

Breakfast (untill 11:30)

Fried Eggs – 9,95

Two slices of sourdough seed bread with three fried local eggs

- With Porc Locale bacon +2,20
- With organic cheese +1,75
- With smashed avocado +1,75

Granola Bowl – 12,00

Organic Greek yogurt with granola, rhubarb compote, and strawberries (can be vegan)

Ah! Cre-pe! – 12,00

Three fluffy pancakes with homemade strawberry jam, fresh fruit, and agave syrup

- With Porc Locale bacon +2,20
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Brunch (10:00 – 16:00)

Huevo Poncho (can be vegan) – 15,00

Thick-cut sourdough or whole wheat bread with avocado, poached egg, cherry tomatoes, and radish

- Also available vegan with scrambled tofu eggs +0,00
- With Porc Locale bacon +2,20

Eggs Florentine – 14,00

Sourdough or whole wheat bread from Bakker Luuk with two poached eggs, spinach, smoked salmon, and hollandaise sauce

Suikertrutje – 14,00

French toast made from Luuk's sweet sugar bread with red fruit compote, fresh fruit, whipped cream, and cinnamon

- With Porc Locale bacon +2,20
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Lunch (11:30 – 16:00)

Toast Halloumi – 15,50

Oven-baked Turkish bread from Luuk with halloumi, zucchini, bell pepper, olive & sun-dried tomato tapenade, and harissa mayo

Lemon Pepper Chicken – 16,50

Sourdough or whole wheat bread with lemon-pepper marinated chicken thighs, lime mayo, pickled red cabbage, dukkah, and salad from Eemstuijn

The Classic Burger – 16,50

180g Groningen pasture-raised beef burger on a sesame bun with Porc Locale bacon, organic cheese, pickled onion, lettuce, fried egg, and authentic Wadapartja sauce

Dikke Biet'n Burger – 16,50

Homemade vegan burger made from beetroot and chickpeas on a sesame bun with pickled red onion, Eemstuin lettuce, truffle mayo, and chips

Bloumkaol Bowl – 13,50

Roasted cauliflower salad with feta, pomegranate, chickpeas, herb mayo, and toasted pita bread

Falafel Mienjong 3.0 – 14,50

Whole wheat or sourdough bread with falafel, cherry tomatoes, pickled red onion, Eemstuin salad, lime mayo, and chips

Shared Breakfast & Brunch

Dikke Ontbijtlaank – 20,49 p.p.

(From 2 persons & until 11:30)

A large breakfast board to share with a variety of breakfast dishes, fresh orange juice, and coffee/tea

(also available vegetarian or vegan)

BrunchFeestje – 29,75 p.p.

(11:30 – 16:00)

A full table of sweet and savory dishes including fresh orange juice, coffee/tea, and bubbles to enjoy together

(Reservation only)

Sides

Side Salad – 6,20

Local salad with lettuce from Eemstuin and a delicious garden herb dressing

Rozeval Potatoes – 4,50

Oven-baked Rozeval potatoes with sriracha mayo

- With chicken & cheese +2,50