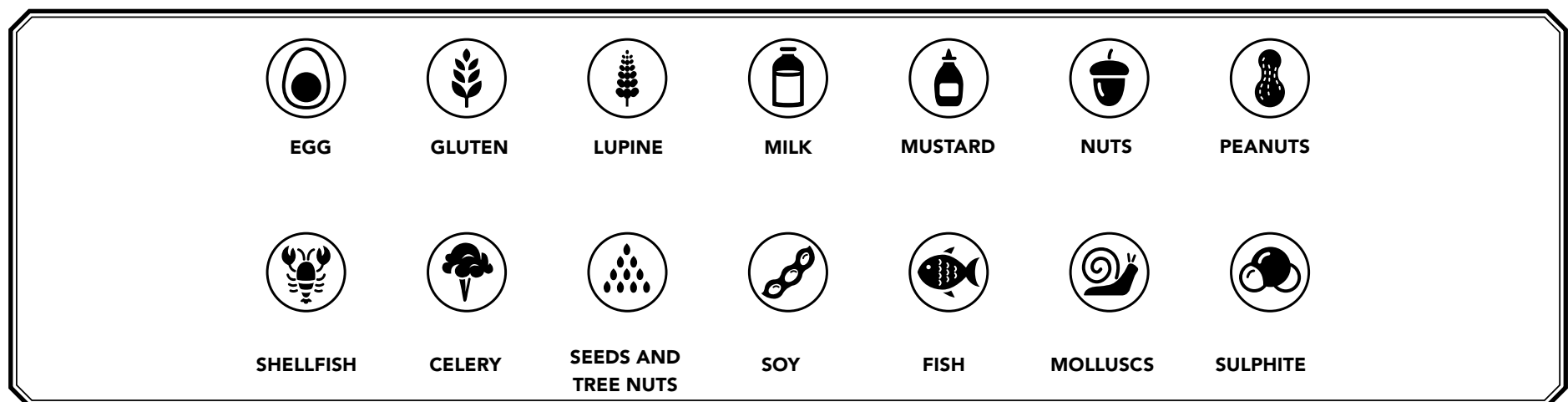


DE YSBREEKER.

ALLERGENS



SANDWICHES • BREAKFAST ITEMS • EGG DISHES

WITH BREAD - WITH GLUTEN FREE BREAD - MEATBALL WITH GRAVY - VEAL CROQUETTES - SHRIMP CROQUETTES - AGED CHEESE -	PORCHETTA TARTINE with tuna mayonnaise - MACKEREL TARTINE mackerel rilette - GOAT CHEESE TARTINE goat cheese mousse walnut and Sud'n'Sol tomatoes - ROASTED VEGETABLES TARTINE with hummus, with parmesan -	CROQUE MADAME - CROQUE MONSIEUR - TOASTY (HAM AND) CHEESE - CROISSANTS - CHOCOLATE SPRINKLES ON WHITE BREAD - OVERNIGHT OATS cut oats soy milk chia seeds and flaxseed raisins & abricot bananas, red currant & blueberries and cinnamon & coconut -	WITH BREAD/TOAST - WITH GLUTEN FREE BREAD - FRIED EGGS with cheese with ham/bacon - OMELETTE & SCRAMBLED EGGS with cheese with ham/bacon - SCRAMBLED EGGS SALMON - SCRAMBLED EGGS TRUFFLE - POACHED EGGS SALMON with hollandaise sauce -
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* may contain traces of

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BITES AND MIXED DRINKS

OLIVES - MIXED NUTS     - BREAD  with olive tapenade   butter  and olive oil - CHEESE  - AMSTERDAM PICKLES   - TOMATO & RED BELL PEPPER BRUSCHETTA   - CHEESESTICKS   with chili sauce - CHEESE FONDUE Gruyère and Emmental cheese  served with bread  - MEATBALL WITH GRAVY     with mustard  *   with pickles   with bread  - OYSTERS   with mignonette   dressing  	VEAL CROQUETTES       *   with mustard   *   - SHRIMP CROQUETTES      *      with tarragon mayonnaise     with parsley     - VEGAN CROQUETTES made with truffle and mushrooms           - CHARCUTERIE      *     with cornichons    with pickled cauliflower  with toast  -	MIX YSBREEKER GIN & TONIC Indian tonic & lemon - GIN MARE & TONIC Mediterranean tonic & rosemary - HENDRICKS GIN & TONIC Indian tonic and cucumber - COPPERHEAD GIN & TONIC Copperhead gin & Fever Tree Elderflower Tonic & lemon - YSBREEKER NEGRONI Campari, gin & vermouth with dried orange  - DUTCH & STORMY Spice & Seasalt Union rum, Fever Tree Gingerbeer, Angostura bitters and lime - RHUBARB SPRITZ Reben rhubarb liqueure, Spumante, Soda Water & mint -	WILLEM SPRITZ Willem's Wermoeid Royal Orange, Spumante, club soda and orange - PINK SPRITZ Willem's Wermoeid Pink, Fever Tree Indian Tonic and basil - ALCOHOL FREE GINGERY SPRITZ Spiced ginger juice, club soda, orange and ginger - VIRGIN GIN & TONIC Copperhead 0.0 with Elderflower tonic and lemon - ELDERFLOWER LEMONADE Agroposta syrup, club soda, orange and rosemary - SOFT DRINKS BIG TOM spicy tomato juice with lime     - YSBREEKER LEMONADE homemade lemonade     with mint -	OFF THE MENU BLOODY MARY spicy tomato juice with lime and vodka     - MIMOSA orange juice and Spumante  - MOSCOW MULE vodka, ginger beer, lime, lime juice and mint - ESPRESSO MARTINI kahlua, coffee liquor and vodka   - FALAFEL with labneh   mango chutney and salsa verde -
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* may contain traces of









DE YSBREEKER.



STARTERS & MAINCOURSES

PUMPKIN SOUP  
with crème fraîche 
fried parsley 
pepitas 
-





OYSTERS  
with mignonette 
with Thai dressing
   
-



CAN OF SARDINES 
with bread 
with butter 
and lemon
-













BALIK SALMON 
'Balik' style smoked
salmon 
roseval salad   
fennel crudité
dill mayonnaise   


FALAFEL
with labneh 
mango chutney 
and salsa verde
-


**STEAK TARTARE
PRÉPARÉ**   
with balsamico  
with egg 
-

PÂTÉ DE CAMPAGNE
with onion compote

with mustard  
with pickles 
-

FALAFEL
with labneh 
mango chutney 
and salsa verde
-

CHARCUTERIE
   
*    
with cornichons  
with pickled
cauliflower 
with toast 

BURRATA 
with caponata
and basil oil
-







**RED QUINOA
SALAD**
with feta from
Ransdorp 
-

CAESAR SALAD
with egg 
with anchovies 
with croutons 
with dressing
     
-





**MEAT
YSBREEKER
BURGER**  
with smoky bourbon
BBQ sauce   
with cheese 
-

**ROUND STEAK,
RIBEYE**
with béarnaise sauce
  
with red wine-shallot
sauce  
-

**BRISKET
SANDWICH**
with bread/bun
   
with coleslaw 
with Madame Jeanette
mayonnaise
    

PHEASANT ROULADE
  
with savoy cabbage,
celeriac cream,
gratin  , stewed pear
and morel sauce  
-




CÔTE DE BOEUF
with béarnaise sauce
  
red wine shalot
sauce  
chimichurri 
fries  , green salad
  , vegetables and
beurre Café de Paris
 
-


**FISH
COD** 
potato mousseline 
purple carrot
samphire
mustard beurre blanc
 
-

**WARM
LOBSTER** 
with truffle butter  
with spinach
-

**VEGETARIAN
RISOTTO** 
porcini risotto 
with oyster mushrooms
a poached egg 
Parmesan 
white truffle porcini
sauce  
-

VEGAN
VEGAN BURGER  
with BBQ sauce   
with plant based cheese
-

**CAULIFLOWER
STEAK**
on an onion cream 
crispy chickpeas
smoked almonds 
and herb emulsion 
-

LENTEL STEW 
roasted pumpkin
sage
parsnip puree
pommes paille
-

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DE YSBREEKER.

CHILDREN'S MENU

CHILDREN'S BURGER

with bread  

with fries*

with mayonnaise

with ketchup 

with apple compote

-

PAN FRIED FISH

with fries *

with mayonnaise

with ketchup 

with apple compote

-

PASTA WITH TOMATO SAUCE

with parmesan
cheese



-


SIDES & SAUCES

FRIES

*

-

ROSEVAL POTATOES

with crème fraîche 

and chives

-

GREEN SALAD

with dressing

-

TOAST



-

MAYONNAISE

-

KETCHUP



-

MUSTARD

*  

-

TARRAGON MAYONNAISE

-

LIME MAYONNAISE

-

DESSERTS

CANELE

with miso butter 

-

PASTEL DE NATA

-

APPLE PIE



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CHEESECAKE

-

CHOCOLATE TRUFFLES

-

"WEESPERMOP"

-

WHIPPED CREAM



-

VANILLA ICE CREAM

-

YSBREEKER CHOCOLATE DESSERT


-

CRÈME BRÛLÉE

-

TARTE TATIN

with crème fraîche 

or vanilla ice cream

-

OMELETTE SIBÉRIENNE

with lemon curd

-

MOELLEUX AU CHOCOLAT

with mascarpone
ice cream



-

CHEESE PLATTER



with fig bread

with grapes

with walnuts 

-

AFFOGATO

-

BROWNIE

-

VEGAN CHOCOLATE CAKE WITH COCONUT



-

* may contain traces of