

THE FUEL THAT KEEPS YOU GOING THROUGHOUT THE DAY FOR ONLY € 18,50

You can select up to 2 drinks, 1 à la carte item and 1 pastries or fruits item or you can order your item(s) individually, in this case the mentioned price(s) will apply

DRINKS

COFFEE	€ 3,25	SMOOTHIE OF THE DAY	€ 5,00
CAPPUCCINO / FLAT WHITE	€ 3,50	ORANGE JUICE	€ 4,00
LATTE MACCHIATO	€ 4,50	APPLE JUICE	€ 4,00
ESPRESSO / RISTRETTO	€ 3,00	MILK	€ 3,00
FRESH MINT / GINGER TEA	€ 4,50	HOT CHOCOLATE	€ 4,00
TEA	€ 3,00	VITAMIN WATER	€ 3,50

DAILY FRESH A LA CARTE

SEASONAL PANCAKES € 12,50
American Pancakes with seasonal garnish

EGGS ANYWAY - SERVED ON FRESHLY BAKED BREAD € 11,50

CHOOSE PREPARATION (2 EGGS):

- Boiled
- Fried
- Scrambled
- Poached

CHOOSE TOPPINGS (UP TO 2):

- Ham
- Bacon
- Green herbs
- Cheese
- Cherry tomato
- Mushrooms

EGGS BENEDICT € 12,50

On freshly baked brioche bread with 2 poached eggs and Hollandaise sauce
Choose one topping: salmon, bacon or avocado

AVOCADO TOAST € 10,50

On freshly baked brioche bread with avocado, green herbs and roasted cherry tomatoes

GRANOLA YOGHURT BOWL € 10,00

Greek yoghurt with seasonal fruits, nuts and honey

DAILY FRESH BAKERY & FRUITS

SLICE BREAD*	€ 3,50	CROISSANT*	€ 3,50
SEASONAL FRUIT SALAD	€ 4,50	CHOCOLATE PASTRY	€ 3,50
APPLE OR BANANA	€ 2,50	PASTRY OF THE DAY	€ 3,50

*Choose one topping (extra at surcharge of € 1,- each item): cheese, ham, chicken breast, peanut butter, chocolate spread, jam or honey

DINNER

To share or not to share? That's the question! We recommend two dishes and one side per person. All dishes are 12,50 and all sides are 6,00.

RED BEETROOT

Eel, horseradish & macademia

CARPACCIO

Truffle, mushrooms & pine nuts

BURRATA

Apple, smoked almonds & raisins

CHICORY

Ham & Old Amsterdam cheese

ANJOU PIGEON

Parsnip, buckwheat, truffle & celeriac

"HAZENPEPER"

Potato & parsley root

NORTH SEA CODFISH

Jus de veau, potato & mushrooms

VEAL CHEEK

Lovage, padrôn pepper, little gem & jus de volaille

SIDES

LUCIA'S FRIES

Brander mayonnaise

PARMESAN FRIES

Jalapeño mayonnaise & parmesan

SOURDOUGH BREAD

Sea salt, butter & olive oil

GREEN ASPARAGUS

Leek, pine nuts & parmesan

LOCAL HEROES

LUCIA'S BEEF BURGER

17,50

Black Angus, brioche, Old Amsterdam cheese, truffle mayonnaise, tomato & fries

STEAK

22,50

Mushrooms & truffle sauce

RISOTTO

16,50

Saffron, green asparagus & goat cheese

CAESAR SALAD

13,50

Parmesan, croutons, egg, bacon, caesar dressing & crispy chicken

SEASONAL SOUP

8,50

DESSERTS

ABRICOT

8,50

Abricot, goat yoghurt & pistacchio

WHITE CHOCOLATE PARFAIT

8,50

Earl grey & white chocolate

BROWNIE

8,50

Hazelnut, dulce de leche & dark chocolate

DUTCH CHEESE PLATTER

11,50

Selection of local cheeses, apple syrup & sweet bread