

BREAKFAST

UNTIL 12:00 PM

🥄 YOGHURT BOWL

with granola, chia seeds,
and marinated fruit 7.50

SANDWICHES

CHOOSE: WHITE OR BROWN COUNTRY BREAD

CARPACCIO

with pine nuts, bacon bits,
truffle mayonnaise, arugula,
and Parmesan cheese 14.50

🥄 BURRATA

with pistachios, honey, and arugula 13.50

🥄 PUMPKIN SPREAD

with arugula, sprouts, and a salsa of
bell pepper, lovage, and tomato 13.50

SMOKED SALMON

with radish, crème fraîche,
and lemon 14.50

LUNCH

FROM 12:00 PM

🥄 PARSNIP SOUP

with lentils and coarse mustard 7.50

FISH SOUP

richly filled with various kinds of fish,
served with rouille and croutons 14.50

BEEF CROQUETTE *2 pieces*

with country bread and mustard 12.50
optional: fries + 3.00

SHRIMP CROQUETTE *2 pieces*

with country bread and lemon
mayonnaise 15.50
optional: fries + 3.00

12 O'CLOCK PLATE

with a small soup, sandwich
with carpaccio, croquette, mustard,
and salad 15.50

🥄 12 O'CLOCK VEGAN PLATE

with a small soup, sandwich with
pumpkin spread, vegan croquette,
mustard, and salad 15.50

SALADS

SERVED WITH BREAD AND BUTTER

CAESAR SALAD

with crispy chicken, anchovies,
boiled egg, croutons, bacon,
and Parmesan cheese 19.50

🥄 BAKED GOAT CHEESE

with sweet-and-sour chicory,
walnuts, pomegranate, and
honey mustard dressing 19.50

🥄 GRILLED WATERMELON

with burrata, arugula, and pesto 14.50
optional: Serrano ham + 5.00

CAFÉ SPECIALS

THE MACHINIST BURGER

Black Angus burger with tomato, bacon,
cheddar, red onion, truffle mayonnaise,
and fries 18.50

🥄 REDEFINE BURGER

with vegan cheddar, tomato, pickles,
barbecue sauce, and fries 17.50

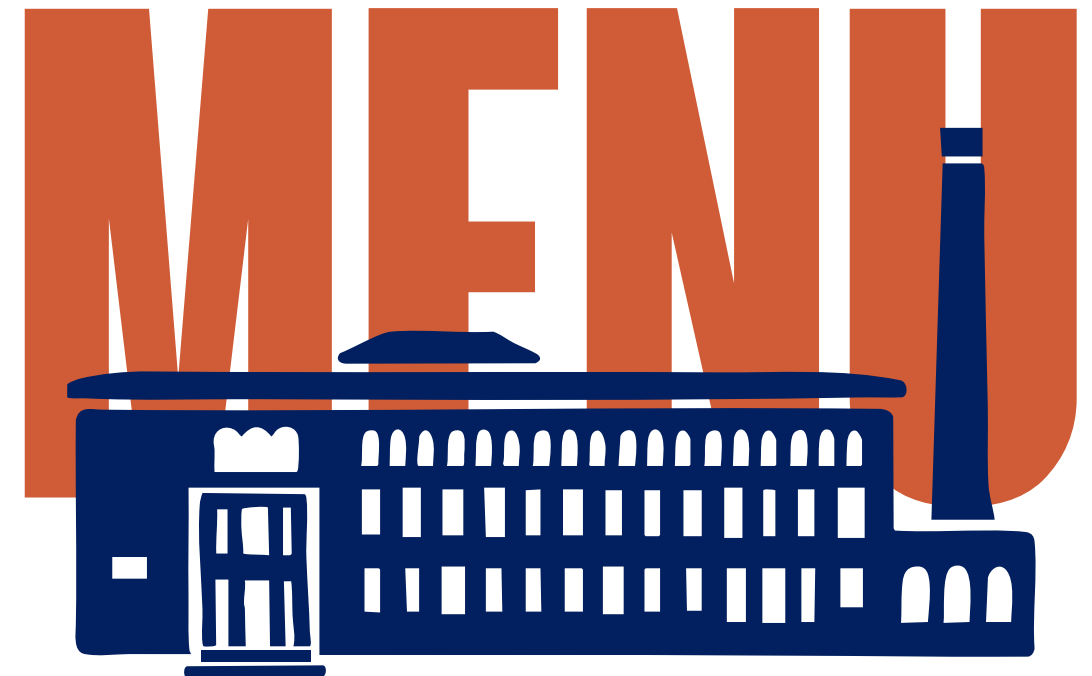
CHICKEN SATAY

with homemade atjar, seroendeng, fried
onions, prawn crackers, and fries 19.50

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LUNCH & DINNER



STARTERS

🍴 **BREAD** with aioli, tapenade, and olive oil 7.50

FINE DE CLAIRE OYSTERS 3 pieces 12.00

CARPACCIO with bacon, arugula, pine nuts, Parmesan cheese, and truffle mayonnaise 15.50

SMOKED SALMON with radish, crème fraîche, lemon, and toast 17.50

COOLHAVEN MIXED PLATTER from 2 persons with grilled watermelon, burrata with honey and pistachios, calamari with aioli, mussels, oyster, Serrano ham, bread, and tapenade 21.50 p.p.

CEVICHE of sea bass with rouille, cauliflower pickles, sesame, and yuzu 17.50

SALADS

CAESAR SALAD with crispy chicken, anchovies, boiled egg, croutons, bacon, and Parmesan cheese 19.50

🍴 **BAKED GOAT CHEESE** with sweet-and-sour chicory, walnuts, pomegranate, and honey mustard dressing 19.50

🍴 **GRILLED WATERMELON** with burrata, arugula, and pesto 14.50 *optional: Serrano ham* + 5.00

HOOFD

MEAT

STEW classic style with apple compote, piccalilli, and roasted sweet potato 24.40

THE MACHINIST BURGER Black Angus burger with tomato, bacon, cheddar, red onion, truffle mayonnaise, and fries 18.50

CHICKEN SATAY with homemade atjar, seroendeng, fried onions, prawn crackers, and fries 19.50

🍴 **HALF CHICKEN*** with soy-sweet chili glaze 24.00

🍴 **PORK RIB ROAST*** 300 gr. 33.00

🍴 **RIBEYE ‘DRY AGED’***

200 gr. 26.00

400 gr. 42.00

1000 gr. 82.00

🍴 **PICANHA*** dry-aged and slow-cooked 26.00

🍴 **CHEF’S CHOICE MEAT DISH*** ask your waiter for today’s special

**served with vegetables, potatoes, red wine jus, chimichurri, and fries.*

KIDS MENU

CROQUETTE, CHICKEN BITES, OR CHEESE SOUFFLÉS with fries, mayonnaise, salad, and apple sauce 14.50

FISH

🍴 **SEA BASS FILLET** grilled over charcoal with candied lemon and onion, served with roasted vegetables and fries 27.50

🍴 **TUNA FILLET** with udon noodles, parsnip, shiitake mushrooms, and soy-yuzu vinaigrette 33.00

VEGETARIAN & VEGAN

🍴 **RAVIOLI** filled with eggplant, on an artichoke base with forest mushrooms, Parmesan cheese, and mushroom sauce 24.00

🍴 **VEGAN STEAK** of celeriac with roasted mushrooms, chimichurri, and fries 24.00

🍴 **REDEFINE BURGER** with vegan cheddar, tomato, pickles, barbecue sauce, and fries 17.50

BIJGERECHTEN

FRIES with mayonnaise 5.00

PATATAS BRAVAS with salsa brava 6.50

GRILLED VEGETABLES 7.50

SALAD 5.00

DESSERT

CHEESE selection of three cheeses with figs and bread 14.50

WENTELTEEF made with sugar bread, lemon-mascarpone cream, white chocolate, and hazelnut ice cream 11.50

COUPE DE MACHINIST three scoops of ice cream with whipped cream, fruit, and crumble 11.50

CRÈME BRÛLÉE with chocolate ice cream and sliced almonds 11.50

BITES

FINE DE CLAIRE OYSTERS 3 pieces 12.00

🍴 **BAKED CAMEMBERT** with fig compote, bread, arugula, and nuts 17.50

SNACK PLATTER 16 or 24 pieces warm mix 16.00 • 23.00

BITTERBALLEN 8 pieces with mustard 8.50

🍴 **CHEESE SOUFFLÉS** 8 pieces with chili sauce 8.50

VLAMMETJES 8 pieces with chili sauce 8.50

CALAMARI with aioli 8.50

KARAAGE CHICKEN BITES 8 pieces 9.50

SERRANO HAM with fig bread 12.50

CHEF’S BOARD

with burrata, Serrano ham, pesto, olives, walnuts, caper berries, and bread 13.50

🍴 **NACHOS**

with cheddar, jalapeños, guacamole, salsa, and crème fraîche 13.50

🍴 **PATATAS BRAVAS**

with salsa brava 6.50

🍴 **TRUFFLE FRIES**

with Parmesan cheese 8.50

🍴 **VEGAN** • 🍴 **VEGETARIAN** • 🍴 **MIBRASA CHARCOAL GRILL**

Our dishes may contain allergens.
Please ask your waiter for more information.

