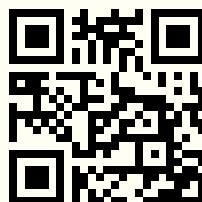
+8.5\*

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

## 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.