

# MEDNID

## TAPAS & SNACKS

10.30-22.00 o'clock

aioli with italian flat bread	5,00
muhamarra with italian flat bread	6,00
herbal hummus with italian flat bread	5,50
bruschetta al pomodoro mozzarella   basil   pesto	8,00
calamari with aioli	8,00
oriental scampi skewers	10,00
chorizo croquettes with spicy cocktail sauce	8,00
marinated tenderloin skewers with aioli	11,50
sweet potato fries truffle mayo	4,00
cheese platter le bergerin   wildblumkaisse   roche baron   maroilles   truffle syrup   walnuts   bread	12,50
tapas platter serrano ham   manchego   chorizo croquettes   gratinated greenshell mussels   pasta-tuna salad   carpaccio wrap truffle mayo   aioli   salad   bread	22,50
vegetarian tapas platter muhamarra   bruschetta al pomodoro   falafel   couscous salad   wildblumkaisse   tzatziki   goat cheese croquettes   herbal hummus   salad   bread	22,50

## SNACKS

bitterballen (6 pieces)	5,50
vegetarian coconut-curry bitterballen (6 pieces)	6,75
snack platter (16 pieces) bitterballen   vegetarian mini eggrolls   mini frikandels   crispy chicken breasts   olives	12,50
cheese and meat platter fuet sausage   serrano ham   manchego   old cheese cubes   gherkins	12,50
tortilla chips melted cheese   paprika slices   salsa   crème fraiche	7,50

## KIDS

10.30-22.00 o'clock

sandwich slice of brown bread with strawberry jam or chocolate spread	3,50
kid's pasta tomato sauce   bacon   parmesan cheese	8,50
crispy chicken fillets french fries   apple sauce   ketchup   mayonnaise	8,00

## SALADS

10.30-22.00 o'clock

chicken salad warm chicken fillet   bacon   garlic croutons   parmesan cheese   caesar dressing   bread	15,50
couscous salad grilled vegetables   feta cheese   grilled chickpeas   ras el hanout mayo   tzatziki   bread	15,50
valdieu salad bacon   walnuts   apple honey dressing   bread	15,50
beef salad cauliflower   cashew nuts   sugar snaps   cucumber   ponzu dressing   bread	17,50
pasta salad nicoise tuna   smoked salmon   scampi   potato   haricots verts   egg	16,50

## SOUPS

10.30-22.00 o'clock

soup of the week	6,75
tomato-coconut with scampi	7,50
sweet potato paprika	6,75
<i>All soups are served with bread.</i>	

## LUNCH

10.30-16.00 o'clock

### WARM LUNCH DISHES

club sandwich Zuid focaccia bread with chicken   pancetta   cheese   cocktail sauce   salad	10,50
club grilled vegetables halloumi cheese   chickpeas   zucchini   eggplant   paprika   ras el hanout mayo	9,50
falafel with flaguette bread grilled vegetables   tzatziki   paprika sauce   salad	9,50
panino tosti ham   cheese   ketchup   salad	7,50
panino goat cheese paprika   spinach   pine nuts   honey   salad	9,00
panino tuna melt tuna   cheese   cocktail sauce   salad	9,00
panino herbal hummus zucchini   spring onion   spinach   sundried tomato   pine nuts   salad	9,00
veal croquettes by holtkamp on brown bread mustard   salad	9,00

### SANDWICHES (white or brown bread)

grilled ham and cheese sandwich egg   tomato   chive mayo   salad	8,00
tuna salad sandwich sundried tomato   olives   salad	9,00
meatloaf sandwich melted cheese   red onion   honey mustard sauce   salad	9,00
creamy goat cheese sandwich grilled zucchini   balsamic syrup   salad	9,00
fish salade sandwich scampi   crème fraiche   lime   ginger   salad	9,50
beef carpaccio sandwich parmesan cheese   pine nuts   truffle mayonnaise   salad	9,75

## MAIN COURSES

16.30-22.00 o'clock

zuid dish our chef's choice	price varies
zuid pasta our chef's choice	price varies
thai chicken satay cassava   fried rice   cucumber salad	16,50
entrecote grainfed (200gr) shallots port sauce   sweet potato fries   lardon salad	22,50
cod fillet basil sauce   lime dill rice   grilled green asparagus	19,50
moroccan vegetable stew sweet potato   chickpeas   paprika   zucchini   greek yogurt   raisins   couscous	16,50
ravioli with spinach and ricotta sundried tomato   paprika   sage butter   walnuts	18,50

## DESSERTS

10.30-22.00 o'clock

tiramisu	6,50
semifreddo amarena cherry	6,50
vanilla ice cream with forest fruit coullis whipped cream   macaroon	7,50
cheese platter le bergerin   wildblumkaisse   roche baron   maroilles   truffle syrup   walnuts   bread	12,50

## PASTRIES

grenache butter cream   chocolate   macaroon	4,00
apple pie	4,00
apple pie with whipped cream	4,25
limburg pie*	3,75

\* Only during weekends.

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

## HOT DRINKS

coffee	2,40
espresso	2,40
double espresso	4,20
cappuccino	2,70
caffè latte	2,90
latte macchiato	2,90
espresso macchiato	2,60
tea with flavour of choice	2,30
fresh mint tea	3,10
with honey	3,30
fresh ginger tea with lemon	3,20
fresh ginger and mint tea	3,70
hot chocolate	3,00
with whipped cream	3,25
flavour with coffee   cappuccino   latte	0,50
hazelnut   caramel   chocolate   cinnamon   vanilla   coconut	

## SOFT DRINKS/ WATER

coca cola	2,70
coca cola light   zero	2,70
sprite	2,70
fuze ice tea	2,80
fuze ice tea green	2,80
fuze ice tea mango chamomile	2,80
finley tonic	2,80
fever tree tonic	4,00
finley bitter lemon	2,80
apfelschorle	2,80
fanta	2,70
fanta cassis	2,80
finley ginger ale	2,80
ginger ale with mint and lime	3,30
fever tree ginger beer	4,00
crodino	3,60
rivella	2,90
fristi	2,60
cold chocolate milk	2,60
chaudfontaine still or sparkling 25 cl	2,70
chaudfontaine still or sparkling 1 l	7,00
aqua panna   san pellegrino 75 cl	7,50

## SMOOTHIES

forest fruits   banana   yogurt	5,00
strawberry   coconut   pineapple	5,00
<i>Our smoothies are prepared on the basis of organic apple juice.</i>	
iced coffee	4,75
flavour with iced coffee	0,75
hazelnut   caramel   white chocolate   milk chocolate	

## JUICES

fresh orange juice	4,25
fresh strawberry orange juice	4,50
bottled bio orange juice	3,00
bottled bio apple juice	3,00
bottled bio tomato juice	3,00

## COCKTAILS

tinto de verano	4,75
refreshing, spanish red wine cocktail	
mojito bacardi carta blanca   mint   lime   soda   cane sugar	8,50
caipirovska wodka   lime   cane sugar	8,00
caipirinha cachaca   lime   cane sugar	8,00
moscow mule	8,00
ginger beer   wodka   lime   mint	
hugo cocktail	7,00
elderflower syrup   mint   lime   prosecco	
aperol spritzer	7,00
aperol   prosecco   soda   orange	
limoncello spritzer	7,00
limoncello   prosecco   soda   lemon	
bombay gin tonic lime	9,00
hendricks gin tonic	10,00
cucumber   rosemary	
dundee dry gin tonic orange	10,00
gin tonics with fever tree tonic	+ 1,50
licor 43 sour	8,00
licor 43   lime   cane sugar	

## MOCKTAILS

virgin mojito	5,50
sprite   mint   lime   cane sugar	
passion fruit ice tea	5,50
fuze ice tea   passion fruit syrup   mint   lemon	
ceder's gin tonic cumcumber   mint	8,50
crodino cocktail	7,50
fever tree elderflower tonic   orange	

## BEERS

### DRAUGHT BEERS

brand bier 20 cl	2,60
brand bier 25 cl	3,25
brand bier 50 cl	6,50
karmeliet tripel 30 cl	5,25
la chouffe 25 cl	4,75
vedett extra white 25 cl	4,50
brand weizen 30 cl	4,75
brand weizen 50 cl	7,75

ASK OUR STAFF ABOUT THE BEER ON OUR CHANGING TAP

### BOTTLED BEERS

lowlander ipa	5,00
jopen mooie nel ipa	5,00
lagunitas ipa	5,00
wieckse witte	3,50
amstel radler	3,50
kriek st. louis	4,00
kasteel rouge	4,50
liefmans fruitesse	4,00
erdinger	4,00
de koninck	4,00
lefort	4,25
westmalle dubbel	4,25
westmalle tripel	4,50
tripel lefort	4,50
vedett blond	4,00
duvel	4,50
omer	4,50
desperados	4,50
apple bandit cider	3,50

### NON-ALCOHOLIC BEERS

heineken 0,0	3,00
wieckse witte 0,0	3,50
amstel radler 0,0	3,50
jopen non-ipa (0,3%)	4,00

## COGNAC/CALVADOS

hennessy	7,00
hennessy fine de cognac	8,00
busnel calvados	6,50

## LIQUERS

amaretto	5,00
baileys	5,00
drambuie	5,00
cointreau	5,00
grand marnier	6,00
sambucca	5,00
licor 43	5,00
limoncello	5,00

## WHISKEYS

jameson (irish)	7,00
william lawsons (scotch)	7,00
william lawsons 13 years (scotch premium)	8,00
chivas regal 12 years (scotch premium)	9,50
the glenlivet (single malt)	9,50
highland park (single malt)	9,50
jack daniels (bourbon)	7,00
southern comfort	5,50

## LIQUORS

42 below vodka	5,50
grey goose vodka	8,00
pernod   ricard	5,50
bacardi carta blanca	5,50
bacardi carta negra   carta fuego	5,75
bombay gin	6,50
hendricks gin	7,50
dundee dry gin	7,50
grappa	5,00
tequilla	4,50
ketel 1 jonge jenever	2,75
corenwijn	2,75
els	2,75
jägermeister	2,75
beerenburger	2,75
martini bianco   rosso   rosato	4,50
domecq sherry dry   medium	4,50
dow's port ruby   white   tawny	4,50

## WHITE WINE

chiloé - sauvignon blanc (chi)	
tropical fruit   citrus   grapefruit	
glass	4,50
bottle	22,50
nebla rueda - verdejo (spa)	
tropical fruit   tight dry   fresh acidity	
glass	5,25
bottle	26,25
famille maurel - chardonnay (fra)	
white fruit   rich flavour   creamy	
glass	5,25
bottle	26,25
weingut zinief - grüner veltliner (aut)	
blossom   exciting   citrus	
bottle	28,50
garnier & fils, chablis - chardonnay (fra)	
flintstone   minerality   seductive roundness	
bottle	37,50

## ROSÉ

la palombe - cinsault (fra)	
red fruit   dry   refreshing	
glass	4,50
bottle	22,50
extrême gris (fra)	
invigorating   fruit aromas   inviting	
glass	5,25
bottle	26,25

## RED WINE

les gravillons - merlot (fra)	
rich fruit tones   cherries   beautiful acidity	
glass	4,50
bottle	22,50
verema rioja crianza - tempranillo (spa)	
red fruit   wood-bearing	
glass	5,50
bottle	27,50
saurus - malbec (arg)	
cherries   juicy   elegant	
bottle	27,50
amastuola - primitivo (ita)	
spiciness   dried fruit   tannins	
bottle	30,00

## BUBBLES

di carlo - prosecco d.o.c. (ita)	
solid foam   freshness   intense flavour	
20 cl	9,00
le couchon brut - prosecco doc (ita)	
fine carbonation   floral   dry finish	
bottle	32,00
cava mvsa brut- macabeo, xarel-lo, parellada (spa)	
fine carbonation   white fruit   mildly dry	
bottle	29,50
champagne - moët & chandon imperial brut (fra)	
elegant bubbles   citrus   refreshing	
bottle	75,00