

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

Ham, cheese

10.75

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

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, sun-dried 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

APPETIZERS

OR TO SHARE

SOUP OF THE DAY	7
Ask your server for the soup of the day	
SUSHI OF THE DAY	FROM 13
Ask your server for the sushi of the day	
BURRATA ✓	15
Italian burrata with figs, grilled focaccia, basil and balsamic dressing	
CHICKEN TERIYAKI (2 PCS)	13.5
Sweet-and-sour cucumber, spring onion and atjar	
ASIAN GYOZA (4 PCS) ✓	13.5
Filled with Asian vegetables, wakame, crispy fried onions, sesame seeds, sriracha mayonnaise and garlic dressing	
CRISPY RICE WITH SALMON	16
Crispy fried sushi rice with avocado cream, smoked salmon, bacon bits and Japanese sesame dressing	
TUNA TARTARE	16.5
Wakame, avocado and dill oil	
KING PRAWNS (6 PCS)	16
Stir-fried king prawns in a creamy garlic sauce, served with focaccia	
CARPACCIO	16
Sud'n'Sol tomatoes, pine nuts, Parmigiano, rocket and truffle mayonnaise	
BEEF TARTARE	16.5
Hand-cut beef tartare with egg yolk, autumn vegetables, brioche and truffle cream	
MINI DUMPLINGS WITH CRISPY CHICKEN	13.5
Homemade crispy chicken with dumplings, julienne leek and bell pepper, soy sauce and garlic dressing	
SMOKED DUCK BREAST	15
Orange and thyme compote, toast, rocket and balsamic dressing	
GRILLED IBÉRICO PLUMA	16.5
Lime cream and apple & bell pepper salsa	
BEEF TATAKI	17
Thinly sliced beef tenderloin with wakame, nacho crumble, homemade ketjap sauce and wasabi mayonnaise	

CAN'T DECIDE?

ENJOY OUR FAVORITE APPETIZERS
FOR TWO OR MORE PEOPLE.

King prawns, tuna tartare, Ibérico pluma, beef tataki and dumplings with crispy chicken

21.5 PER PERSON

MAIN COURSES

PASTA VERDE ✓ Burrata, basil, cream sauce and pistachio crumble	21.5
GUINEA FOWL SUPRÊME Parsnip cream, glazed carrots and vichyssoise sauce	24
PAN-FRIED HALIBUT Lemon, potato mousseline, pickled apple and dill-lemon cream	26.5
DUCK BREAST Skin-on pan-fried duck breast with celeriac, red cabbage and plum & pepper jus	25.5
MONKFISH TAIL Grilled vegetables, potato garnish and remoulade sauce	27.5
ENTRECÔTE Grilled entrecôte, green asparagus, potato garnish and Café de Paris butter	29.5
TOURNEDOS Pan-fried tournedos, grilled vegetables, Pommes Anna, potato garnish and red port sauce	31.5
MARINATED CHICKEN SKEWER Hasselback potato, grilled vegetables and tzatziki	23
CARPACCIO MAIN COURSE SALAD Mixed salad, pine nuts, Sud'n'Sol tomatoes, Parmigiano and truffle mayonnaise Served with bread	18
CRISPY CHICKEN MAIN COURSE SALAD Mixed salad, broad beans, Sud'n'Sol tomatoes, Parmigiano and garlic-lemon dressing Served with bread	18

SIDES

FOR 2 PEOPLE

MIXED BREAD Homemade dips	4
TRUFFLE FRIES Parmigiano and truffle mayonnaise	6
SWEET POTATO FRIES Truffle mayonnaise	6
FRESH SIDE SALAD Mixed fresh salad	3
GRILLED AND ROASTED VEGETABLES Feta cheese	5.5

DESSERTS

TIRAMISU Italian tiramisu served with chocolate crumble	11
HOMEMADE MAGNUM Forest fruit parfait dipped in dark chocolate	11
HAZELNUT BROWNIE Homemade hazelnut brownie served with white chocolate ice cream	12
TONKA BEAN CRÈME BRÛLÉE Creamy tonka bean crème brûlée with homemade pear ice cream	10
CHEF'S TASTING PLATE Let our chefs surprise you with a refined selection of desserts	15
CHEESE PLATTER Selection of artisan cheeses, served with fig bread and compote	14.5
ASSORTED CAKES AND PASTRIES	FROM 5.4

DESSERT WINE

FONSECA LATE BOTTLED VINTAGE PORT <i>Country: Portugal</i> A full-bodied port with aromas of dark chocolate, black fruit and liquorice. Structured on the palate with hints of bitter chocolate and blueberries. Rich and juicy, with soft tannins.	6.5
ORRES FLORALIS MOSCATEL ORO DESSERT WINE <i>Country: Spain Grape: Moscatel</i> This naturally sweet wine offers fruity flavours of orange blossom, honey, light citrus and raisins. The bouquet reveals floral notes of rose, geranium and lily, alongside spicy aromas of tobacco leaf, cedarwood and clove.	5.8

ENJOYED YOUR EVENING?

Scan the QR code and leave your review.



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