

BETWEEN 12:00 P.M. AND 16:00 P.M.

A healthy and informal lunch concept. You have the opportunity to choose between several differents, sourdough sandwiches from the "Vlaamsch Broodhuys", soups, warm dishes and surprising salad bowls.

SALAD BOWLS	
Chili avocado bites with katjang mayonnaise 🗸	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
Tatsuta crispy chicken with chipolte mayonnaise	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
Crispy shrimps with lime pepper mayonnaisse	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
*All salad bowls are served with croutons, raisins, pumpkin seeds and dressings	

SOURDOUGH BREAD FROM THE "VLAAMSCH BROODHUYS"	
Mrij Meester cheese free-range egg salad trufflel 🗸	€ 11,95
Mediterranean tuna salad grilled peppers capers olives	€ 11,95
Roasted chicken chicken curry salad pickled onions	€ 11,95
Baba Ganousch eggplant salad grilled eggplant boiled egg hazelnut dukkah 🗸	€ 11,95
Smoked salmon cream cheese capers cucumber	€ 13,95
* All sourdough sandwiches are served with lettuce, tomato and cucumber	

WARM DISHES	
Game ragout Vol-au-vent stew pear	€ 13,50
Two "Van Dobben" veal croquettes mustard "Vlaamsche Broodhuys" sourdough bread	€ 13,50
Grilled focaccia tomato bread Dutch "polder" ham young matured cheese	€ 11,95
Mushroom ragout mushrooms Vol-au-vent ♥	€ 12,50

Mushroom ragout mushrooms Vol-au-vent V
SOUPS
Pumpkin soup Y
Roasted pumpkin chervil pumpkinseeds
Mushroom Consommé V
Ravioli green herbs
*All soups are served with crispy bread

EXTRA SIDE DISH TO ORDER

Homemade fries with mayonnaise

ALLERGIES

Do you have dietery requirements or allergies? Tell it to our employees. Our dishes can contain traces of nuts, peanuts and gluten Vegetarian dishes are marked with \checkmark Vegan dishes are marked with \checkmark

Hospitality: "True hospitality consists of giving the best of yourself to your guest".

BEERS

beer!

€ 8,95

€ 8,95

Salvé | Apeldoorns beer

TASTE THE HISTORY OF APELDOORN

Beer from the season starting at

'De Keizerskroon' was a popular inn where, after a long journey people were refreshed with a good glass of beer, brewed in the backyard of the inn by the home brewery of Het (Oude) LOO. Now, history is repeating itself and beer is being brewed again to provide our quests with a food glass of beer from Apeldoom.

"De Beboete Buur"	€ 5,50
Fresh blond beer with a slight bitterness from	n Epense
Hops	
Draft beers	

Affligem Blond € 6,25
Blond beer, full dry taste with a soft after taste

Heineken € 4,75

Changing beer per season, ask us about this season's

WINES

€ 6,25

Sparkling wines	
La Tordera Prosecco Spumante Saomì Brut €	8
Glera, Veneto, Italy	
La Tordera Spumante Cuvée di Gabry Brut Rosé €	8
Incrocio Manzoni – Merlot, Veneto, Italy	
Laurent-Perrier La Cuvée Brut € 1	5
Chardonnay – Pinot Noir – Pinot Meunier,	
Champagne, France	
White wines	
Round House Sauvignon Blanc €	6
Sauvignon Blanc, Coastal Region Cape of Good	
Hope, South-Africa	
Von der Leyen Nahe €	6
Riesling, Nahe, Germany	
Viognier Domaine de Viranel €	9
Viognier, Languedoc, France	
Simonsig Chenin Blanc €	8
Chenin Blanc, Stellenbosch, South-Africa	
La Grande Merveille Chardonnay €	8
Chardonnay, Languedoc, France	
Rose wines	17
L'Auréole Cinsault €	6
Cinsault, Languedoc, France	
Guillaume & Virgini Philip MIP Classic Rosé €	9
Cinsault – Grenache Noir – Syrah, Provence, France	
Red wines	
Estaciones Tempranillo €	6
Castilla-La Mancha, Spain	
Beaurempart Grande Réserve €	8
Cabernet Sauvignon – Merlot, Languedoc, France	
Manz Spätburgunder Trocken €	8

Pinot Noir, Rheinhessen, Germany

La Leccia DOCG

Sangiovese, Toscany, Italy

Chianti Classico Azienda Agricola Castello

€ 9