

menu

BREAKFAST

croissant

with butter & jam

with butter & cheese

pastry of the day

sandwich

chicken / cheese / ham / chocolate sprinkles

yoghurt + muesli

seasonal fruit

breakfast buffet

in july & august from 7AM till 10.30AM

€ 1.50

€ 1.75

€ 2.00

€ 2.00

€ 3.00

€ 3.00

€ 0.75

€ 9.50

breakfast basket

croissant +

sandwich with chicken /
cheese / ham / sprinkles

+ coffee or tea

€ 5.75

coffee combo

coffee of choice
with fresh oven pastry

€ 3.75

HOT DRINKS

espresso

single

€ 1.75

double

€ 2.75

americano

€ 2.00

€ 3.00

cappuccino

€ 2.25

€ 3.25

latte

€ 2.50

€ 3.50

tea

€ 2.25

fresh mint tea

€ 2.50

chai latte

€ 2.75

hot chocolate

€ 2.50

+ cream

€ 0.25

+ soya milk

€ 0.25

SWEETS

muffin

€ 3.00

chocolate / raspberry

american cookie

€ 2.75

triple choc / white choc / good times

brownie

€ 3.00

grand granola bar

€ 3.50

nut square bar

€ 3.00

apple crumble pie

€ 3.00

funky white chocolate pie

€ 4.50

carrot & cream pie

€ 4.50

apple turnover

€ 1.50

LUNCH

EVERY DAY FROM 11AM TILL 5PM

COLD SANDWICHES

CHOOSE ORGANIC SOUR DOUGH
OR A PANINI SANDWICH BROWN OR WHITE

healthy

ham, dutch cheese, egg, cucumber, tomato & mesclun

smoked salmon

with chive cream cheese with capers & baby spinach

smoked chicken

with guacamole & baby spinach

buffalo mozzarella

VEG

with pesto & tomato

hummus

VEG

with home made grilled vegetables mixed with fresh herbs & spinach

GRILLED PANINIS

thai chicken

smoked chicken with thai green curry, dutch cheese & coriander

prosciutto

thinly sliced dried ham with buffalo mozzarella & rocket

caprese

VEG

classic, with mozzarella, basil pesto & tomato

tuna melt

tuna, capers, tomato & melted cheese on top

croque monsieur

a classic homemade toasted sandwich with swiss gruyere cheese,
ham & béchamel sauce

LUNCH DISHES

soup of the day

check our chalkboard for today's soup, served with organic sour dough bread

seasonal quiche

VEG

chef's favourite seasonal ingredients with always a vegetable option & served warm

€ 4.50

power
lunch

cold sandwich of
choice + red bull

€ 6.75

€ 4.75

€ 4.00

€ 3.75

€ 5.75

check for special items our menu boards

APPETIZERS

FRIED SNACKS EVERY DAY FROM 5PM

nuts

€ 1.75

olives

€ 2.50

nachos & guacamole

€ 2.75

famous dutch bitterballs

6 pieces with mustard sauce

€ 4.50

mini vegetarian spring rolls

6 pieces with chili sauce

€ 4.50

mini chicken drumsticks

6 pieces with chili sauce

€ 4.50

mixed snack platter

3x6 bitterballs, spring rolls, drumsticks, olives & nuts

€ 12.75

DINNER

EVERY DAY FROM 5.30PM TILL 9.30PM

DISHES

CHOOSE ROSEMARY PARIS POTATOES (+ €0,75)
OR FARM FRIES

the kitchen beef burger

€ 8.⁰⁰

100% irish beef burger 170gr. farm fries & salad with cheddar cheese topping (+ €0,50)

fish filet burger

€ 8.⁰⁰

codfish filet with home made ravigotte sauce, farm fries & side salad

veggie burger VEG

€ 7.⁰⁰

deep fried vegetable burger, farm fries & side salad

½ grilled farm chicken

€ 9.⁵⁰

oven fresh with farm fries & side salad

melanzana parmigana VEG

€ 9.⁵⁰

traditional italian eggplant pie, sourdough bread & side salad

seasonal salad VEG

€ 9.⁰⁰

chef's favorite seasonal ingredients with optional meat topping (+ €1,00)

schnitzel jus de veau

€ 8.⁵⁰

breaded pork schnitzel, farm fries & seasonal vegetables

fish & chips

€ 7.⁵⁰

typical english; codfish in a newspaper, farm fries & ravigotte sauce

PASTA'S

CHOOSE SPINACH/RICOTTA RAVIOLI (+€1,25) OR FRESH TAGLIATELLE
SERVED WITH FRESH GRATED GRANA PADANO & ROCKET ON TOP

bolognaise

€ 6.⁰⁰

traditional italian tomato sauce with minced meat

funghi VEG

€ 6.⁰⁰

mushrooms in creamy sauce

chicken pesto

€ 6.⁵⁰

chicken with basil pesto, cream, onions & peas

PIZZA'S

SERVED WITH TOMATO, MELTED MOZZARELLA &
FRESH ROCKET ON TOP

margherita VEG

€ 6.⁰⁰

con pesto

caprese VEG

€ 7.⁵⁰

buffalo mozzarella & fresh basil

spicy salami

€ 7.⁵⁰

spicy italian sausage & tomato

prosciutto

€ 8.⁵⁰

italian dried ham & oregano

tasty tuna

€ 8.⁵⁰

tuna, onion rings, black olives & tomato

SIDE

farm fries

€ 3.⁰⁰

rosemary oven potatoes

€ 3.⁵⁰

green side salad

€ 3.⁵⁰

check for special items our menu boards

SODA'S & JUICES

fresh orange juice

small (0,25l)

€ 2.75

large (0,35l)

€ 3.25

apple juice

€ 2.50

bionade

€ 2.75

ginger / elderberry / lychee

chaudfontaine

€ 2.00

still / sparkling

coca-cola

€ 2.25

regular / light / zero

red bull

€ 2.75

regular / zero

fanta

€ 2.25

orange / cassis

sprite

€ 2.25

tonic

€ 2.25

bitter lemon

€ 2.25

nestea sparkling

€ 2.50

ice tea green

€ 2.50

ice tea peach

€ 2.50

aquarius

€ 3.00

lemon / orange

ALCOHOLIC DRINKS

BEERS

heineken

draft (0,25l)

€ 2.00

bottle (0,33l)

€ 2.25

pul (0,5l)

€ 3.75

pitcher (1,8l)

€ 13.50

brand heavy blonde (0,3l)

€ 3.00

seasonal draft

amstel radler

€ 2.25

desperados

€ 4.50

WINES & SPARKLINGS

sauvignon blanc / merlot / grenache

glass

€ 3.00

bottle

€ 14.50

jillz

€ 2.75

martini bianco

€ 4.00

martini royale rosato

glass

€ 5.00

bottle

€ 22.50

martini prosecco

€ 22.50

LIQUEURS

dropshot / hotshot / flügel

€ 2.00

jägermeister / sambuca / tequila

€ 3.00

licor 43 / disaronno / baileys

€ 4.50

cointreau / grand marnier

€ 5.00

SPIRITS

bacardi carta blanca / oro

€ 4.00

bacardi lemon / oakheart

€ 4.00

bombay sapphire / malibu

€ 4.00

eristoff vodka / lime

€ 4.00

grey goose / bombay east

€ 5.50

william lawson's / jameson

€ 4.00

COCKTAILS & MIX DRINKS

cuba libre / sapphire gin tonic

€ 5.25

eristoff red bull / jägerbom

€ 5.50

spirit + soda

€ 5.25

spirit + red bull

€ 5.50

**THE
STUDENT
HOTEL**

**THE
Kitchen**

The Kitchen is open 7 days a week from 7 till late