WIFI: Oxenbucks Password: Bucks2017

## **MENU**

## OX & BUCKS

## **GRAND CAFÉ**

14.75/26.75

Assorted snacks (12 pc/24 pc)

	GRAND CATE
DRINKS  Orange Booster: ginger, mint, lime 4.75 and orange juice Smoothie forest fruits with vanilla yogurt 4.25 Orange juice 3.90 Homemade Ice-Tea Green/Lemon 3.75 Big Tom spicy organic tomato juice 4.85 Agroposta organic Lemonade 3.60 Fentiman's Rose Lemonade 4.75 Fever-Tree Indian Tonic 4.75 Fever-Tree Ginger Ale/Beer 4.75	PAIN DE CAMPAGNE (from baker Menno)  Dutch cheese with Waldorf salad, 10.50 cress and mustard mayonnaise Carpaccio with aged Remeker cheese, 13.50 pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise Mackerel rillettes with roasted bell 13.50 pepper, pickle, tomato, and capers Grilled vegetables with pumpkin, bell 11.50 pepper, zucchini, ricotta, and pesto (plant-based) Veal pastrami with pointed cabbage, 12.75 and coarse mustard mayonnaise Lunch menu: 13.50
SWEET  Apple pie (with whipped cream) 5.75/6.60  Cheesecake with vanilla and lemon 6.00  Chocolate Chip Cookie from Dynamite 3.50	-bread with Dutch cheese -bread with veal- or a oyster mushroom croquette -tomato soup
BREAKFAST (from 8:00 till 11:00)  Croissant with butter and 4.75 blackberry cinnamon jam Yoghurt with granola and seasonal fruit 9.00  Ox & Bucks breakfast: 13.50  - croissant with blackberry cinnamon jam  - poached egg with ham and hollandaise  - yoghurt with granola and seasonal fruit  - coffee of your choice	WARM  Veal-or oyster mushroom croquettes(2) 12.50  with bread and mustard  Meatball sandwich with 12.00  mustard mayonnaise and sour pickle  Grilled cheese sandwich 7.85  with Dutch cheese and/or ham  Ox & Bucks burger 13.50  with cheddar and piccalilli mayonnaise  Celeriac-fennel burger with lettuce, 13.50  tomato, gherkin, horseradish remoulade, capers and dill, and green salad (plant-based)
EGGS (served on pain de campagne from baker Menno)  Fried eggs sunny side up  Toppings of your choice (2x) + 4.50  - cheese	Bread with pulled mushrooms with 12.50 red onion, cucumber, and lemon-garlic mayonnaise (plant-based)  Portion of fries with mayonnaise 5.25
- ham - crispy bacon - tomato  Eggs royale poached egg, brioche, 13.50 smoked salmon, spinach, and Hollandaise sauce	MAIN  Grilled entrecôte with Café de Paris 26.00 butter, seasonal vegetables and mashed potatoes Oven-roasted poussin with lemon- 25.50 garlic butter, fresh fries, and salad
<b>SOUP</b> Tomato soup with basil (plant-based) 7.75 Dutch onion soup gratinéed with cheese 8.50	Salmon fillet with herb crust, roasted 25.00 cauliflower, tarragon, a white wine sauce, and mashed potatoes,  Sweet potato gnocchi with pumpkin, 21.50 kale, smoked almond, and hollandaise sauce
SALADS (main meal size + 4.50)  Classic Caesar with crispy chicken, 15.50 poached egg, achovies, croutons, and parmesan Roasted pumpkin with mushrooms, 14.50 pearl barley, pickled beetroot, tarragon, and vegan feta (plant-based)	SNACKS (from 12:00)  Ox platter with cheese, nuts, ham, 18.50 chorizo, celeriac croquettes, Amsterdam pickles, and baguette  Vega platter with quiche, nuts, cheese, 15.50 cauliflower bites, celeriac croquettes,
LINDENHOFF Lindenhoff Farm represents more than 130 farmers, butchers and cheese masters and supply us with the most beautiful products.	tapenade, Amsterdam pickles, and baguette Celeriac croquettes 8.75 Lobster croquettes 13.25 Ballo's smokey classic (plant-based) 8.75 Meatballs in gravy 9.50 Bitterballen with mustard 7.75 Cheese sticks with chilli sauce 8.75 Aggrated granks (12 pol/2 pol) 14.75/26.75