

MENU



VOORGERECHTEN

ANTIPASTO VILLANI 49.50

EEN MIX VAN ONZE VOORGERECHTEN
VOOR 2 PERSONEN

STAARTSTUK 18.50

DUNGESNEDEN - BUNDELZWAMMEN -
MERLOT DRESSING - PECORINO

VITELLO TONNATO 18.50

KAPPERTJES - TONIJNMAYONAISE -
RUCOLA - OLIJFOLIE EXTRA VERGINE

GAMBA PIRI PIRI 18.50

KNOFLOOK - RODE PEPER - PETERSELIE

PEPERONATA 18.50

GEROOSTERDE PAPRIKA - TOMAAT -
BURRATA - BASILICUM

TONIJN 19.50

CHILI - RADIJN - GROENE KRUIDEN

PASTA'S

BON BON OSSOBUCCO 26.50

TOMAAT - GEZOUTEN RICOTTA

RAVIOLI ZEEBAARS 24.50

ZEEKRAAL - HOLLANDSE GARNALEN - JUS
VAN GARNAAL

SPAGHETTI GAMBA 22.50

PIMENT - KNOFLOOK - BISQUE -
PETERSELIE

PASTA A LA NORMA 22.50

TOMAAT - AUBERGINE - GEZOUTEN
RICOTTA

HOOFDGERECHTEN

ENTRECOTE 29.50

KROPSLA - DRAGONJUS - KRIELTJES

VARKENSMEDAILLON 29.50

WORTEL - AUGURK - BLEEKSELDERIJ -
KALFSJUS

TONGSCHAR 29.50

PETERSELIE - CITROEN - KAPPERTJES -
KROPS;A 29.50

ZALM

KARNEMELKPUREE - RATATOUILLE -
GEBBANDEN BOTER

BIJGERECHTEN

FRIETEN MET MAYONAISE 5.00

GEMENGDE SALADE 5.00

CAESAR SALADE 7.50

CROUTONS - CAESARDRESSING -
PARMEZAANSE KAAS

DESSERTS

HUISGEMAAKTE CAKE 14.50

ABRIKOZEN COMPOTE - SLAGROOM

KERSEN ADVOCaat 14.50

AMARENEN KERS - SLAGROOM

DAME PISTACCHIO 14.50

YOGHURT IJS - CARMEL - WITTE
CHOCOLA

SABAYON 14.50

VANILLE IJS - AARDBEIEN

WINES & BEERS

WIJNEN

WITTE WIJNEN

COLOMBARD-UGNI BLANC	6.95
VERDEJO	6.95
PINOT GRIGIO	6.95
CHARDONNAY	6.95

ROSE

SYRAH - MERLOT	6.95
ROSE VAN HET SEIZOEN	7.95

RODE WIJNEN

MERLOT	6.95
TEMPRANILLO	6.95
MONTEPULCIANO	6.95
CASTELÃO-TRINCADEIRA	6.95

WIJNEN 0.0

BELLERIVE CHARDONNAY	8.95
BELLERIVE CABERNET	8.95
BELLERIVE SOUVIGNIER	9.50
GRIS BRUT	

BIEREN

BIRRA MORETTI 'TAP'	4.20
AFFLIGEM BLOND 'TAP'	6.00
BIRRA MORETTI 0.0	4.20
RADLER 0.0	4.50
BRAND WEIZEN	6.00
IPA	6.00



LUNCH

BROODJES

TOT 16.00 UUR

BOEREN OMELET 12.75
GROENTEN - KAAS - ROOM

UITSMIJTER NATUREL 12.75
KEUZE UIT : HAM - KAAS - SPEK
€2.50 PER ITEM

GEROOKTE ZALM 14.75
BRIOCHE - AVOCADO - HOLLANDAISE
SAUS

OSSO BUCCO 12.75
PULLED - TOMAAT - UI - LAURIER

PEPERONATA 12.75
BURRATA - GEROOSTERDE PAPRIKA -
TOMAAT - BASILICUM

STAARTSTUK 12.75
BUNDELZWAMMEN - PECORINO -
MERLOT DRESSING

VITELLO TONNATO 12.75
KALFSMUIS - TONIJN MAYONAISE -
RUCOLA

SALADES

CAESAR SALADE 14.50

CROUTONS - PARMEZAANSE KAAS -
CAESAR DRESSING - EI - ANSJOVIS
SUPPLEMENT :
GAMBA'S €9.50
KIP €8.00

GEGRILDE GROENTEN 14.50
GEGRILDE GROENTEN - BURRATA

SOEPEN

VISSOEP 14.50

PAPRIKASOEP 9.50



HOT DRINKS & LIQUERS

KOFFIE EN THEE

KOFFIE	3.20
ESPRESSO - MACCHIATO	3.20
DUBBELE ESPRESSO	3.95
CAPPUCCINO	3.95
LATTE MACCHIATO	4.25
KOFFIE VERKEERD	4.25
FLAT WHITE	3.95
OAT MILK I.P.V	1.00
SPECIAL COFFEE'S	9.50
"ITALIAN-SPANISH-IRISH"	
EARL GREY	3.50
ROOIBOS	3.50
ENGLISH BREAKFAST	3.50
BLACK CURRANT	3.50
CAMILLE	3.50
GROENE THEE	3.50
VERSE GEMBER THEE	3.75
VERSE MUNT THEE	3.75

LIKEUREN - DIGESTIEF

LIMONCELLO	5.00
AVERNA	5.00
AMARO DEL CAPO	5.00
RAMAZOTTI	5.00
CYNAR	5.00
FERNET BRANCA	5.00
SAMBUCA	5.00
AMARETTO	5.00
LIQUOR 43	5.00
TIA MARIA	5.00
BAILEY'S	5.00
DRAMBUIE	5.00
GRAND MARNIER	5.00
FRANGELICO	5.00
BRANDY 10-20-30 YEARS	
GRAPPA'S? VRAAG HET ONS	
EN WIJ ADVISEREN U GRAAG	



The first part of the paper discusses the importance of understanding the cultural context of the research. It highlights the need for researchers to be sensitive to the values and beliefs of the communities they are studying. This is particularly important in the field of education, where cultural differences can significantly impact learning outcomes.

The second part of the paper focuses on the methodology used in the study. It describes the process of selecting participants, collecting data, and analyzing the results. The authors emphasize the importance of using a mixed-methods approach to gain a comprehensive understanding of the research topic.

The third part of the paper presents the findings of the study. It discusses the results of the quantitative data analysis and the insights gained from the qualitative interviews. The authors conclude that there are significant cultural differences in the way that students learn and that these differences should be taken into account when designing educational programs.

The final part of the paper discusses the implications of the findings for future research and practice. It suggests that further studies should be conducted to explore the cultural factors that influence learning outcomes. Additionally, it recommends that educators should be trained to recognize and address cultural differences in the classroom.