

MARIE ROSE

À La Carte (kitchen open 8h-15h ☎)

Smashed avocado on a multigrain toast

with bio scrambled eggs (l) – 23, bio poached egg – 21, with bacon – 21, with burrata/tomatoes – 24, with salmon – 24, with cherry tomatoes, Frisée lettuce, pickled chili oil, hemp seeds (v) – 21, with seasonal 'Mechelse' asparagus and poached egg – 25

Eggs Benedict (l)

Bio poached egg on an English muffin with Hollandaise sauce & topped with garden salad ham – 19

bacon – 20

salmon – 23

avocado, pancetta, Portobello – 23

'Mechelse' asparagus and ham (seasonal) – 25

'Mechelse' asparagus and salmon (seasonal) – 27

Eggs Scrambled 'A la minute' (l)

on an English muffin with – bacon – 19, fresh truffle – 24, salmon – 23,
on sourdough bread with ricotta, parmesan and chili flakes – 23

Oscietra "Imperial Heritage Caviar" (30g)

blinis, sour cream, chives – 70

Turkish Eggs

Combination of creamy yogurt (l), feta, olive oil, spices, dill and 2 poached eggs – 17

Croissant 'Supreme'

Croissant, bio poached egg, ham or avocado, cherry tomatoes and lettuce – 17

Parisian Breakfast (till 12h)

Croissant, bread, butter, jam, ham/cheese, yoghurt-fruit granola, orange juice, coffee (all) or tea – 25

Lil' appetite (till 12h)

Hot drink, fresh orange juice and croissant – 15

Kids Brekkie (till 12h)

croissant, 2 pancakes red fruit, Nutella, bio egg, apple juice/hot chocolate, (under 12y only) – 17

Extra Sides

2 eggs any style – 7.5

Sauteed spinach and tomatoes – 5

Side salad – 7

Smoked salmon plate – 13

Bacon – 5

Potato rösti with smoked salmon/

sour cream – 9

Mixed asparagus – 10

Grains & Fruit (till 15h ☎)

Acai Smoothie Bowl (vg, gf, lf) acai and blue berries, banana, chia, coco's and cacao nips – 17

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

Yoghurt Granola Bio yoghurt, seasonal + red fruit, agave, granola – 14

Cocos yoghurt (lf) avocado, banana, mango, blue berries, chia seeds and nuts – 15

Fruit bowl with banana, kiwi, mango, red fruit and mint (vg) – 16

Chia pudding (vg, gf, lf) with matcha and seasonal fruit – 14

Sweet (till 16h00 ☎)

Stack & Fluffy pancakes authentic – 12

With red fruit, mascarpone & maple syrup – 16

French Toast classic – 12

With Nutella, banana & nuts – 14

Scoop of ice cream – 3

Pastries (all day ☎)

Croissant – 4.5

Pain au chocolat – 4.5

Banana bread – 4.5

Cinnamon role – 4

Chocolate chip cookie – 2.5

Cakes & Desserts (all day ☎)

Brownie – 5

Cheesecake – 7

Carrot cake – 5.5

Apple cake – 5.5

Tiramisu – 7

Dame blanche 9.5

We provide one bill per table.

Sandwiches & Burgers (12h-15h)

Club Sandwich - 24
chicken, avocado, hardboiled egg, bacon, cheese, tomato, multigrain bread

Bruschettas Caprese with burrata and tomatoes (4 pcs) - 19

Focaccia Mortadella, burrata, rocket and olive oil - 24

Croque Monsieur - 10
Ham & cheese, sourdough bread

Croque Madame au truffle - 19
Ham & cheese, sourdough bread, parmesan, fresh truffle and hazelnuts

Steak & chimichurri sandwich with cheese - 28

Chicken Caesar Burger - 25
Chicken, romaine lettuce, Caesar sauce, Parmesan cheese & fries

Hot dishes (12h-15h)

Soup of the day with bread and butter - 9.5

Pasta Arrabbiata (v) - 22

Tom Kha - Thai Coconut soup with fish sauce, ginger, lemongrass, spinach, bimi and mushrooms - 19
add chicken - 4, add gyozas - 5

Greens & Salad (12h-15h)

Healthy Fall Salad - with Butternut, Brussels sprouts, quinoa, mushrooms, pumpkin seeds and agave-mustard dressing (v) (gf) - 24

Tartare from avocado & smoked salmon with poached egg, garden salad and caramelised onions (gf) - 24

Caesar salad (l) - 20
romaine lettuce, poached egg, house made croutons, parmesan, white anchovy and bacon
Add grilled chicken - 4
Add avocado - 5
Add green asparagus - 7
Extra poached egg - 4

Sharing dishes / extra sides (12h-16u00)

Soup of the day with bread and butter - 9.5
Japanese dumplings - Gyoza shrimp (6 pcs) - 15
Fish and chips (120g) with fresh tartare sauce - 15
Shrimp croquettes 't Werftje - butter, sandwich - 22
'Bitterballen' with Tierenteyn mustard mayonnaise - 12
Cheese 'Bitterballen' with mustard mayonnaise - 12
Croque Monsieur on sourdough bread - 10
Croque Madame au truffle on sourdough bread and fresh truffle - 19
Loaded chili - sweet potato fries, guacamole, black beans, ground beef, sour cream & fresh coriander - 15
Home fries, fresh truffle, truffle mayonnaise, parmesan & nuts - 15
Sweet potato fries - 12
Bread & butter on the side - 7
Side salad - 7

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Bubbly's & Champagne

Blanc de blanc 0% Oddbird - 9 / 48
Buloo Aperol 0% 33cl - 11
Veuve Cliquot Brut Reserve Cuvée FR - 18 / 98
Veuve Cliquot Rosé FR - 120
Blum Frizzante Rosé by Laus 75cl (ES) - 32
Cava Lacrima Baccus - Reserva ES - 8 / 43
Mimosa Cava + juice - 10
Aperol Spritz Cava, Aperol, soda, orange - 13
Hugo Elderflower Spritz - 13

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
Campari - Indian tonic or fresh orange juice

Aperitif (Fever Tree) - 14

Negroni - Hendricks gin, Martini Rubino & Campari
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

Hendricks Original - cucumber, Indian tonic
Hendricks Neptuna - basil, Mediterranean tonic
Hendricks Flora Adora - mint, cucumber, Indian tonic

Non-Alcoholic spirit 0.0 - 13

Nona June - basil, lemon, Indian tonic
Nona Spritz - orange, Indian tonic
Nona Ginger & Tonic, yuzu, curcuma, lime, Indian tonic
Pomton - Grapefruit juice, mint & pink grapefruit lemonade

Beers bottles

Zoetke Krieken Bier 'De Zoete Polder' - 5
Vedett blond (5.2%) - 6
Vedett 0.0 % - 6
IJwit (wheat beer 6.5%) - 6
Vrijwit (0.5%) - 6
Duvel (8.5%) - 6.5
Omer (8%) - 6.5
Fourchette (7.5%) - 6.5

Wine glas or bottle

White

Sauvignon Blanc - Sarah Jessica Parker, Invivo X (NZ) - 9 / 48
Chardonnay Reserve: Weingut CEEL Neusiedlersee (AU) - 9 / 48
Pouilly-Fumé - Loire - De Ladoucette (FR) - 12 / 67
Riesling Platin 2023 - Weingut Jurtschitsch (AU) - 9 / 48

Rosé

The Pale - Provence - Chateau D'esclans (FR) - 8 / 43

Red

Pinot Noir (rouge d'été) - Château de Mus (Pays d'Oc) - 8 / 35
Rondinello - Mafi Rosso - Il Grande Vino (IT) - 8.5 / 45

Sharing dishes / (12h-16u00)

Mezze platter with bread (Tzatziki, guacamole and hummus) - 17
Japanese dumplings - Gyoza (6 pcs) - 15
Fish and chips (120g) with fresh tartare sauce - 15
Shrimp croquettes 't Werftje - butter, sandwich - 22
'Bitterballen' with Tierenteyn mustard mayonnaise - 12
Cheese 'Bitterballen' with mustard mayonnaise - 12
Bruschettas Caprese (4 pcs) - 19
Croque Monsieur on sourdough bread - 10
Croque Madame au truffle on sourdough bread and fresh truffle - 19
Loaded chili - sweet potato fries, with sour cream & fresh coriander - 15
Home fries, fresh truffle, truffle mayonnaise, parmesan & nuts - 15

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Coffee Oat (lf) + 1

Americano – 5
Espresso – 4
Espresso Macchiato – 5
Doppio espresso – 6
Cappuccino – 6
Latte Macchiato – 7
Flat white – 6

Caramel Macchiato, Hazelnut Macchiato, Marie-Rose Latte - 7
Choco Cappuccino - 7
Iced Americano - 6, Iced-latte - 7
Iced-latte Caramel, Macaron or Hazelnut 7.5
Hot chocolate Callebaut – 6
Marshmallow Hot Chocolate - 7
Amarula coffee Mocha - 10

Tea Pot - 6

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

Special Teas Oat (lf) + 1

Matcha Latte – 7, Iced Matcha Latte – 7.5
Indian Chai Latte – 6, Iced Chai Latte – 7
Golden Chai Latte – 6, Iced Chai Latte – 7
Dirty Chai Latte (+ espresso shot) - 7.5, Iced Dirty Chai Latte - 8
Fresh mint tea – 6, Fresh ginger tea – 6
Fresh mint + ginger, lemon & Agave – 6.5

House made

Ice-Tea, Black tea, elderflower, lemon juice, basil – 7
Raspberry Lemonade, Pureed fresh raspberries and lemon juice, mint – 7
Passionfruit Lemonade, pureed fresh passionfruit and lemon juice with mint – 7

Squeezed juices

Rise & Shine carrot, apple, ginger - 7
Ginger & curcuma shot – 5
Orange – 7
Lemon squash - 7

Soft drinks bottles

Water
San Pellegrino (small/medium) – 4/8/15
Aqua Panna (small/medium/large) - 4/8/15

San Pellegrino (bio) – 5
Limonata, Aranciata, Gingerbeer, Tonic

Coca-Cola (regular/zero) - 4.5

Fever Tree - Mediterranean tonic, Raspberry Rhubarb tonic, Ginger Ale,
Pink Grapefruit (low calories) - 5

Kombucha sparkling ice tea (bio) - 7
Apple Juice 'De Zoete Polder' – 5
'Big Tom' Tomato Juice – 7
Almdudler herbal (bio) lemonade – 7

Sweet (till 16h00 ☺)

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