Algemene mededeling: Wij doen ons uiterste best om van al onze gerechten (en de producten die we daarvoor gebruiken), de allergenen te beschrijven. Voor de juistheid en volledigheid zijn wij echter ook afhankelijk van andere partijen. Daarbij is het belangrijk om te weten dat alle gerechten in één keuken worden bereid, er is dus altijd een kans op sporen van verschillende allergenen, ook als deze niet vermeld staan in de lIJst. Dit geldt ook voor onze leveranciers.

Huidige kaart	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig of Bijgerechten	Kan zonder of kan vervangen worden door:
VOOR																		
Tomatensoep	●	●										●		●	●	●	"Maggi"! Zitten gluten in	Room
Kippensoep	●					●				●					●	●		Vermicelli (ei)
Gazpacho	●													●	●	●		Croutons, zitten er los bij!
Artisjok						●			●					●				Mosterdsaus
Caesar salad	●				●	●			●					●	●	●		Croutons, ansjovis. **Let op: ansjovis, padanokaas en sulfiet zit in dressing! In de padano zit ei**
Oeufs durs mayonnaise						●			●					●				
Burrata salade		●												●	●		Rauwe melk	Avocado of mozzerella i.p.v. burrata
Moëlle d'Os	●																	Toast
Kippenleverpaté		●				●			●						●	●		Toast, cornichons (mosterd)
Parmaham met meloen																		
Vitello tonnato					●	●			●					●				
Carpaccio		●				●			●					●			Pijnboompit	Kaas (padano bevat ei), pijnboompit, truffelmayo (sulfiet)
Zalm & heilbot	●	●			●	●												Toast, mierikswortelsaus
Oesters								●						●		●		Vinaigrette (sulfiet)
Garnalen (grote roze) citroenmayo						●	●		●					●				mayonaise (sulfiet)
Makreel	●				●	●			●					●				Toast en mayonaise (sulfiet)
Hollandse haring					●											●		Ui
Schelvislever	●				●													Toast
Kreeft						●	●		●					●				Mayonaise (sulfiet)
Snow Crab						●	●		●					●				Cocktailsaus
Kaviaar	●	●			●													Toast, creme fraiche
Pasta met truffel	●	●			●	●				●				●	●	●	Truffelsalsa bevat kaas en ei	Boter, kaas (padano bevat ei), court boullion (selderij)
Boudin noir	●					●				●						●		
Escargots		●					●								●			
Coquilles	●	●			●			●						●	●	●		Bloem, noilly pratsaus (sulfiet), olie i.p.v. boter
Garnalencroquetjes	●	●			●	●	●					●						
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulfiet: wijn in de court bouillon. Ei en mosterd: in de sausjes

	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig of Bijgerechten	Kan zonder of kan vervangen worden door:
HOOFD																		
Sla bij hoofdgerecht	●			●					●					●	●	●		Croutons (knoflook), dressing (mosterd, sulfiet, ui, pinda)
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulfiet: wijn in de court bouillon. Ei en mosterd: in de sausjes
Steak						●			●					●		●		Ei, mosterd, ui (mayo en slaatje)
Rib-eye béarnaise		●				●								●				Bearnaisesaus
Black Angus met pepersaus		●								●				●	●	●		Olie ipv boter. Zie saus info voor meer
Steak tatare						●			●					●		●		Ei, mosterd, ui (mayo en slaatje)
Hamburger	●	●								●						●		Brood. Let op: het vlees bevat gluten
Merguez										●					●			
Lamskoteletten																		
Coq au vin	●									●				●	●	●		
Zalm met zeekraalsalade					●											●		Zeekraalsalade
Gamba's							●		●					●	●			Aioli
Zeebaars					●										●			Roseval (knoflook)
Gevulde aubergine	●	●													●	●	Gruyere is met rauwe melk	Paneermeel
Vegetarische hamburger	●											●				●		Brood, ui. Let op: de burger bevat gluten, ui, soja
Pasta met truffel	●	●			●	●				●				●	●	●		Boter, kaas (padano bevat ei), court boullion (selderij). Let op: de truffelsalsa bevat ei en lactose.
Pasta pesto	●	●				●									●		Pijnboompitten	In de pesto zelf zit al ansjovis
Ravioli with pumpkin	●	●				●										●		With almonds! Officially no nuts but fruit.
Kaaskroketten	●	●				●			●	●						●		
Kroket VEGAN	●								●				●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.

Een aantal van onze hoofdgerechten heeft wisselende bijgerechten, vraag even na wat er bij komt. Onderaan deze lIJst staan de bijgerechten beschreven.

	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaa	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
TOET																		
Kaas	●	●	●															Brood, vijgenjam
Aardbeien IJs/slagroom		●																IJs, slagroom
Aardbeien munt/ciroen/suiker																		Munt, citroen, suiker
Truffels		●										●						
Madeleine	●	●	●			●												
Griesmeelpudding	●	●																
Tiramisu	●	●				●												
Crème brûlée		●				●												
Chocoladetaart VEGAN			●															
Sticky toffee cake	●	●				●												IJs
Appeltaart met IJs/slag	●	●				●								●				IJs, slagroom
Cheesecake	●	●				●												
Meringue		●				●												
Gemberbolus	●	●	●			●												IJs, slagroom
Gember met room		●																Room
IJs ananas (met koekje)	●	●				●												koekje (ei, gluten, lactose)
IJs framboos (met koekje)	●	●				●												koekje (ei, gluten, lactose)
IJs citroen (met koekje)	●	●				●												koekje (ei, gluten, lactose)
IJs vanille (met koekje)	●	●				●												koekje (ei, gluten, lactose) Let op: wel lactose in het IJs.
IJs mocca (met koekje)	●	●				●												koekje (ei, gluten, lactose) Let op: wel lactose in het IJs.
IJs chocolade (met koekje)	●	●				●						●						koekje (ei, gluten, lactose) Let op: wel lactose in het IJs.
Colonel																		
Sgroppino																		
Espresso Martini																		
Affogato		●																Vanille-ijs
Café Liégeois	●	●				●						●	●	●				Slagroom, wafel (gluten, ei, soja, lupine)
Dame blanche	●	●				●						●	●					Wafel (gluten, ei, soja, lupine)
Kinderei-surprise		●										●						

	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
LUNCH																		
Arancini´s	●	●				●			●	●		●	●	●	●	●		Citroenmayo (ei,mosterd, sulfiet)
Bitterballen	●								●	●			●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.
Bitterballen VEGAN	●								●				●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.
Boterham bruin	●										●							
Boterham wit	●											●						
Cake	●	●				●												
Caprese		●																
Carpaccio		●				●			●					●			Pijnboompit	Kaas (padano bevat ei), pijnboompit, truffelmayo
Croque madame		●				●												
Croque monsieur		●																
Ei						●												
Ei en tomaat						●												
Garnalencroquetjes	●	●			●	●	●					●						
Gegrilde groenten	●	●				●									●			Mozzarella, padano, croutons
Geitenkaas		●																
Geitenkaas met peperonata		●												●	●	●		Bosui, peperonata (sulfiet)
Gerookte zalm		●			●													Mierikswortelsaus
Gezond		●				●												
Ham																		
Ham en kaas		●																
Jonge kaas		●																
Kaaskroketten	●	●				●			●	●						●	Kroketten bevatten mosterd	Mosterd (sulfiet). Let op: wel mosterd in de kroket.
Kaasstengels	●	●																
Kalfskroketten	●	●				●			●	●						●	Kroketten bevatten mosterd	Mosterd (sulfiet). Let op: wel mosterd in de kroket.
Kroketten VEGAN	●								●				●	●				Mosterd (sulfiet). Let op: wel mosterd in de kroket.
Loempia	●											●						
Makreel					●													
Merguez						●			●						●			Mayonaise
Nootjes			●															
Omelet		●				●											Extra´s naar keuze	Truffelsalsa bevat vis en knoflook
Osseworst																		
Oude kaas		●																
Rosbief																		
Stokbrood bruin	●										●						Sporen van noten	
Stokbrood wit	●																Sporen van noten	
Tatare																●		Ui
Toast avocado	●					●			●					●		●		Mayonaise, ui
Toast kanibaal filet	●	●				●			●			●		●		●		Ei, ui, mayonaise (of mosterd), toast. Let op: wel lactose, ei, mosterd in de filet.
Toast kanibaal tartar	●	●				●			●					●		●		Ei, ui, mayonaise (of mosterd), toast
Tonijn, ansjovis, tomaat					●													
Tonijnsalade					●	●			●					●		●		
Tosti																		
Vitello tonnato					●	●			●					●				
	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
KIDS																		
Bitterballen	●	●				●			●	●			●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.
Bitterballen VEGAN	●								●				●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.
Hamburger	●	●								●						●		Brood. Let op: het vlees bevat ook gluten
Kaaskroketten	●	●				●			●	●						●	Kroketten bevatten mosterd	
Kaasstengels	●	●																
Kalfskroketten	●	●				●			●	●						●	Kroketten bevatten mosterd	
Kroketten VEGAN	●								●				●	●			Kroketten bevatten mosterd	
Kippensoep	●					●				●					●	●		Vermicelli (ei)
Loempia	●											●						
Merguez										●					●			
Pasta pesto	●	●				●									●		Pijnboompitten	Padano bevat ei
Pasta tomatensaus	●	●				●						●			●	●		Padano bevat ei
Pasta met truffel	●	●			●	●				●					●	●		Boter, kaas (padano bevat ei), court boullion (selderij)
Pasta zalm	●	●			●													Room
Tomatensoep	●	●										●			●	●		Room
Visnuggets	●				●	●												
	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
GROENTEN/BIJGERECHT																		
Aardappel gekookt																		
Frites																		
Krieltjes																		
Puree		●																
Roseval aardappeltjes															●			
Sla bij hoofdgerecht	●			●					●					●	●	●		Croutons (knoflook), dressing (mosterd, sulfiet, ui, pinda)
Spinazie																		
Sperziebonen		●														●		Ui, boter
Wortelen		●																
Zeekraalsalade																●		
Zuurkool		●														●		
	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
SAUZEN																		
Aioli						●			●					●	●			
Béarnaise		●				●								●				
Cocktailsaus										●				●				
Chocoladesaus												●						
Ketchup										●								
Mayonaise						●			●					●				
Mayonaise citroen						●			●					●				
Mosterd Dijon									●					●				
Pepersaus										●					●	●		
Truffelmayo					●									●	●			

Het is een enorme klus om dit bestand op te stellen en bij te houden. Mocht u tips of verbeterpunten hebben, geef ze even aan ons door, daar kunt u ons echt mee helpen.

General notice: We do our utmost to describe the allergens of all our dishes (and the products we use for them). However, we are also dependent on other parties for accuracy and completeness. It is important to know that all dishes are prepared in one kitchen, so there is always a chance of traces of different allergens, even if they are not mentioned in the list. This also applies to our suppliers.

	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
STARTERS																		
Tomato soup	●	●										●		●	●	●	"Maggi" contains gluter	Cream
Chicken soup	●					●				●					●	●		Vermicelli (egg)
Gazpacho	●													●	●	●		Croutons separately
Artichoke						●			●					●				Mustard sauce
Caesar salad	●				●	●			●					●	●	●		Croutons, anchovies. Please note: anchovies, Padano cheese and sulphites are in the dressing! The padano contains egg
Oeufs durs mayonnaise						●			●					●				
Salad with Burrata		●												●	●		Raw milk	Avocado or mozzerella instead of burrata
Moëlle d'Os	●																	Toast
Chicken liver pate		●				●			●						●	●		Toast, cornichons (mosterd)
Parma ham with melon																		
Vitello tonnato					●	●			●					●				
Carpaccio		●				●			●					●			Pine nut	Cheese (padano contains egg), pine nut, truffle mayo (sulfite)
Salmon and halibut	●	●			●	●												Toast, horseradish sauce
Oysters								●						●		●		Vinaigrette (sulphite)
Shrimps with lemon mayo						●	●		●					●				Mayonaise (sulphite)
Steamed mackerel	●				●	●			●					●				Toast and mayonnaise (sulphite)
Dutch herring					●											●		Onion
Haddock liver	●				●													Toast
Lobster						●	●		●					●				Mayonnaise (sulfite)
Snow Crab						●	●		●					●				cocktail sauce
Caviar	●	●			●													Toast, creme fraiche
Pasta with truffle	●	●			●	●				●				●	●	●	Truffle salsa contains c	Butter, cheese (padano contains egg), court boullion (celery)
Boudin noir	●					●				●						●		
Escargots		●					●								●			
Fried scallops	●	●			●			●						●	●	●		Flour, noilly prat sauce (sulphite), oil instead of butter
Shrimp croquettes	●	●			●	●	●					●						
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulphites: wine in the court bouillon. Egg and mustard: in the sauces

	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame see	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
MAIN COURSES																		
Small side salad	●			●					●					●	●	●		Croutons (garlic), dressing (mustard, sulphite, onion, peanut)
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulphites: wine in the court bouillon. Egg and mustard: in the sauces
Steak						●			●					●		●		Ei, mosterd, ui (mayo en slaatje)
Rib-eye béarnaise		●				●								●				bearnaise Sauce
Black Angus with pepper sauce		●								●				●	●	●		Oil instead of butter. Look at "sauces" for more info
Steak tatare						●			●					●		●		Ei, mosterd, ui (mayo en slaatje)
Hamburger	●	●								●						●		Bread. Please note: the meat contains gluten
Merguez										●					●			
Lamb chops																		
Coq au vin	●									●				●	●	●		
Salmon with samphire salad					●											●		Samphire salad
Gamba's							●		●					●	●			Aioli
Sea bass					●										●			Roseval (garlic)
Stuffed eggplant	●	●													●	●	Gruyere is made with ra	Bread-crumbs
Vegetarian hamburger	●											●				●		Bread, onion. Please note: the burger contains gluten, onion and soy
Pasta with truffle	●	●			●	●				●				●	●	●		Butter, cheese (padano contains egg), court boullion (celery). Please note: the truffle salsa contains egg and lactose.
Pasta pesto	●	●				●									●		Pine nuts	The pesto itself contains anchovis
Ravioli with pumpkin	●	●				●										●		With almonds! Officially no nuts but fruit.
Cheese croquettes	●	●				●			●	●						●		
Vegan croquettes	●								●				●	●				Mustard (sulfite). Please note: there must be mustard in the bitterbal.

A number of our main courses have varying side dishes, please ask what is included. The side dishes are described at the bottom of this list.

	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame se	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
DESSERTS																		
Cheese	●	●	●															Bread, fig jam
Strawberries cream&ice cream		●																Ice cream, whipped cream
Strawberries lemon&powdered sugar																		Mint, lemon, powdered sugar
Chocolate truffles		●										●						
Madeleine	●	●	●			●												
Semolina pudding with red	●	●																
Tiramisu	●	●				●												
Crème brûlée		●				●												
Chocolate cake VEGAN			●															
Sticky toffee cake	●	●				●												Ice cream
Appel pie with ice cream/wh	●	●				●								●				Ice cream, whipped cream
Cheesecake	●	●				●												
Meringue		●				●												
Ginger pastry	●	●	●			●												Ice cream, whipped cream
Ginger with cream		●																Cream
Ice cream pineapple (met k	●	●				●												biscuit (egg, gluten, lactose)
Ice cream raspberry (with c	●	●				●												biscuit (egg, gluten, lactose)
Ice cream lemon (with cook	●	●				●												biscuit (egg, gluten, lactose)
Ice cream vanilla (with cook	●	●				●												cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Ice cream mocca (with coo	●	●				●												cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Ice cream chocolate (wih co	●	●				●						●						cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Colonel																		
Sgroppino																		
Espresso Martini																		
Affogato		●																Vanilla ice cream
Café Liégeois	●	●				●						●	●	●				Whipped cream, waffle (gluten, egg, soy, lupine)
Dame blanche	●	●				●						●	●					Waffle (gluten, egg, soy, lupine)
Kinder surprise egg		●										●						

	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
LUNCH																		
Arancini´s	●	●				●			●	●		●	●	●	●	●		Lemon mayo (egg, mustard, sulfite)
Bitterballen	●								●	●			●	●				mustard (sulfite). Please note: there is be mustard in the bitterbal.
Bitterballen VEGAN	●								●				●	●				mustard (sulfite). Please note: there is be mustard in the bitterbal.

Slice of bread brown	●										●							
Slice of bread white	●											●						
Cake	●	●				●												
Caprese		●																
Carpaccio		●				●			●					●			Pijnboompit	Cheese (padano contains egg), pine nut, truffle mayo
Croque madame		●				●												
Croque monsieur		●																
Egg						●												
Egg and tomato						●												
Shrimp croquettes	●	●			●	●	●					●						
Grilled vegetables	●	●				●									●			Mozzarella, padano, croutons
Goat cheese		●																
Goat cheese with peperonata		●												●	●	●		Spring onion, pepperonata (sulfite)
Smoked salmon		●			●													horseradish Sauce
Gezond		●				●												
Ham																		
Ham and cheese		●																
"Young" cheese		●																
Cheese croquettes	●	●				●			●	●						●	Kroketten bevatten mosterd	mustard (sulfite). Please note: there is be mustard in the croquette.
Cheese rolls	●	●																
Croquettes	●	●				●			●	●						●	Kroketten bevatten mosterd	mustard (sulfite). Please note: there is be mustard in the croquette.
Croquettes VEGAN	●								●				●	●				mustard (sulfite). Please note: there is be mustard in the croquette.
Springrolls	●											●						
Mackerel					●													
Merguez						●			●						●			mayonnaise
Nuts			●															
Omelet		●				●											Extra´s naar keuze	Truffle salsa contains fish and garlic
"Osseworst"																		
"Old" cheese		●																
Rosbief																		
French bread brown	●										●						Sporen van noten	
French bread white	●																Sporen van noten	
Tatare																●		Onion
Toast with avocado	●					●			●					●		●		Mayonnaise, onion
Toast kanibaal filet	●	●				●			●			●		●		●		Egg, onion, mayonnaise (or mustard), toast. Please note: there is lactose, egg and mustard in the fillet.
Toast kanibaal tartar	●	●				●			●					●		●		Egg, onion, mayonnaise (or mustard), toast
Tona, ansjovis, tomato					●													
Tuna salad					●	●			●					●		●		
Tosti																		
Vitello tonnato					●	●			●					●				
	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
KIDS																		
Bitterballen	●	●				●			●	●			●	●				Mustard (sulfite). Please note: there must be mustard in the bitterbal.
Bitterballen VEGAN	●								●				●	●				Mustard (sulfite). Please note: there must be mustard in the bitterbal.
Hamburger	●	●								●						●		Bread. Please note: the meat also contains gluten
Cheese croquettes	●	●				●			●	●						●	Kroketten bevatten mosterd	
Cheese rolls	●	●																
Croquettes	●	●				●			●	●						●	Kroketten bevatten mosterd	
Croquettes VEGAN	●								●				●	●			Kroketten bevatten mosterd	
Chickensoup	●					●				●					●	●		Vermicelli (egg)
Springrolls	●											●						
Merguez										●					●			
Pasta pesto	●	●				●									●		Pijnboompitten	Padano contains egg
Pasta tomatosauce	●	●				●						●			●	●		Padano contains egg
Pasta with truffle	●	●			●	●				●					●	●		Butter, cheese (padano contains egg), court boullion (celery)
Pasta salmon	●	●			●													Cream
Tomatosoup	●	●										●			●	●		Cream
Fish nuggets	●				●	●												
	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Musterd	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
VEGETABLES/SIDES																		
Potatoes boiled																		
Frites																		
Baby patatoes																		
Puree		●																
Roseval potato															●			
Side salad	●			●					●					●	●	●		Croutons (garlic), dressing (mustard, sulphite, onion, peanut)
Spinach																		
Green beans		●														●		Onion, butter
Carrots		●																
Samphire salad																●		
Sauerkraut		●														●		
	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes	Can be used without or can be replaced by:
SAUCES																		
Aioli						●			●					●	●			
Béarnaise		●				●								●				
Cocktail sauce										●				●				
Chocolate sauce												●						
Ketchup										●								
Mayonaise						●			●					●				
Mayonaise lemon						●			●					●				
Mosterd Dijon									●					●				
Pepper sauce										●					●	●		
Truffle mayo					●									●	●			

It is a huge job to create and maintain this file. If you have any tips or points for improvement, please let us know, you can really help us with that.