

MARIE ROSE

À La Carte (kitchen open 8h-15h ☺)

Smashed avocado on a multigrain toast

with bio poached egg – 19, with bacon – 19, with burrata/tomatoes – 20, with salmon – 22.5, with cherry tomatoes, Frisée lettuce, pickled chili oil, hemp seeds (v) – 18

Eggs Benedict (l)

Bio poached egg on an English muffin with Hollandaise sauce & garden salad ham - 17
salmon – 18
avocado, pancetta, Portobello - 21

Eggs Scrambled 'A la minute` (l)

on an English muffin with - bacon - 18, fresh truffle – 23, salmon – 19, Oscietra "Imperial Heritage Caviar" (7g) – 29

Oscietra "Imperial Heritage Caviar" (10g)

blinis, sour cream, chives - 32

Parisian Breakfast (till 12h)

Croissant, bread, butter, jam, ham/cheese, yoghurt-fruit granola, orange juice, coffee (all) or tea – 22

Lil' appetite (till 12h)

Hot drink, fresh orange juice and croissant - 13

Kids Brekkie (till 12h)

croissant, 2 pancakes red fruit, Nutella, bio egg, apple juice / hot chocolate, (under 12y only) – 15

Extra Sides

2 eggs any style – 7.5 Smoked Salmon - 14
Sautéed Spinach and Tomatoes - 5 Bacon - 5

Grains & Fruit (till 15h ☺)

Açaï Smoothie Bowl (vg, gf, lf) açaï and blue berries, banana, chia, coco's and cacao nips – 14

Ocean Bowl (vg, gf, lf) coconut yoghurt, mango, pineapple, blue spirulina - 14

Yoghurt Granola Bio yoghurt, seasonal + red fruit, granola – 11

Cocos yoghurt (lf) avocado, banana, mango, blue berries, chia seeds and nuts - 13

Fruit bowl with banana, kiwi, mango, red fruit and mint (vg) - 14

Sweet (till 15h ☺)

Austrian Kaiserschmarren (pancake pieces with raisins, served with jam) - 15

Stack & Fluffy pancakes authentic - 10

With red fruit, mascarpone & maple syrup – 14

French Toast classic – 10

With Nutella & nuts - 12

Scoop of ice cream – 3

Pastries (all day ☺)

Croissant – 3.8

Pain au chocolat - 4

Cinnamon role - 4

Banana bread – 4

Pistachio Croissant - 5.5

Cakes & Desserts (all day ☺)

Brownie - 4

Cheesecake - 6

Scoop of ice cream – 3

Squeezed Juices

Rise & Shine carrot, apple, ginger - 7

Green Machine spinach, pineapple, cucumber - 7

Ginger & curcuma shot – 4.2

Orange – 7

Lemon squash - 7



MARIE ROSE

Sandwiches & Burgers (12h-15h)

Steak Tartare 'Classic' from Belgium White Blue with fries – 27

Raw ground beef, shallot, caper berries, Frisée lettuce and topped with a raw egg yolk (gf)

Club Sandwich - 18

chicken, avocado, egg, bacon, cheese, tomato, multigrain bread

Croque Monsieur - 9.5

Ham & cheese, sourdough bread

Croque Madame au truffle - 17.5

Ham & cheese, sourdough bread, fresh truffle and hazelnuts

Seasonal mushrooms on toast (v) – 15

Multigrain toast with a garden salad

Add poached egg: 4

Truffle Beef Burger - 23

150g patty, Emmentaler cheese, bacon, mushroom, Truffle mayonnaise and French fries

Greens & Salad (12h-15h)

Caesar salad - 20

romaine, poached egg, house made croutons, parmesan, white anchovy and bacon

Add grilled chicken - 4

Add avocado - 5

Extra poached egg - 4

Autumn Salad (v, gf) – 23

Burrata salad with marinated figs & plums, dragon cream and olive oil. Focaccia bread on the side

Extra sides / small snacks (12h-15h)

Home fries, truffle mayonnaise, parmesan & nuts - 12

Soup of the day with a slice of bread (12h-15h) - 9

Garnalenkroketten 't Werftje – butter, sandwich - 22

Bitterballen (8pcs) – 9.5

Bread & butter on the side - 7

Side salad - 7

Brunch Cocktails – all 14

Pimm's - cucumber, mint, orange, strawberry, ginger ale

Bloody Mary /Virgin Mary mocktail – (Belvedere vodka), cucumber, lemon, red chili, Big Tom tomato juice

Espresso Martini – Belvedere vodka, Kahlua, espresso

Hierbas de las Dunas cocktail – Hierbas, grapefruit, basil, lime, Mediterranean tonic

Campari - Indian tonic & lime

Bubbly's & Champagne

Veuve Cliquot Brut Reserve Cuvée FR – 18 / 98

Veuve Cliquot Rosé FR - 18 / 120

Ruinart Blanc de Blancs FR - 160

Villa Conchi Cava - Brut ES – 8 / 43

Mimosa Cava + juice - 8

Aperol Spritz Cava, Aperol, soda, orange - 13

Hugo Elderflower Spritz – 10



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Aperitif - 14

Moscow Mule – Belvedere vodka, lime, mint, ginger beer
Dark & Stormy – The Kraken black rum, lime, ginger beer
Patrón & Grapefruit – Tequila, lime, pink grapefruit lemonade

Gin & Tonic (Fever Tree) – 13

Marie-Rose G-T - lime, pomegranate, rose, raspberry-rhubarb tonic
Hendricks – cucumber, Indian tonic
Gin Mare – Basil, rosemary, Mediterranean tonic
Copperhead – coriander, orange, clementine tonic
Buss N°509 Raspberry – raspberries, lime, raspberry-rhubarb tonic

Non-Alcoholic spirit 0.0 - 13

Seedlip Grove – Orange, cinnamon, Clementine tonic
Copperhead 0.0 – Orange, Thyme, Elderflower tonic

Beers bottles

Christal pils - 3.8
Zoeteke Krieken Bier 'De Zoete Polder' – 4.2
Vedett blond – 4.5
Vedett IPA – 5.2
Sportzot 0,4% - 4
Duvel – 5.4
Omer – 5.4
Somersby Apple Cider - 4.2

Wine glas or bottle

White

Sauvignon Blanc – Sarah Jessica Parker, Invivo X (NZ) – 9 / 48
Chardonnay Reserve: Weingut CEEL Neusiedlersee (AU) – 9 / 48
Riesling 'organic' - Dreissigacker (DE) – 7 / 40
Pouilly-Fumé – Loire – De Ladoucette (FR) – 12 / 67

Rosé

The Pale – Provence - Chateau D'esclans (FR) – 7 / 38

Red

Vietti Perbacco – Nebbiolo – Piemonte (IT) – 10,5 / 58
Vieille Mule rouge – Carrel, Languedoc-Roussillon (FR) - 8.5 / 45

Cava

Villa Conchi - Brut (ES) – 8 / 43

Champagne

Veuve Cliquot / Brut Reserve Cuvée (FR) – 18 / 98
Veuve Cliquot Rosé (FR) – 18 / 110
Ruinart Blanc de Blancs (FR) - 160



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Coffee Oat (lf) + 1

Americano – 4.8
Espresso – 3.8
Espresso Macchiato – 4
Doppio espresso – 5
Cappuccino – 4.5
Latte Macchiato – 4.5
Flat white – 4.8

Caramel Macchiato - 5
Hazelnut Macchiato – 5
Macaron Latte – 5
Iced-latte - 6
Iced-latte Caramel, Macaron or Hazelnut 6.5

Hot chocolate ´Cacao Barry´ Callebaut – 5 + cream 5.5

Tea Pot - 4.5

English Breakfast tea - Zwarte thee Ceylon
Forest Fruit tea - Zwarte thee, rode vruchten, vlierbessen
Heart Warming red tea - Met hibiscus, roos en rood fruit
Japanse Sencha Yuzu tea - Groene thee, citrus en yuzu
Champagne & Berries tea - Witte thee, verbena, roos, zwarte bes, citroengras
Camille Relaxing tea - Witte thee, kamille, melisse, rozenbottel, munt, salie

Special Teas Oat (lf) + 1

Matcha Latte – 6.5, Iced Matcha Latte – 7
Indian Chai Latte – 5.5, Iced Chai Latte – 6
Dirty Chai Latte (+ espresso shot) - 6.5
Fresh mint tea – 5
Fresh ginger tea – 5
Fresh mint + ginger, lemon & Agave - 5.5

House made

Ice-Tea, Black tea, elderflower, lemon juice, basil – 6.5
Raspberry Lemonade, Pureed fresh raspberries and lemon juice, mint – 6.5
Passionfruit Lemonade, pureed fresh passionfruit and lemon juice with mint – 6.5

Squeezed juices

Rise & Shine carrot, apple, ginger - 7
Green Machine spinach, pineapple, cucumber - 7
Ginger & curcuma shot – 4.2
Orange – 7
Lemon squash - 7

Soft drinks bottles

Water
San Pellegrino (small/medium) - 3.6 / 7.5
Aqua Panna (small/medium/large) - 3.6 / 7.5 / 15

San Pellegrino (bio) – 4.2
Limonata, Aranciata, Gingerbeer

Coca-Cola (regular/zero) - 3.8

Fever Tree - 4.4
Indian tonic, Mediterranean tonic, Elderflower tonic, Clementine tonic, Raspberry
Rhubarb tonic, Ginger Ale, Pink Grapefruit (low calories)

Kombucha sparkling ice tea (bio) - 7
Ginger lemon superjuice shot (bio) - 4
Apple Juice ´De Zoete Polder´ – 4
´Big Tom´ Tomato Juice – 5
Almdudler herbal (bio) lemonade - 4.9