

Lunch menu until 16.00 hours

Goat cheese club € 13,00



A delicious club sandwich of artisan nut bread with aged goat cheese, walnut, salad and honey.

Club Old School € 13,50

Delicious club sandwich with lukewarm chicken and crispy bacon, salad, tomato and cocktail sauce.

Ciabatta Di Manzo € 16,50

An artisanal ciabatta with grilled steak, arugula, pine nuts, Parmesan cheese and balsamic glaze.

Farmers bread roll Dikke € 9,50

Homemade minced meat with salad and Maastricht mustard by Adriaan.

Farmhouse bread Sicilian style € 9,50



With baked ricotta, rocket salad, tomato and basil.

Plate of Limburg delicacies € 14,50

Lunch plate with farmer's bread, a variety of Limburg meat and cheese specialties, Liège syrup and onions monegasque.

2 Croquettes from the Burgundian € 9,75

With farmers bread, mixed salad and Maastricht mustard by Adriaan.



These dishes are vegetarian or can be served vegetarian.

2 Vegetarian croquettes € 10,50



With farmers bread, mixed salad and Maastricht mustard by Adriaan.

Farmhouse Bread Salmon € 12,50

Hand-cut slices of farmhouse bread with cream cheese and spring onion, finished with a cucumber, dill pickles.

Fried eggs natural € 7,50



3 Eggs with farmhouse bread and salad.

At extra cost:

With ham € 1,00

With cheese € 1,00

With bacon € 1,00

Salads/appetizers

Goat cheese salad € 16,50



With mature goat cheese, salad, walnut and honey.

Smoked salmon salad € 14,50

With capers, red onion and dill cream.

Salade Sicilian style € 9,50



With baked ricotta, tomato and basil.

Bread € 3,75 / combi of 2 kinds € 6,75

Bread with a choice of tomato tapenade, aioli or olive tapenade.

Shrimp croquette € 9,25

Croquette with salad and tartar sauce.



These dishes are vegetarian or can be served vegetarian.

Soup

Onion soup au gratin € 7,00

Soup of the day (see chalkboards or ask us) Daily price

Main courses

Rendang € 16,75

Indonesian stew with light coconut taste
and atjar of red onions with homemade fries.

Sirloin Steak (200 grams) € 19,95

Choice of 3 different homemade sauces (pepper sauce,
stroganoff sauce or fresh mushrooms), salad and homemade fries.

Salmon baked on the skin € 23,50

Salmon baked on the skin and served with warm vegetables,
homemade chips and a Hollandaise sauce.

Hamburger Dikke € 16,50

100% Beef; dry aged beef burger on a bun, mixed salad,
fried bacon, tomato, sour cucumber, cheddar, sauce and fries.

Specialty of the house Spareribs € 19,95

Choice of; sweet or spicy, served with coleslaw and homemade fries.



These dishes are vegetarian or can be served vegetarian.

Saté of pork € 15,50

With homemade cucumber atjar, prawn crackers and fries.

Our Chef's Suggestion (see chalkboards or ask us)

Vegetarian hamburger € 15,50



Mixed salad, tomato, sour cucumber, cheddar, sauce and fries.

Pasta Norma € 14,50



A vegetarian pasta with a sauce of eggplant, tomato and fried ricotta.

2 shrimp croquettes € 19,50

Croquettes, mixed salad, fries and cocktail sauce.

For the kids € 7,00

French fries with apple sauce, cucumber and choice of: Frikandel, cheese croquettes, chicken nuggets or meat croquette.

Dessert

Dame blanche € 7,00

Vanilla ice cream, freshly melted Callebaut chocolate and whipped cream.

Coupe of fresh fruit with vanilla ice cream € 7,00

Kids ice cream; Ben & Jerry's € 5,00

Choice of Ben & Jerry's cookie dough, strawberry cheesecake or chocolate fudge brownie chunks with whipped cream.

Ice Coffee Dikke Dragonder € 4,75



These dishes are vegetarian or can be served vegetarian.

Appetizers & Snacks

Bitterballs from the Bourgondiër (6pcs.) € 7,50

With Maastricht mustard by Adriaan.

Snackplate from the chef small € 15,00

With meat, fish and/or cheese.

Snackplate from the chef large € 30,00

With meat, fish and/or cheese.

Calamari with tartar sauce € 6,50

Plate of Limburg delicacies € 22,50

Snackplate with farmhouse bread, various Limburg meat and cheese specialties, Liège syrup, onions monegasque and Maastricht mustard.



These dishes are vegetarian or can be served vegetarian.