


EETCAFÉ VAN BEEREN

WWW.EETCAFEVANBEEREN.NL

INSTA: EETCAFE.VANBEEREN


STARTERS

Soup of the day ask our staff for the daily specials **8,75**

Herring tartare  **13,75**
red beet | apple | dill | horseradish cream | shallot-pickle relish


Tostada serrano  **12,75**
serrano ham | chorizo iberico | lomo embuchado | sun-dried tomato tapenade

Bao with spicy chicken   **12,75**
soy | sesame seeds | mango | spring onion




Escargots  **12,75**
mushrooms | garlic herb butter

Carpaccio of beef  **13,25**
truffle mayonnaise | parmesan | capers | pine nuts | arugula

Savory cheesecake    **12,25**
red beetroot | feta | dill | pistachio

Cabbage masala  **11,75**
chickpeas | coconut-masala

SALADS


Goat cheese    **12,75 | 21,75**
green asparagus | baby spinach | radish | smoked almonds | green peas | lemon tahini dressing

Chili sin carne salad   **11,75 | 19,75**
colourful beans | corn | guacamole | salsa | nachos | padrón peppers

YOU CAN ORDER THE SALADS AS A STARTER, MAIN- OR SIDE DISH.

THE LARGE SALADS ARE SERVED WITH FRIES

SIDES

Fries  *traces of* **5,75** small | **7,25** large | **11,50** XL

Salad **5,75** small | **7,25** large

Grilled vegetables


Bread with aioli 



MAIN COURSES

Dish of the day ask our staff for the daily specials **15,=**

Spareribs small | large  *traces of* **18,75 | 25,25**
garlic sauce | coleslaw | fries

Steak **26,25**
grilled vegetables | Argentinian chimichurri | fries

Dutch braised spring beef  **25,25**
caramelised carrots | green asparagus | potatoes | pickled onions

Duo of Lamb  **26,75**
leek potato mash | cherry tomato | roasted garlic gravy 




Poached chicken breast  **24,75**
baby bok choy | pickled radish | potatoes | smoked eel sauce

Fish of the day ask our staff for the daily specials **25,50**


Melanzane alla parmigiana   **22,75**
eggplant | parmesan | tomato | arugula salad

Celeriac Satay     **22,75**
sajoer beans | acar | peanut sauce | sambal | fries

UP TO 14 YEARS KIDS MENU

Croquette beef | vega   **or Spareribs**  *traces of* **10,50**
with fries, apple sauce and salad / vegetables

Pasta Bolognese  **9,50**

Kids ice cream  **5,50**
whipped cream | chocolate sauce

DO YOU SUFFER FROM ALLERGIES? PLEASE LET US KNOW.

 *vegetarian*  *vegan*  *gluten*  *dairy*  *spicy*  *nuts*

DRAFT BEERS

Beertje Lager 0.25cl 0.50 cl	3,85 7,35
De Koninck Belgium Pale Ale	5,85
Leffe Blond Blond Abbey	5,85
Karmeliet Three-grain Tripel	6,35
Beers of the moment	

BOTTLED BEERS

Leffe Brown	5,85
La Chouffe Ardense Tripel	6,85
Duvel Belgium Strong Blond	6,35
IPA Brouwerij 't IJ IPA	6,35
Cider Magners Original	6,85
IJwit Wheat White Beer Brouwerij 't IJ	6,35
Beer of the month	

NON-ALCOHOLIC BEERS

Jupiler Pale Lager 0.0%	3,85
Leffe Blond Blond Abbey 0.0%	5,35
Vrijwit Wheat Beer Brouwerij 't IJ 0.5%	6,35

WINES BY THE GLASS

white	Verdejo, Castillo de la Mota	5,85 21,90 32,50
Spain	2021 Verdejo Rueda - <i>vegan</i>	
white	Grüner Veltliner, Weingut Anders Josef	6,60 24,60 36,50
Austria	2021 Grüner Veltliner Burgenland	
white	Very Limoux, Anne de Joyeuse	7,60 28,60 42,50
France	2021 Chardonnay Limoux	
red	6 Meses, Faustino Garcia Martinez	5,85 21,90 32,50
Spain	2019 Merlot, Tempranillo Rioja	
red	Pinot Noir, Terra de Touros	6,60 24,60 36,50
Portugal	2020 Pinot Noir & Touriga Nacional Tejo	
red	Chateau Pineriaie, Cahors	7,60 28,60 42,50
France	2019 Malbec Puy-l'Evêque	
rose	Rosé, Quinta do Casal Monteiro	6,60 24,60 36,50
Portugal	2021 Touriga Nacional Tejo - <i>vegan</i>	
sparkling	Cava Brut, L'arboc 1919	7,60 42,50
Spain	2020 Xarel-lo, Macabeu, Parellada Penedes	
sparkling	NOA 0.0%, sparkling non-alcoholic	8,40 20 cl
Germany	Chardonnay Riesling - <i>vegan</i>	

WINE LIST

white	Réserve Saint Marc, Les Vignobles Foncalieu, 2021 Sauvignon Blanc Languedoc	39,=
France	fruity nose, lime, grapefruit, fresh, fruit, suppleness	
wit	Tokaj Dry, Zsirai, 2021 Furmint, Hárslevelű Tokaj	46,=
Hongary	complex, flowers, yellow fruit, fresh, full bodied, full bite	
white	Langhe Arneis, Azienda Agricola Cadia, 2021 Arneis Piémonte	49,=
Italy	apricot, mandarin, anise, almond, fresh, refined	
red	Spätburgunder Trocken, Weingut Manfred Breit, 2020 Spätburgunder Mosel	43,=
Germany	structure, elegance and richly surrounded Pinot aromas	
red	Chinon, Domaine de la Commanderie, 2019 Carbenet Franc Touraine Chinon	43,=
France	floral, fruity, powerful, fleshy, full-bodied, long finish	
red	Forma de Arte, Quinta do Casal Monteiro, 2021 Cabernet Sauvignon Tejo	43,=
Portugal	oak, ripe black currants, green peppers, firm and full, soft	
red	Il Castelvechio Chianti Colli Fiorentini Sangiovese Toscana San Casciano Val di Pasa	49,50
Italy	cedar wood, pepper, cinnamon, dark red fruit, woodaging, touch of vanilla - <i>bio</i>	
champagne	Tradition Brut Champagne, L'Hoste Père & Fils Chardonnay, Pinot Noir Champagne	80,=
France	fine and lively bubbles, powerful nose, floral notes, with a hint of fruit.	