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 IIJst. Dit geldt ook voor onze levaranciers.

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																		
Boudin noir	●					●				●						●		
Burrata salade		●												●	●		Rauwe melk	Avocado of mozzerella i.p.v. burrata
Caesar salad	●				●	●			●					●	●	●		Croutons, ansjovis. **Let op: ansjovis, padanokaas en sulfiet zit in dressing! In de padano zit ei**
Carpaccio		●				●			●					●			Pijnboompit	Kaas (padano bevat ei), pijnboompit, truffelmayo (sulfiet)
Coquilles	●	●			●			●						●	●	●		Bloem, noilly pratsaus (sulfiet), olie i.p.v. boter
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulfiet: wijn in de court bouillon. Ei en mosterd: in de sausjes
Garnalencroquetjes	●	●			●	●	●					●						
Hollandse garnalen	●					●	●		●					●				Toast, mayonaise (sulfiet)
Hollandse haring					●											●		Ui
Kaviaar	●	●			●													Toast, creme fraiche
Kippensoep	●					●				●					●	●		Vermicelli (ei)
Kreeft						●	●		●					●				Mayonaise (sulfiet)
Makreel	●				●	●			●					●				Toast en mayonaise (sulfiet)
Oesters								●						●		●		Vinaigrette (sulfiet)
Oeufs durs mayonnaise						●			●					●				
Pasta met truffel	●	●			●	●				●				●	●	●	Truffelsalsa bevat kaas en ei	Boter, kaas (padano bevat ei), court boullion (selderij)
Rillettes	●								●						●	●		Toast, cornichons (mosterd)
Schelvislever	●				●													Toast
Slakken		●					●								●			
Snow Crab						●	●		●					●				Cocktailsaus
Tomatensoep	●	●										●		●	●	●		Room
Uiensoep	●	●								●				●	●	●		Crouton met kaas
Vitello tonnato					●	●			●					●				
Zalm & heilbot	●	●			●	●												Toast, mierikswortelsaus

	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)
Boeuf bourguignon	●	●								●				●	●	●		
Confit de canard		●													●	●	Wisselende bijgerechten	De lactose zit in de puree en de zuurkool! Dus niet in de confit!
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulfiet: wijn in de court bouillon. Ei en mosterd: in de sausjes
Gamba's							●		●					●	●			Aioli
Gevulde aubergine	●	●													●	●	Gruyere is met rauwe melk	Paneermeel
Hamburger	●	●								●						●		Brood. Let op: het vlees bevat gluten
Hertenbiefstuk		●												●	●	●	Rodekool en stoofpeer	Saus. Olie ipv boter. Let op: lactose in saus.
Kaaskroketten	●	●				●			●	●						●		
Kroket VEGAN	●								●				●	●				Mosterd (sulfiet). Let op: wel mosterd in de bitterbal.
Lamskoteletten																		
Merguez										●					●			
Mosselen		●						●	●	●				●	●	●		Bleekselderij, ui, remoulade (mosterd, sulfiet), (kruiden)boter
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.
Rib-eye béarnaise		●				●								●				Bearnaisesaus
Steak tatare						●			●					●		●		Ei, mosterd, ui
Steak																		
Vegetarische hamburger	●											●				●		Brood, ui. Let op: de burger bevat gluten, ui, soja
Zalm met zeekraalsalade					●											●		Zeekraalsalade
Zeebaars					●										●			Roseval (knoflook)
Zuurkool pastrami		●							●					●	●	●		Mosterdsaus (mosterd, sulfiet).Let op: ook mosterd in de pastrami.

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

	Gluten	Lactose	Noten	Pinda	Vis	Ei	Schaal	Schelp	Mosterd	Selderij	Sesamzaad	Soja	Lupine	Sulfiet	Knoflook	Ui	Overig	Kan zonder of kan vervangen worden door:
TOET																		
Affogato		●																Vanille-ijs
Appeltaart met IJs/slag	●	●				●								●				IJs, slagroom
Café Liégeois	●	●				●						●	●	●				Slagroom, wafel (gluten, ei, soja, lupine)
Cheesecake	●	●				●												
Chocoladetaart VEGAN			●															
Colonel																		
Crème brûlée		●				●												
Dame blanche	●	●				●						●	●					Wafel (gluten, ei, soja, lupine)
Espresso Martini																		
Gember met room		●																Room
Gemberbolus	●	●	●			●												IJs, slagroom
Griesmeelpudding	●	●																
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.
Kaas	●	●	●															Brood, vijgenjam
Kinderei-surprise		●										●						
Madeleine	●	●	●			●												
Meringue		●				●												
Sgroppino																		
Sticky toffee cake	●	●				●												IJs
Tiramisu	●	●				●												
Truffels		●										●						

	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					●	●			●					●			
Zuurkool pastrami		●							●					●	●	●	Mosterdsaus (mosterd, sulfiet).Let op: ook mosterd in de pastrami.
	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																		
Boudin noir	●					●				●						●		
Salad with Burrata		●												●	●		Raw milk	Avocado or mozzerella instead of burrata
Caesar salad	●				●	●			●					●	●	●		Croutons, anchovies. Please note: anchovies, Padano cheese and sulphites are in the dressing! The padano contains egg
Carpaccio		●				●			●					●			Pine nut	Cheese (padano contains egg), pine nut, truffle mayo (sulfite)
Fried scallops	●	●			●			●						●	●	●		Flour, noilly prat sauce (sulphite), oil instead of butter
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulphites: wine in the court bouillon. Egg and mustard: in the sauces
Shrimp croquettes	●	●			●	●	●					●						
Dutch shrimps	●					●	●		●					●				Toast, mayonnaise (sulphite)
Dutch herring					●											●		Onion
Caviar	●	●			●													Toast, creme fraiche
Chicken soup	●					●				●					●	●		Vermicelli (egg)
Lobster						●	●		●					●				Mayonnaise (sulfite)
Steamed mackerel	●				●	●			●					●				Toast and mayonnaise (sulphite)
Oysters								●						●		●		Vinaigrette (sulfite)
Oeufs durs mayonnaise						●			●					●				
Pasta with truffle	●	●			●	●				●				●	●	●	Truffle salsa contains c	Butter, cheese (padano contains egg), court boullion (celery)
Rillettes	●								●						●	●		Toast, cornichons (mustard)
Haddock liver	●				●													Toast
Escargots		●					●								●			
Snow Crab						●	●		●					●				cocktail sauce
Tomato soup	●	●										●		●	●	●		Cream
Onion soup	●	●								●				●	●	●		Crouton with cheese
Vitello tonnato					●	●			●					●				
Salmon and halibut	●	●			●	●												Toast, horseradish sauce

	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:
MAIN COURSES																		
Small side salad	●			●					●					●	●	●		Croutons (garlic), dressing (mustard, sulphite, onion, peanut)
Boeuf bourguignon	●	●								●				●	●	●		
Confit de canard																		
Fruits de Mer					●	●	●	●	●	●				●	●	●		Sulphites: wine in the court bouillon. Egg and mustard: in the sauces
Gamba's							●		●					●	●			Aioli
Stuffed eggplant	●	●													●	●	Gruyere is made with ra	Bread-crumbs
Hamburger	●	●								●						●		Bread. Please note: the meat contains gluten
Venison steak		●												●	●	●	Red cabbage and stew	Sauce. Oil instead of butter. Please note: lactose in sauce.
Cheese croquettes	●	●				●			●	●						●		
Vegan croquettes	●								●				●	●				Mustard (sulfite). Please note: there must be mustard in the bitterbal.
Lamb chops																		
Merguez										●					●			
Mussels		●						●	●	●				●	●	●		Celery, onion, remoulade (mustard, sulphite), (herb) butter
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.
Rib-eye béarnaise		●				●								●				bearnaise Sauce
Steak tatare						●			●					●		●		Egg, mustard, onion
Steak																		
Vegetarian hamburger	●											●				●		Bread, onion. Please note: the burger contains gluten, onion and soy
Salmon with samphire salad					●											●		Samphire salad
Sea bass					●										●			Roseval (garlic)
Sauerkraut with pastrami		●							●					●	●	●		Mustard sauce (mustard, sulphite). Note: also mustard in the pastrami.

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																		
Affogato		●																Vanilla ice cream
Appel pie with ice cream/wh	●	●				●								●				Ice cream, whipped cream
Café Liégeois	●	●				●						●	●	●				Whipped cream, waffle (gluten, egg, soy, lupine)
Cheesecake	●	●				●												
Chocolate cake VEGAN			●															
Colonel																		
Crème brûlée		●				●												
Dame blanche	●	●				●						●	●					Waffle (gluten, egg, soy, lupine)
Espresso Martini																		
Ginger with crea		●																Cream
Ginger pastry	●	●	●			●												Ice cream, whipped 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.
Cheese	●	●	●															Bread, fig jam
Kinder surprise egg		●										●						
Madeleine	●	●	●			●												
Meringue		●				●												
Semolina pudding with red	●	●																
Sgroppino																		
Sticky toffee cake	●	●				●												Ice cream
Tiramisu	●	●				●												
Chocolate truffles		●										●						

	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					●	●			●					●				
Zuurkool pastrami		●							●					●	●	●		Mustard sauce (mustard, sulphite). Note: also mustard in the pastrami.
	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.