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PAKHUISBROOD met dipjes • 7.00**VOORGERECHTEN****Franse uiensoep** (✓ en ✓ mogelijk) • 8.50
kaascrouton | krokante spek**Tonijn** • 12.00

fregola | ponzu gel | zwarte sesam | edamame

Geroosterde pompoen ✓ • 9.00

kokosroom | pitjes | chili | kruidenolie

Carpaccio • 11.50oude kaas | rucola | zongedroogde tomaat
balsamico | pitjes**Pulled jackfruit** ✓ • 9.50

bao bun | gebakken uitjes | little gem | zuurkool

Steak tartaar • 10.00

truffelmayo | brioche | cress | zoetzure garnituur

Cajun gamba's • 12.00crispy tortilla | avocadospread | jalapeño
limoendip**BURGERS** met friet • 19.00**Australian Black Angus**brioche | oude kaas | spek | sla | tomaat
augurkenrelish | mosterdsaus**Vegan 'beef'** ✓bun | cheddar | sla | tomaat | avocadospread
uiencompote**HOOFDGERECHTEN** met friet**Bavette** • 23.50

knolselderij | gekarameliseerde sjalot | rode wijnjus

Spareribs • 19.50

slow cooked | coleslaw | bosui | aioli

Visstrudel • 18.50filodeeg | gemengde vis | doperwt | wortel
witte wijnsaus**Risotto** ✓ • 18.50bospaddenstoelen | mascarpone | Parmezaan
rucola | pitjes**Zalmfilet** • 22.00

bieten | uiencompote | grove mosterdsaus

Yakitori • 18.50kippendij | komkommer | wakame | wortel
yakitorisaus | bosui | witte sesam**Indische pasteitjes** ✓ • 17.50

witte kool | rendang | silken tofu | tamarindesaus

Vlaamse stoof • 20.00

rund | tripel bier | hete bliksem | preischeuten

✓ Vegetarisch
✓ Veganistisch**SALADES** • 18.00**Caesar**kippendij | little gem | tomaat | Parmezaan
gekookt ei | croutons | caesardressing**Linzen** ✓tomaat | spinazie | rode ui | biet | Dijon mosterd
groene kruiden**KEUZEMENU****VOORGERECHTEN****Franse uiensoep** (✓ en ✓ mogelijk)
kaascrouton | krokante spek**Geroosterde pompoen** ✓

kokosroom | pitjes | chili | kruidenolie

Carpaccio +1.50oude kaas | rucola | zongedroogde tomaat
balsamico | pitjes**Cajun gamba's** +2.00

crispy tortilla | avocadospread | jalapeño | limoendip

HOOFDGERECHTEN

met friet

Bavette +3.50

knolselderij | gekarameliseerde sjalot | rode wijnjus

Visstrudelfilodeeg | gemengde vis | doperwt
wortel | witte wijnsaus**Yakitori**kippendij | komkommer | wakame | wortel
yakitorisaus | bosui | witte sesam**Indische pasteitjes** ✓

witte kool | rendang | silken tofu | tamarindesaus

DESSERT

keuze uit één van de desserts

DESSERTS**Huisgemaakte cheesecake** • 8.00

bosvruchtencoulis | bitterkoekjes roomijs

Crème brûlée • 8.00

tonkabonen | kersenijis

Tiramisu ✓ • 8.50

limoncello sorbetijs

Kaasplankje • 10.00

Franse kaasjes | vijgen-notenbrood | appelstroop

Brownie • 8.50

dulce de leche | witte chocoladekrullen | vanille-ijs



Heb je een allergie, meld het ons!
Het is niet uitgesloten dat onze
gerechten allergenen bevatten.

DINNER

PAKHUIS BREAD with dips · 7.00

STARTERS

French onion soup (✓ and ✓ available) · 8.50
cheese crouton | crispy bacon

Tuna · 12.00

fregola | ponzu gel | black sesame | edamame

Roasted pumpkin ✓ · 9.00

coconut cream | kernels | chili | herb oil

Carpaccio · 11.50

aged cheese | arugula | sundried tomato
balsamic | kernels

Pulled jackfruit ✓ · 9.50

bao bun | fried onions | little gem | sauerkraut

Steak tartare · 11.00

truffle mayo | brioche | cress | sweet and sour garnish

Cajun gambas · 12.00

crispy tortilla | avocado spread | jalapeño | lime dip

BURGERS

with chips

Australian Black Angus · 19.00

brioche | aged cheese | bacon | lettuce
tomato | pickle relish | mustard sauce

Vegan 'beef' ✓ · 17.75

bun | cheddar | lettuce | tomato
avocado spread | onion compote

MAIN COURSES

with chips

Bavette · 23.50

celeriac | caramelised shallot | red wine jus

Spareribs · 19.50

slow cooked | coleslaw | scallion | aioli

Fish strudel · 18.50

filo pastry | variety of fish | pea | carrot
white wine sauce

Risotto ✓ · 18.50

wild mushrooms | mascarpone | Parmesan
arugula | kernels

Salmon fillet · 22.00

beetroot | onion compote | coarse mustard sauce

Yakitori · 18.50

chicken thigh | cucumber | wakame | carrot
yakitori sauce | scallion | white sesame

Indonesian patties ✓ · 17.50

white cabbage | rendang | silken tofu
tamarind sauce

Flemish stew · 20.00

beef | tripel beer | "hete bliksem" | leek sprouts

✓ Vegetarian
✓ Vegan

SALADS

· 18.00

Caesar

chicken thigh | little gem | tomato | Parmesan
boiled egg | croutons | Caesar dressing

Lentil ✓

tomato | spinach | red onion | beetroot
Dijon mustard | green herbs

CHOICE MENU

Friday and Saturday + 2.50
30.-

STARTERS

French onion soup (✓ and ✓ available)
cheese crouton | crispy bacon

Roasted pumpkin ✓

coconut cream | kernels | chili | herb oil

Carpaccio +1.50

aged cheese | arugula | sundried tomato
balsamic | kernels

Cajun gambas +2.00

crispy tortilla | avocado spread | jalapeño | lime dip

MAIN COURSES

with chips

Bavette +3.50

celeriac | caramelised shallot | red wine jus

Fish strudel

filo pastry | variety of fish | pea | carrot
white wine sauce

Yakitori

chicken thigh | cucumber | wakame | carrot
yakitori sauce | scallion | white sesame

Indonesian patties ✓

white cabbage | rendang | silken tofu
tamarind sauce

DESSERTS

choice of one of the desserts

DESSERTS

Homemade cheesecake · 8.00

forest fruit coulis | macaroons ice cream

Crème brûlée · 8.00

tonka bean | cherry ice cream

Tiramisu ✓ · 8.50

limoncello sorbet ice cream

Cheese platter · 10.00

French cheeses | fig & nut bread | apple syrup

Brownie · 8.50

dulce de leche | white chocolate curls
vanilla ice cream



Do you have an allergy? Please tell our staff. It is not excluded that our dishes contain allergens.