

Appetizers

Mini croquettes € 7,00

10 Mini croquettes with mustard

Mixed fried snacks € 7,00

10 Mixed fried snacks with mayonnaise and curry

Bread with butter € 3,50

4 Pieces of bread with butter and aioli

Cosy plate € 7,50

cheese, salami, olives, sticks and aioli

Nacho' s € 6,00

Nacho' s with salsa sauce, guacamole, crème fraîche and cheese

Apple crumble € 3,50

Homemade apple crumble of the oven

Nougatine ice cream cake € 3,50

Nougatine ice cream cake with whipped cream

Soup

Tomato soup € 5,50

With basil and Parmesan cheese

Pumpkin soup € 5,50

Fresh made with different spices

Garlic soup € 5,50

From Italian recipe with toast made of thyme

Salads

Carpaccio Salad € 10,50

Trufflecrème, pine nuts, croutons en Parmesan cheese

Vincent Salad € 10,50

Marinated beetroot, chutney of pumpkin, feta, honey and pumpkin seeds

Goatcheese Salad € 12,50

Goatcheese, shrimps, sundried tomatoes, honey mustard dressing and nutmix

Sandwiches

Carpaccio € 9,50

Trufflecrème, pine nuts and Parmesan cheese

Goatcheese € 8,00

Goatcheese, nutmix and honey mustard dressing

Rustic € 8,50

Two slices of muesli bread with cooked pear in port, Roquefort and walnuts

Lunch Trio € 11,50

Small cup of soup of choice with a small club sandwich chicken and a small club sandwich salmon

Vincent's classics

Clubsandwich chicken € 10,50

Brioche break with smoked chicken, bacon, tomato, cucumber, egg and cocktail sauce

Clubsandwich salmon € 11,50

Toasted vikingbread with marinated salmon, red onion, cucumber and dill cream

Chefs fried eggs € 9,50

3 Fried eggs, bread, ham, cheese, mushrooms, pepper, bacon and onion

Fried eggs € 7,50

3 Fried eggs, bread, bacon or ham and cheese

Bread with Dutch croquettes € 7,50

2 van Dobben croquettes, bread, mustard and butter

Grilled sandwich € 5,00

White or brown bread, ham and cheese

Grilled sandwich hawaii € 5,50

White or brown bread, ham, cheese and pineapple

Lunch menu

Tomato soup

With basil and Parmesan cheese

Or

Pumpkin soup

Fresh made with different spices

Carpaccio sandwich

Trufflecrème, pine nuts and Parmesan cheese

Or

Goatcheese sandwich

Goatcheese, nutmix and honey mustard dressing

Tea or Coffee

€ 14,00

Our Concept

It's a la carte/ A menu of your own choice for a set price.

There are multiple dishes to choose from with each course.

The menu changes with the seasons of the year and consist of meat, fish and vegetarian dishes.

Feel free to ask about the possibilities.

Main course: € 21,50

2-course: € 26,00

3-course: € 30,50

4-course € 35,00

Special needs

Do have an allergy, on a diet or are you pregnant? Let us know.

Wines

Aside from our regular wines we serve special wines adjusted to the season and menu.

Ask for our special wine menu.

Starters

Tomato soup

With basil and Parmesan cheese

Pumpkin soup

Fresh made with different spices

Garlic soup

From Italian recipe with toast made of thyme

Carpaccio salad

Trufflecrème, pine nuts, croutons en Parmesan cheese

Vincent salad

Marinated beetroot, chutney of pumpkin, feta, honey and pumpkin seeds

Garlic shrimps

Marinated shrimps with garlic, red pepper and bread

Vincent's plate

A combination of our starters

Main course

Entrecote

Gratinated with tomatosalsa, nacho' s cheddar cheese, stir-fried vegetables pepper sauce Served with fresh fries and mayonnaise

Beef tenderloin

With pepper, mushrooms, sugarsnaps and taugé in sesam sauce with fresh fries and mayonnaise

Beefstew

Homemade stew with red cabbage, cooked pear, fresh fries and mayonnaise

Salomfilet

Salmon with stir-fried vegetables, beefroot, watercress sauce, fries and mayonnaise

Dorade

Marinated dorade filet with mushroomrisotto and a garlic- butter sauce

Mussels

With white wine or dark beer, cocktail- and garlic sauce, fresh fries and mayonnaise

Pasta' s and Vegetarian

Beefparts

Fresh pasta with truffle, Parmesan cheese, garlic and basil

Shrimps

Fresh pasta with home marinated shrimps, garlic, basil, red peper, citrus and black salt

Risotto ai fungi

Wild mushrooms, pine nuts, white wine and Parmesan cheese

Pasta quattro formaggi

Fresh pasta with 4 types of cheese, olive oil, Fleur de sel and black pepper

Desserts

Dame Blanche

Vanilla ice cream, whipped cream and chocolate sauce

Dessert Vincent

Curd, forrestfruit and crumble of apple pie

Cheesecake

Toffee, a bottom of speculaas and meringue

Cheeseplatter

4 types of cheese with apple syrup, grapes and fig bread

Appel crumble

Home made apple crumble of the oven

Nougatine ice cream cake

Nougatine ice cream cake with whipped cream

Irish coffee

Coffee, Irish whiskey, suger, whipped cream

Italian coffee

Coffee, Ammarretto, whipped cream

Spanisch coffee

Coffee, licor 43, whipped cream

French coffee

Coffee, Grand marnier, whipped cream