



**CAFE
BRASSERIE**



Diner

VANAF 17.30 uur

Café van Leeuwen

VOOR / STARTER

Fines de Claires (drie stuks / half dozijn)

9 / 17,5

Nr. 3 Normandie (3 or 6 pcs.)

served with lemon & red wine shallot vinaigrette

Burrata met gekonfijte tomaatjes

van kwekerij Osdorp

9,5

Burrata with candied tomatoes, citrus and basil

Steak tartare Classic

9

Classic steak tartare from Lindenhoff with poached egg and cabbage lettuce

Gemarineerde bietjes met hangop van geitenyoghurt

uit het Amsterdamsche bos

8,5

Marinated Chioglia beetroot, yellow and red beetroot with strained goat yogurt from the Amsterdamse bos

Gravad lax

9

Home marinated gravad lax with mesclun and dill crème

Oeuf mayonaise

6,5

Eggs, homemade mayonnaise, lettuce with French dressing

Tomaat basilicumsoep

6,5

Tomato basil soup with crouton

HOOFD / MAIN

Steak frites

17,5

Bavette from Lindenhoff, red wine gravy with fries from the Frietboutique

Van Leeuwen Burger

15,5

Aberdeen Angus burger (180 gr) with iceberg lettuce, cheese, tomato, onion, pickles served with fries and homemade mayonnaise

Bietenburger 15,5
Beetroot burger with iceberg lettuce, cheese, tomato, onion, pickles served with fries and homemade mayonnaise

Confit de canard 17,5
Confit de canard, red wine gravy with mesclun salad & French dressing

Sliptongetjes à la Meunière 19,5
Sole à la Meunière with fries

Steak tartare Classic 17,5
Steak tartare (180 gr) from Lindenhoff with poached egg served with fries from the Frietboutique and homemade mayonnaise

Geroosterde groenten met Baba Ganoush 16,5
Roasted bell pepper, zucchini and eggplant with Baba Ganoush & lentils

SALADES / SALADS

Cesar Salade 11,5
Romain salad, with anchovy, poached egg and croutons (lper chicken + €4)

Salade Niçoise 12
Romain salad with haricot verts, potatoes, egg and olives (fresh tuna & anchovy + €7)

BIJGERECHTEN / SIDES

Groene salade 4,5
Mixed green salad with French dressing

Haricot verts 4,5
Haricot verts with hazelnuts & citrus dressing

Le Puy Linzen	4,5
Le Puy lentils, confit lemon and fresh herbs	
Frieten van de Frietboutique	4,5
Fries from the Frietboutique with homemade mayonnaise	
Brood vanmenno met beurre de Paris	4,5
Sourdough bread with beurre de Paris	

DESSERTS

Crème Brulée	6
Crème anglaise with caramelized sugar	
Dame Blanche	9,5
Vanilla ice cream, 70% dark chocolate and whipped cream	
Kaasplankje van Kaashuis Tromp	11,5
Three different cheeses served with 'kletzenbrood' & appelstroop	
Chocolade truffels van Van Soest chocolatier	6,5
2 chocolate truffles from Van Soest Chocolatier	