

LUNCH

The kitchen of the Veranda is artisanal and the dishes are pure. Next to classic dishes, sometimes with a twist, we are inspired by the world kitchen. We prepare the products on this menu with awareness of the welfare of humans and animals.

JUICES & LEMONADES

100% Biological juices, slowjuice and raw squeezed in Amsterdam by Sapje. Your daily serving of vegetables & fruit (600gr) in one lovely juice.

Juices	5,95
Fresh:	Carrot-Apple-Lemon-Fennel-Orange Yam Mint-Sage-Ginger-Olive oil-Cinnamon
Energy:	Beetroot Basil-Ginger-Olive oil
Detox:	Chard-Cucumber-Celery -Apple Broccoli-Lemon-Parsley-Ginger-Olive oil
Seasons:	Composed of local, pure and organic vegetables and fruits from the season. Ask your waiter for the ingredients.



Fresh squeezed Orange juice	3,85 / 5,50
Sparkling lemonades	3,75
Ginger & Orange	
Lemon & Lemongrass	
Lime, Rose, Watermelon & Mint	

LUNCH DISHES

Dutch asparagus soup, farmers ham, free range egg	✓ 7,50
Classic clubsandwich, seasoned chicken, bacon	11,50
Buffalo mozzarella, lettuce, green asparagus, orange	12,75
Caesar salad, seasoned chicken, free-range egg, anchovy	✓ 13,00
'Poké bowl', salmon, avocado, sesame, spring onion	✓ 14,50
Jamón Iberico, truffle mayonnaise, grissini	21,50
Eggs royal, smoked salmon, Hollandaise, English muffin	✓ 14,00
Avocado, eggplant, pomegranate, couscous, almonds	14,00
Steak tartare, 'N-H-Z', mustard mayonnaise	15,50
Bao bun, tofu, miso, pickled vegetables, wasabi, coriander	11,50
Thai salad, gamba, mango, noodles, curry mayonnaise	14,00
Black Angus Brisket sandwich*, coleslaw, Gruyère, relish	12,50
Zeeland oysters nr.3, per 3 pieces	9,50

*Black Angus Brisket

A seemingly simple part of beef which we prepare with a lot of joy, attention and patience. We pickle, rub and smoke the meat, cook it for 10 hours on low temperature and give it a last hit on charcoal. All this to make a mouth watering sandwich. Ladies .. we call it a "men sandwich", so be warned! 😊

Sourdough multi grain, pesto and butter 5,75

Dishes marked with ✓ can also be ordered vegetarian

LUNCH menu

The lunch menu will be explained to you by your waiter	
2 courses, starter and main course	26,50
3 courses, starter, main course and dessert	33,00

MAIN COURSES

Beetroot cooked in salt crust, polenta, boletus, truffle	18,50
Asparagus à la Flamande, farmers ham, free range egg	✓ 23,50
Thai chicken, pakchoy, pandan rice, cashew nuts, coriander	18,50
Satay, chicken leg, pandan rice, spicy beans, shrimp cracker	18,50
Catch of the day	Daily price
BBQ burger, coleslaw, fried egg, bacon*	16,50
Veggie chickpea burger, coleslaw, spinach*	14,50
Lemon sole, butter fried, lemon, sauce remoulade*	25,75
Ribeye, nice edge of bacon, grilled, 200 grams, Béarnaise*	25,50

*Dishes with *are served with salad and fries*

KIDS menu (TILL 12 YEARS OLD)

The "Yummie" burger	9,75
Cod fish fritots	9,75
<i>Both served with fries, crudités and homemade mashed apples</i>	
Spaghetti Bolognese	9,75
Kids ice cream in nice cup!	4,75

DESSERTS

4 types of cheeses from affineur L'Amuse, fruit bread	9,50
Rhubarb, farmers yogurt, cream cheese	7,00
Chocolate mousse, caramel ice cream, peanut, nougat	7,50
Coconut sorbet, pineapple, ginger cake, pistachio	7,00
Lemon cream, blueberry, Verveine, buttermilk ice cream	7,50



Asparagus Amsterdam retrieves the asparagus directly for us from farm Oppe Haes located in the nature reserve Leudal, Limburg. With sunrise still in Limburg and a few hours later on your plate!

High quality asparagus with a delicious taste. The passion for the asparagus cultivation has owner Elle learned from an early age they grow together with her husband Ruud the "Queen of vegetables".

**Do you have allergies?
Ask for our allergens menu.**

wines



Pinot Noir, Maison Didier Joubert, Languedoc
Glass 6,00 Bottle 29,50

This Pinot Noir has a fruity taste of red cherries, raspberries and a hint of vanilla. A classic medium-heavy wine full of fruit that can also be drunk in a lightly chilled way. Great for meat dishes, grilled vegetables and soft cheeses



Ask for our assorted wine list

Bubbles	Glass	Bottle
Prosecco 'Frizzante' Ruggieri Valdobbiadene <i>Loupe clean, soft and fresh</i>	5,25	26,00
Nicolas Feuillatte 'Brut' Champagne <i>A powerful, fruity and ripe Champagne</i>	11,00	62,00
Rosé	Glass	Bottle
Grenache Syrah DuSud Côtes de Thonque <i>Soft dry tones with aromas of red fruit</i>	4,65	23,00
Magnum 45,00		
Whispering Angel, Château d'Esclans, Provence <i>Aromatic, fresh and slightly spicy</i>		45,00
Magnum 92,50		

Forget about the region, the country and the classical view, dare to go for what you smell and taste. What do you like? Dry, fruity, juicy, "Full Bodied", fresh or mineral, we have everything.

White	Glass	Bottle	Red	Glass	Bottle
Verdejo Viura Bodegas Don Diego Rueda <i>Fresh spicy and mineral notes, dry finish</i>	4,25	22,50	Merlot Rafale Pays d'Oc <i>Round and soft with tones of prunes and red berries</i>	4,25	22,50
Sauvignon Blanc Le Hameau Vin de France <i>Fresh citrus fruit</i>	4,70	23,50	Syrah Merlot Marselan P'tits Galets Rhône <i>Spicy aromas with full, round flavour</i>	5,25	26,25
Viognier Domaine Peirière Pays d'Oc <i>Exotic fruit and little flower</i>	5,40	27,00	Rioja Crianza, Vega, Rioja <i>Full wine with taste of cherries, blueberries and cinnamon</i>	5,80	28,50
Chenin Chardonnay Boschendal Western Cape <i>Tropical fruit and citrus with a hint of honey</i>	5,60	28,00	Pinotage Franschoek Cellar, Western Cape <i>Full wine with taste of cherries, blueberries and cinnamon</i>	5,90	29,00
Chardonnay fut Montarels Pays d'Oc <i>Elegant, tropical fruit and a light butter flavour</i>	5,70	28,50	Montepulciano, Zaccagnini, d'Abruzzo <i>Ruby red color, black fruit and herbs</i>	6,00	29,75
Magnum 55,00			Magnum 59,50		