

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 MARKTPLEIN

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

Ham, cheese

8.75

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 TO RESTAURANT DE BUREN!

Whether you choose a full-course dinner or prefer to share and discover different dishes together, we'll make sure everything is just right.

Our kitchen offers familiar flavors with a surprising twist,
prepared with care and joy.

Enjoy, let us surprise you, and have a wonderful evening!

Team De Buren

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Special dietary requests?

Let us know, and we'll be happy to accommodate you.

APPETIZERS

OR TO SHARE

BURRATA ✓	14.5
Italian burrata with roasted cherry tomatoes, focaccia crostini, and basil oil	
BEEF TARTARE	16
House-sliced beef tartare, quail egg yolk, garlic crostini, and wasabi mayonnaise	
CARPACCIO	15
With Sud'n'Sol tomatoes, pine nuts, Parmigiano, arugula, and truffle mayonnaise	
CRISPY RICE WITH SALMON	16
Crispy fried sushi rice with avocado cream, smoked salmon, bacon bits and Japanese sesame dressing	
SUSHI OF THE DAY	12.5
Ask your server for the sushi of the day	
TUNA TARTARE	16.5
Served on a fried wonton wrapper with wakame and dill cream	
PRINGALLA AGLIO E OLIO (6/EACH)	16
Stir-fried prawns in garlic oil with focaccia	
SOUP OF THE DAY	6
Ask your server for the soup of the day	
ORIENTAL GYOZA (4/EACH) ✓	13.5
Filled with Asian vegetables, wakame, fried shallots, sesame seeds, garlic dressing, and sriracha mayonnaise	
VEGETARIAN BAO BUN (2/EACH) ✓	12.5
Marinated mushrooms, mustard cream, sesame seeds, and red pepper	
HOMEMADE CHICKEN TERIYAKI (2/EACH)	12.5
With sweet-and-sour cucumber, scallions, and atjar	
IBERICO RIB FINGERS	16.5
Tender rib fingers with homemade soy sauce, fried onions, and piccalilli	
BEEF TATAKI	17
Thinly sliced beef tenderloin with wakame, nacho crumble, homemade soy sauce, and wasabi mayonnaise	
CRISPY CHICKEN	13.5
With hoisin sauce, sweet-and-sour cucumber, and garlic dressing	
PORK BELLY	14.5
With potato gratin, grilled green asparagus, and soy-sesame sauce	

CAN'T DECIDE?

ENJOY OUR FAVORITE APPETIZERS
FOR TWO OR MORE PEOPLE.

Prawns, tuna tartare, iberico pork ribs, beef tataki, crispy chicken

215 PER PERSON

MAIN COURSES

TOURNEDOS Pan-seared tournedos, grilled vegetables, potato gratin, and sage sauce	28.5
ASIAN-STYLE CHICKEN DUO Duo of grilled teriyaki chicken and crispy chicken thigh with hoisin sauce, yellow curry rice, sweet-and-sour cucumber, and atjar	23.5
DUCK BREAST Skin-on pan-seared duck breast, caramelized shallots, grilled little gem and spicy soy sauce	25.5
SEA BREAM Pan-seared sea bream fillet, lemon-fennel risotto, bell pepper chutney, eggplant, zucchini, and a beurre blanc	24.5
POKÉ BOWL ✓ Choice of salmon, tuna, chicken, or vegetarian With rice, cucumber, soybeans, mango, wakame, and seasonal vegetables	19.5
PASTA VERDE ✓ Creamy pesto pasta with burrata, roasted cherry tomatoes, and arugula	19.5
CARPACCIO MEAL SALAD Mixed salad, pine nuts, Sud'n'Sol cherry tomatoes, Parmigiano, and truffle mayonnaise Served with bread	18
CRISPY CHICKEN MEAL SALAD Mixed salad, broad beans, Sud'n'Sol cherry tomatoes, Parmigiano, and garlic-lemon dressing Served with bread	18

SIDES

FOR 2 PEOPLE

ASSORTED BREAD With homemade dips	4
PREMIUM FRIES With Parmigiano 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

A FINE WINE COMPLETES THE MEAL!

Our team will be happy to recommend our best wines.

DESSERTS

CRÈME BRÛLÉE	9
Creamy crème brûlée with Licor 43 and house-made orange sorbet	
HOUSE-MADE MAGNUM	9.5
Refreshing passion fruit sorbet with crunchy pink chocolate	
CHOCO TRIO	11.5
Soft white chocolate mousse, milk chocolate brownie, and house-made chocolate ice cream	
LIMONCELLO TIRAMISU	9
Italian tiramisu with fresh limoncello and crispy lemon crumble	
CHEF'S TASTING PLATTER	13.5
Let yourself be surprised by a refined selection from our chefs	
CHEESE PLATTER	13.5
Selection of artisanal cheeses, served with fig bread and compote	

DESSERT WINE

FONSECA LATE BOTTLED VINTAGE PORT	6.5
<i>Country: Portugal</i>	
A robust port full of aromas of dark chocolate, black fruit, and licorice. The palate is structured with nuances of dark chocolate and blueberries. Deliciously full-bodied and juicy with soft tannins.	
ORRES FLORALIS MOSCATEL ORO DESSERT WINE	5.8
<i>Country: Spain Grape: Moscatel</i>	
This naturally sweet wine has the fruity flavors of orange blossom, honey, light orange, and raisin. The aroma features floral notes of rose, geranium, lily, and spicy aromas of tobacco leaf, cedarwood, and clove.	

DID YOU HAVE A NICE EVENING?

Scan the QR code and leave your review.



Was everything not up to your usual standards?
Please let our staff know.