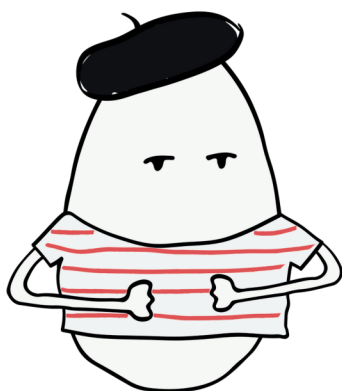


oelf



Day menu

Monday till Friday 10:00 till 16:00

Saturday & Sunday 9.00 till 16:00

Evening menu

Thursday till Saturday 17.00 till 22.00



Day menu till 16.00

Croissant

With homemade jam & butter 6.5

With scrambled eggs (add salmon + 3) 8.5

Toast

With homemade jam & butter 6.5

With scrambled eggs (add salmon + 3) 8.5

Granola

With strained yoghurt, granola & fresh fruits 8.5

French toast

Jam, dulce de leche & clotted cream 13

Croque madame

Gruyère, smoked ham & egg sunny side up 15

Truffle cheese omelette

With toast & homemade mayonaise 12.5

Ricotta omelette

With toast, crispy chili oil & homemade mayonaise 12.5

Turkish eggs

Two poached eggs, mint yoghurt, brown butter with chili & herbs 15

Oeuf benedict 16

Two poached eggs, smoked ham & homemade hollandaise sauce

Oeuf norwegian 16.5

Two poached eggs, salmon & homemade hollandaise sauce

Shakshuka 15.5

Two poached eggs in spicy tomato sauce, chickpeas, za'atar, labneh, harissa & feta

Le boeuf classique 17.5

Our signature 180 gram Simmentaler Boeuf, melted cheddar, crispy bacon, bread & butter pickles, homemade burger sauce & egg sunny side up

SPECIALS

Spicy chicken bagel 16

Pickled cucumber, poached egg, spicy feta, avocado & bell pepper crème

Oeuf carbonara 16

Brioche, scrambled egg, guanciale, pecorino & parmesan cheese

Crispy poached egg 16

Mushrooms, kimchi & avocado on toast

ON THE SIDE

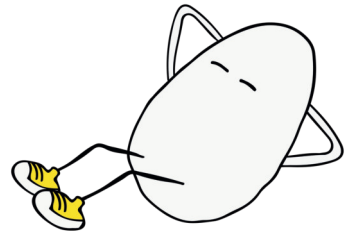
French fries 6

French fries with truffle cheese 6.5

DESSERT

Cake of the day 8

Ask your waiter for more information



Juices

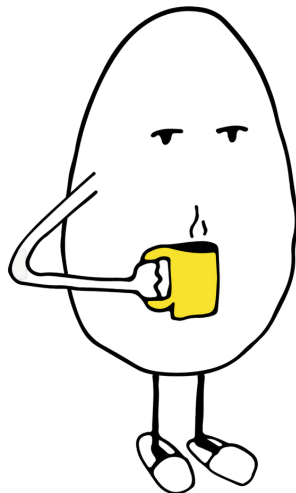
Fresh orange juice	6
Fresh grapefruit juice	6
50/50	6
Orange, carrot & ginger	6.5
Beetroot, pear, mint & lime	6.5
Apple, spinach, celery & fennel	6.5

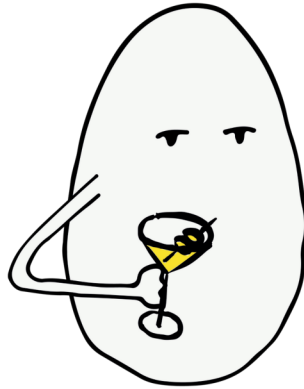
Soda's

Coca-Cola regular/zero	3.5
Ice tea green/sparkling	3.5
Apple/tomato juice	4
Homemade lemonade	4.5
Berry & Elderflower lemonade	4.5
Raspberry & Mint lemonade	4.5
Tonic/ginger ale/ginger beer	4
Water still/sparkling - small	3.5
Water still/sparkling - big	7

Coffee & Tea

Espresso	3.2
Double espresso	3.7
Espresso macchiato	3.2
Americano	3.5
Cappuccino	3.8
Latte	4
Flat white	4.2
Matcha cappuccino	5
Matcha latte	5.5
Chai latte	4
Tea	3.2
Fresh ginger tea	4
Fresh mint tea	4
Iced americano	3.5
Iced latte	4
Oat or coconut milk	0.5
Syrups - Vanilla, caramel or hazelnut	0.3





Draft Beer

Brand	4.2
Oedipus - Mannenliefde	6.5

Bottled beers

Brouwerij 't IJ - IJwit	6.5
Brouwerij 't IJ - IPA	6.5
Texelse brouwerij - Texels blond	6.5
Brand Weizen 0.0%	4
Heineken 0.0%	4

Sprit on the side

Vermut - Cueva Nueva	6.5
Jonge Jenever, A. Van Wees "Taainagel"	5

Cocktails

Mimosa	8.5
White peach & raspberry Bellini	9.5
Bloody mary	9.5
Paloma	10
Spicy Margarita	12.5
Espresso martini	12.5
Aperol Spritz	9.5

Sparkling

glas/fles

Vinos del Viento "Wanna be" '24, Campo de Borja, Grenache	8.5/42
Poire Biologique - La Ribauze (3%)	7/35
Tonello Marachelle frizzante '23 IGT, Veneto, chardonnay, durella	8/40

White

Calvez Bobinet, Saumur, chenin, chardonnay, cab franc & aunis	5.5/-
Vinos del Viento Barba Blanca '23, Campo de Borja, macabeo	7/35
La Grange Tiphaine Trinqu'âmes, Loire, sauvignon blanc	8.5/42
Boutinot La Fleur Solitaire, Côtes du Rhône, Rhône blend	7/35
Nicolas Potel, Mâcon Village, Chardonnay	9/45

Orange

Tradition White Nibiru, Kamptal - 1 litre	7.5/50
Ottenbreit Unleashed '24, Franken, grauburgunder	9/45
Maurer Crazy Lud '24, Serbia, Grašac, Bakator, Riesling	10/50

Red

Calvez Bobinet, Saumur, cabernet franc, grolleau	5.5/-
Vinos del Viento Cruz Alta '24, Campo de Borja, grenache	7/35
Dom. les Carmels Les Caprices '22, Cadillac Bordeaux, merlot	9/45
L'abrunet de Frisach Negre, Catalonia, Grenache	7/35
Vague de Loire, Chinon, Cabernet Franc	9/45

Rosé

Weingut Ernst Triebaumer Ruster, Burgenland, Blaufränkisch	7.5/38
Mas des Colibris Amistat '24, Gignac, Syrah, merlot	7/35

17.00 till 22.00

Appetizers/snacks

Homemade pickled vegetables	8
<i>+ add coppa</i>	+ 1.5
Bread with lavender butter	5.5
Anchovy olives	6
Holtkamp bitterballen (5)	8
Oysters with kimchi and trout eggs (3)	14.5
Oeuf mayonnaise	9.5
Cheese with rye bread syrup	8.5
Escargots de Bourgogne	13
Steak tartare	14 / 20

Main courses

Seasonal ravioli with egg yolk and sage butter	19.5
Boeuf classique burger	17.5
Steak bearnaise	24.5
Poisson en papillotte	24

On the Side

French fries	6
French fries with truffle cheese	6.5
Haricot verts	6.5
Seasonal vegetables	6.5

Dessert

Madeleines with vanilla cream	8
<i>Advocaatje met slagroom</i>	1.5