

DEAR FOOD,  
EITHER STOP BEING  
DELICIOUS OR STOP  
MAKING ME FAT



- Possible in vega
- 🌿 Vegetarian - Healty Option
- ★ Locally sourced fish from the North sea
- ★ Our beef is locally sourced (MRIJ beef)

### ALLERGEN INFORMATION

Before placing your order, please inform our staff if any person in your party has a food allergy or intolerance. Our staff will advise you of any allergens present in our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens

## DRINKS

### WATER

Spa Still	Sparkling 0.25L	<b>3.75</b>
Spa Still	Sparkling 1L	<b>6</b>

### JUICES

Fresh Orange Juice		<b>4.5</b>
Schulp Apple	Pear Tomato	<b>4</b>

### SAPPEN

### SODA

Coca Cola	Light	Zero Regular	<b>3.5</b>
Fanta Orange	Cassis		<b>3.5</b>
Sprite			<b>3.5</b>

### FRISDRANK

### RUSSEL & CO

Bitter Lemon	Ginger Beer	<b>4.5</b>
Tonic	Ginger Ale	<b>5</b>

### COFFEE & TEA

Lungo		<b>3.5</b>
Espresso		<b>3.5</b>
Espresso Double		<b>3.95</b>
Cappuccino		<b>3.95</b>
Latte Macchiato		<b>3.95</b>
Espresso Macchiato		<b>3.95</b>
Koffie Verkeerd	Café Latte	<b>3.95</b>
Theepot 0.4L	Teapot 0.4L	<b>4.25</b>
Verse Munt Thee	Fresh Mint Tea	<b>3.95</b>
Verse Gember	Fresh Ginger	<b>3.95</b>
Chocolade Melk	Hot Choco	<b>3.75</b>
Met Slagroom	With Cream	<b>4.25</b>

### KOFFIE & THEE

### WITH COFFEE

Kopke Ruby	Tawny	<b>5.5</b>
Tia Maria		<b>6</b>
Licor 43		<b>6</b>
Disaronno Amaretto		<b>6</b>
Baileys		<b>6</b>
Kahlua		<b>6</b>
Cointreau		<b>6</b>
Limoncello		<b>7</b>
Jameson		<b>7</b>
Chartreuse		<b>8</b>

### MET DE KOFFIE

### DRAFT BEERS

Heineken Regular		<b>4</b>
Heineken Large		<b>6</b>
Bier van het moment		<b>5</b>

### VAN DE TAP

### PREMIUM BEERS

Heineken 0.0%	<b>4</b>
Amstel Radler 0.0%	<b>4</b>
Brand Weizen	<b>4.5</b>
Apple Bandit Cider	<b>4.5</b>
Affligem Blond	<b>5</b>
Affligem Dubbel	<b>5</b>
Affligem Tripel	<b>5</b>
Sol Mexican Beer	<b>5.5</b>
Lagunitas	<b>6</b>

### SPECIAAL BIEREN

## WINES BY THE GLASS

### WHITE | WIT

Fuente Oro Alicante Blanco 2018 (Spain)	<b>6</b>
Pinot Grigio delle Venezie 2018 Giol (Italy)	<b>7</b>
Chardonnay 'Ella' 2017 Las Niñas Colchagua Valley (Chile)	<b>8</b>

### ROSE | ROSE

Vergel Alicante Rosado 2018 Bodega de Pinoso (Spain)	<b>6</b>
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### RED | ROOD

Fuente Oro Tinto 2018 monastrell-petit verdot (Spain)	<b>6</b>
Ja! 2018 Tinedo Tempranillo (Spain)	<b>7</b>
Cabernet Sauvignon 'Barrique' Giol 2016 (Italy)	<b>8</b>

FANCY A HIGH TEA  
OR A HIGH WINE?

YOU'RE AT THE  
RIGHT PLACE!

Please ask our host for more information



# MENU



**STOCKS & BONDS**  
BRASSERIE AND BAR

## DELI

12.00 - 17.00

**Veal or Vegetarian croquets** (2 pcs) **10.5**  
Bread, salad, gherkins and mustard  
**Rund of Vegetarische croquetten** (2 stk)  
Brood, salade, augurken en mosterd

**S&B Club Sandwich** **12**  
Guacamole, salad, Parma ham, smoked chicken, sunny side up, mustard mayonnaise  
**S&B Club Sandwich**  
Guacamole, salade, Parmaham, gerookte kip, spiegelei, mosterd mayo

### OUR DELI SPECIALTY

**S&B 'Green' Club Sandwich** 🌿 **11.5**

Guacamole, salad, egg salad with chives, crunchy mushrooms, spinach, tzatziki

**S&B Groene Club Sandwich** 🌿

Guacamole, salade, eierensalade, bieslook, krokante oesterzwammen, spinazie en tzatziki

**Smoked mackerel spread on rye bread toast** **11.5**  
Pickled cucumber, granny smith and beetroot salad, pine nuts, tarragon dressing

**Gerookte makreel op zuurdesem brood**  
Zoet zuur komkommer, granny smith en rodebiet salade, pijnboompitten en dragon vinaigrette

**Steak Sandwich** ✨ **15**  
Little gem, chipotle sauce, crispy provolone cheese, jalapenos, spring onion

**Steak Sandwich** ✨  
Little gem, chipotle saus, krokante provolone kaas, jalapenos en bosui

**S&B Grilled Sandwich** ○ **10.5**  
Taleggio, Pastrami and pesto with fries truffle mayo  
**S&B tosti** ○  
Taleggio, Pastrami en pesto met friet en truffle mayo

## SOUP

**Soup made from seasonal vegetables served with bread** 🌿 **8**  
**Soep van seizoensgebonden groenten met brood** 🌿

**S&B 12 O'clock** **14**  
Soup, Tosti taleggio, pastrami and pesto with fries  
**S&B 12 Uurtje**  
Soep, tosti taleggio, pastrami en pesto met friet

## SALADS

**Caesar salad 9.5 | 15**  
Smoked chicken, Romaine lettuce, anchovies, croutons, parmesan, bacon and poached egg  
**Caesar Salade**  
Gerookte kip, romainse sla, ansjovis, croutons, parmezaan, spek en gepocheerde ei

**Smoked Salmon salad** ○ **9.5 | 16**  
Pickled fennel with tarragon, little gem, cappers, dill and chives, roasted green asparagus, olive oil  
**Gerookte Zalm salade** ○  
Zoet zuur venkel met dragon, little gem, kappertjes, dille en bieslook, groene asperges en olijfolie

**Green Salad with pesto dressing** 🌿 **5 | 10.5**  
Mix salad, tomato, cucumber, herbs  
**Groene salade met pesto vinaigrette** 🌿  
Salade, tomaat, komkommer, kruiden

**Beetroot salad** 🌿 **6.5 | 13.5**  
Pine nuts, granny smith, little gem and balsamic dressing  
**Rode Biet Salade** 🌿  
Pijnboompitten, granny smith, little gem, Balsamico vinaigrette

## STARTERS

12.00 - 22.00

**Parma Ham & Artichoke** ○ **12.5**  
Basil oil, watercress, Carasau bread, dried black olives, lemon ricotta  
**Parmaham & Artisjok** ○  
Basilicum olie, waterkers, carasau brood, gedroogde zwarte olijven, ricotta met citroen

**Steak Tartare** ✨ **12.5**  
Brioche truffle toast, piccalilli crème, poached egg  
**Steak tartar** ✨  
Brioche truffel, Picalilly crème, gepocheerde ei veldsla

**Seabass Ceviche** **12.5**  
Sweet potato, samphire, parsley, avocado  
**Zeebaars Ceviche**  
Zoete arddappel, zeekraal, peterselie, avocado

## MAIN

12.00 - 22.00

**Cod in miso** ✨ **23**  
Spinach, shiitake, pearl couscous, mushroom consommé, shichimi oil  
**Kabeljauwhaas met miso** ✨  
Spinazie, shiitake, pearl couscous, paddenstoelen consommé, shichimi olie

### OUR MAIN SPECIALTY

**Flat iron steak (us house steak) 26.5**  
Caramelized onion crème, green asparagus, potato gratin, smokey bearnaise

**House steak**  
Gecaramelizeerde uien crème, groene asperges, aardappel gratin, gerookte bearnaise

**Free Range Chicken breast** **20**  
Green cabbage, young potato's with garlic and rosemary  
**Kipfilet**  
Groene kool, krieltjes met knoflook en rozemarijn

**Spinach and ricotta raviolino** 🌿 **19**  
Smoked almonds, beurre blanc, parmesan, pearl oyster mushroom  
**Spinazie & Ricotta raviolino** 🌿  
Gerookte Amandelen, beurre blanc, parmezaan, oesterzwammen

**Beef Burger** ○ ✨ **19.75**  
Mrij beef burger, taleggio, beetroot, Crunchy mushrooms, little gem, whisky relish Fries and mayo (or ketchup)  
**Burger** ○ ✨  
Mrij Rund, taleggio, rode biet, Krokante paddenstoelen, little gem, whisky relish Friet met mayo (of ketchup)

## TO SHARE

**Beef bitterballs with mustard** (6pcs) **8**  
**Bitterballen met mosterd** (6stk)  
**Mini vegetarian Spring rolls with spicy or sweet chili sauce** (10pcs) **8** 🌿  
**Mini vegetarische loempia's met pittige of zoete chili saus** (10stk) 🌿

**Crunchy chicken Japanese (tatsuta) style with spicy or sweet chili sauce** (6pcs) **8**  
**Krokante kip stukjes op japaanse (tatsuta) wijze met zoete of pittige chilisaus** (6stk)

**Bittergarnituur** (16stk) **15**  
(4 bitterballs, 6 loempias, 4 tatsuta)

**Fries with Mayonnaise or Truffle Mayonnaise** 🌿 **4.5 | 6.5**  
**Friet met Mayonnaise/ truffel mayo** 🌿

**Bread platter** 🌿 **5.5**  
Olive oil, dukkha, Hummus  
**Brood** 🌿  
Olijfolie, dukkha, hummus



## DESSERTS

**White chocolate Crème brûlée** **12.5**  
Black Currant sorbet, chocolate crumble, Aerated chocolate, blue berries  
**Witte chocolade Crème brûlée**  
Zwarte bes sorbet, chocolade crumble, chocolade bros, blauwe bessen

**Chocolate Lava cake** **12**  
Coconut ice, sugared orange, meringue crumble  
**Chocolade Moelleux**  
Kokos sorbet, gesuikerde sinaasappelschilletjes, meringue crumble

## DESSERT MAKES EVERYTHING BETTER

**Caramelized Pineapple in spiced rum** **13.5**  
Puff pastry, mango mousse, lychees  
**Gecaramelizeerde Ananas**  
Bladerdeeg, mango mousse, lychees

**Cheese platter** **12**  
Camembert Calvados, old Amsterdam, Stilton blue Nuts bread, Carasau bread, quince marmalade  
**Kaas plankje**  
Camembert Calvados, old Amsterdam, Stilton blue Kletzenbrood, Carasau brood, Kweepeer