

# LUNCH

LUNCH FROM 10:00 AM TO 5:00 PM

WHETHER YOU'RE LOOKING FOR A QUICK BITE OR A LEISURELY MEAL, OUR LUNCH MENU HAS YOU COVERED. OUR STAFF WILL BE HAPPY TO ASSIST YOU WITH THE ALLERGENS MENU

## SALADS WITH BREAD AND HUMMUS

- CAESAR SALAD** 16  
anchovies, crispy chicken, parmesan and croutons
- ROASTED PUMPKIN**  15  
goat cheese, orzo, pomegranate and crispy chickpeas

## WARM DISHES

- BURCHT BURGER** 19  
bacon, cheddar and fried onion | hummus and tortilla
- BEEF CROQUETTE DOG** 12  
yellow mustard, mayo and pickled onion
- VEGETABLE CROQUETTE DOG**  12  
yellow mustard, mayo and pickled onion
- SOUP OF THE DAY**  8  
rustic bread and hummus
- FRIES FROM ZUYD**  5  
with mayonnaise
- FRIES FROM ZUYD SPICY TEX**  7  
comeback sauce, sour cream and tex-mex spices

## TOASTIES

- PASTRAMI** 9  
Gouda cheddar
- TUNA MELT** 11  
capers and gouda cheddar
- OYSTER MUSHROOM**  10  
feta, medjool dates and spicy honey

Enjoy your meal!

## DESSERTS

- HOLY FRAPPE** 9  
espresso, vanilla ice cream, whipped cream and caramel
- AMERICAN CHOCOLATE CAKE** 11\*2  
tonka bean cream and hazelnut ice cream
- STEWED PEAR PANNA COTTA** 9  
cinnamon ice cream and stewed pear
- PASTEL DE NATA** 9  
limoncello sorbet and strawberries
- APPLE JUNK** 9  
brandy-soaked raisins, creamy ice cream, whipped cream and caramel
- SAY CHEESE** 12\*3  
fig compote, nut bread and grapes
- COFFEE WITH BONBONS** 7  
coffee of your choice | 2 bonbons

## PERFECT ACCOMPANIMENT

- INTERNATIONAL COFFEE** 8  
Irish, French, Italian or Spanish coffee with whipped cream
- PORT** 5  
Kopke fine ruby porto

## HIGH TEA

### COME AND ENJOY OUR FLAVORFUL 5-COURSE HIGH TEA!

Soup of the day, 3 assorted rustic breads with toppings, a mini Burcht burger, homemade pastries, scones with jam and cream & to finish, one of our desserts | Includes tea from Betjeman & Barton | fresh mint and ginger

Available daily by reservation  
(Reserve at least 1 day in advance until 10:00 PM)



# DINER

DINNER FROM 5:00 PM TO 10:00 PM

## THREE-COURSE MENU

SUN-THU €29, FRI-SAT €35 | SOME DISHES WITH A SMALL SURCHARGE | OUR STAFF WILL BE HAPPY TO ASSIST YOU WITH THE ALLERGENS MENU

## TO SHARE

<b>FOCACCIA</b> 	7
picasso butter or beet hummus, labneh and za'atar	
<b>FOCACCIA</b> 	9
picasso butter & beet hummus, labneh and za'atar	
<b>OYSTER</b>	4
mignonette and lemon (per piece)	

## STARTERS

<b>CARPACCIO</b>	14 <sup>+2</sup>
parmesan, balsamic mayo and arugula	
<b>PORCHETTA WITH WILD MUSHROOMS</b>	12
chestnut, bock beer mayonnaise and cherry tomato	
<b>SOUP OF THE DAY</b> 	8
be surprised by our seasonal soup	
<b>GAME PÂTÉ</b>	12
cranberry compote, Amsterdam onions and brioche toast	
<b>BEETROOT STEAK TARTARE</b> 	10
taleggio, wasabi and fig dressing	
<b>TUNA TARTA</b>	16 <sup>+4</sup>
passion fruit vinaigrette, furikake and cucumber	
<b>CAESAR SALAD</b>	14 <sup>+2</sup>
anchovies, crispy chicken, parmesan cheese and croutons	
<b>ROASTED PUMPKIN</b> 	12
goat cheese, orzo, pomegranate and crispy chickpeas	

## SPECIAL

<b>TASTY TOWER</b>	18 <sup>+6</sup>
tuna tartare, beetroot steak tartare and porchetta (to be ordered per 2 persons)	

 VEGETARIAN

 VEGAN

## SHAKES

<b>CHERRYLICIOUS</b>	6
cherries, strawberry, yogurt and honey	
<b>GINGER BOOSTER</b>	5
ginger, pineapple, mango and turmeric	

## RUSTIC BREAD

<b>BEETROOT BEEF TARTARE</b> 	12
taleggio, wasabi and fig dressing	
<b>TUNA TARTARE</b>	16 <sup>+2</sup>
passion fruit vinaigrette, furikake and cucumber	
<b>CARPACCIO</b>	14
parmesan, balsamic mayo and sunflower seeds	
<b>PORCHETTA WITH WILD MUSHROOMS</b>	14
chestnut, bock beer mayonnaise and cherry tomato	

## EGG DISHES

<b>SUNNY SIDE UP</b>	13
3 fried eggs, lettuce, bacon and mayo	
<b>SALMON FRITTATA</b>	14
feta, labneh, herb salad and toast	

## BURCHT LUNCH €15

Croquette-dog, choice of one of the 4 topped rustic breads & soup of the day  
*\*some dishes with a small surcharge*

## MAIN COURSES

<b>BURCHT BURGER</b>	19
bacon, cheddar and fried onion   hummus and tortilla	
<b>CATCH OF THE DAY</b>	21
daily changing with seasonal products	
<b>SMOKEY RIBS</b>	21
crispy potato, charred baby corn and lime dip	
<b>PORCINI ARANCINI</b> 	19
pecorino, red cabbage and lovage cream	
<b>SHRIMP TOAST</b>	22 <sup>+3</sup>
prawns, stuffed zucchini and choron sauce	
<b>BRUSSELS SPROUT RÖSTI</b> 	19
uiencompote, truffelaardappel en piccalilly	
<b>STEAK</b>	25 <sup>+6</sup>
With haricots verts and gratin dauphinois, choice of: chimichurri with braised beef blue cheese sauce with onion compote pepper sauce with duxelles	

## SPECIAL

<b>VENISON STEAK WITH WILD GAME PEPPER SAUCE</b>	23 <sup>+4</sup>
hutspot, grilled nectarine and rich game jus	

## ON THE SIDE

<b>LITTLE CAESAR</b>	7
anchovies, pickled onions and croutons	
<b>ROASTED VEGETABLES</b> 	6
seasonal	
<b>PURPLE MASHED POTATOES</b> 	6
onion compote and pepper sauce	
<b>FRIES FROM ZUYD</b> 	5
with mayonnaise	
<b>FRIES FROM ZUYD SPICY TEXAS</b> 	7
comeback sauce, sour cream and tex-mex spices	