

# CAFÉ DE DOFFER

## LUNCH 12:00 - 16:30

### TODAY'S SPECIAL

ASK ONE OF US FOR TODAY'S SOUP AND TODAY'S SPECIAL

### DOFFER SANDWICH

WITH BAKED PASTRAMI FROM LOUMAN BUTCHER, PICKLES AND MUSTARD MAYONNAISE

9

### FRIED EGGS

3 FRIED EGGS ON SOURDOUGH  
(SUPPLEMENTS: TOMATO +0.5, HAM +0.7, CHEESE +0.7, BACON +0.7)

✓ 6.5

### PITA HALLOUMI

WITH GRILLED VEGETABLES & A MINT LIME DRESSING

✓ 9

### SURF & TURF TOAST

HOLTKAMP SHRIMP- AND BEEF CROQUETTE ON SOURDOUGH

10

### ADVOCADO TOAST

RADISH, CRESS, TOMATO ON SOURDOUGH  
(LUXERY OPTIONS: POACHED EGG +1.5, SMOKED SALMON +3)

✓ 9

### NORWEGIAN TOAST BENEDICT

SMOKED SALMON, POACHED EGGS & HOLLANDAISE SAUCE ON SOURDOUGH

11

### GRILLED CHEESE SANDWICH

(SUPPLEMENTS: TOMATO +0.5, HAM +0.7, BACON +0.7)

✓ 4.5

### '12 O'CLOCK'

TODAY'S SOUP WITH HOLTKAMP SHRIMP- AND BEEF CROQUETTE ON SOURDOUGH  
(SUPPLEMENT: HOLTKAMP SHRIMP CROQUETTE +3)

11

## DINER 18:00 - 22:00

### BLACK ANGUS BEEF BURGER

WITH OUR OWN SAUCE, GARNISHES AND FRENCH FRIES  
(SUPPLEMENTS: CHEESE +1, DOUBLE +3.5)

16

### VEGETARIAN BURGER

WITH OUR OWN SAUCE, GARNISHES AND FRENCH FRIES  
(SUPPLEMENTS: CHEESE +1, DOUBLE +3.5)

✓ 16

### RAYS SATÉ

SATÉ MADE OF CHICKEN THIGHS WITH CASSAVA, HOME MADE ATJAR & FRENCH FRIES  
(SUPPLEMENT: EXTRA STICK CHICKEN SATÉ +3)

15

### ZEEUWSE MUSSELS

WITH 2 HOMEMADE SAUCES & FRENCH FRIES

20

### TODAYS FISH

WITH VEGETABLES OF THE SEASON, FRENCH FRIES

19

### GNOCCHI WITH OYSTER MUSHROOMS

WITH BUFFALO MOZZARELLA, ROASTED TOMATO AND ROCKET SALAD

✓ 15

### SMOKED SALMON SALAD

WITH POACHED EGG, CAPERS & RADISH

13

### STEAK WITH GREEN PEPPER SAUCE

WITH HARICOTS VERTS & FRENCH FRIES

21

## BITES 12:00 - 00:00

### AMSTERDAM SHARED PLATTER

SELECTION OF AMSTERDAM BUTCHER SAUSAGES FROM LOUMAN, CHEESE & PICKLES

14

### KAASPLANK VAN DE KAASKAMER

SELECTION OF THE BEST DUTCH CHEESES FROM OUR NEIGHBOURS WITH FIG BREAD & COMPOTE

✓ 15

### FRENCH FRIES

WITH OUR OWN MAYONNAISE

✓ 4.5

### ARTICHOKE

SERVED WITH HOME MADE CAESAR DIP

✓ 8

### NACHOS RANCHEROS

WITH SOUR CREAM, GUACEMOLE, MELTED CHEESE & TOMATO SALSA  
(SUPPLEMENT: SPICY MINCED LAMB + 4)

✓ 9

### DOFFER BITTERBALLEN

10 PIECES

6.5

### CHEESE STICKS

8 PIECES

✓ 8

### MINI SPRING ROLLS

10 PIECES

✓ 6.5

### MIXED SNACKS

5 BITTERBALLEN, 5 SPRING ROLLS & 4 CHEESE STICKS

10

### BREAD WITH DIPS

TOASTED SOURDOUGH WITH HOME MADE HERB BUTTER & AIOLI

✓ 4

## SWEETS 12:00 - 22:00

### HOMEMADE LEMON CHEESECAKE

WITH WHIPPED CREAM; + 0.5

5.5

### HOLTKAMPS APPLE PIE

WITH WHIPPED CREAM; + 0.5

4.5

### HOLTKAMPS TASTING

LEMON MERINGUE, RED VELVET & CHOCOLATE PIE WITH WHIPPED CREAM; + 0.5)

7

## JUICES 12:00 - 22:00

### FRESH ORANGE JUICE

4

### FRESH SMOOTHIE

YOGHURTSMOOTHIE WITH THIS SEASONS FRUITS

5.5

### MIMOSA

FRESH ORANGE JUICE WITH SPARKLING WINE

7

# CAFÉ DE DOFFER



## DRAFT BEERS

KLEINTJE PILS	5,0%	2.1
HEINEKEN FLUIT	5,0%	2.8
HEINEKEN VAAS	5,0%	3,3
HEINEKEN PINT	5,0%	6,4
JOPEN MOOIE NEL	6,5%	4.9
LA CHOUFFE	8,0%	4.9
IJWIT	6,5%	4.9
LELLEBEL	5,7%	4.9
BEER OF THE MOMENT	-	-

## BOTTLED BEERS

### LOCAL BEERS

#### OEDIPUS (BREWERY)

MANNENLIEFDE (CITRUS)	6,0%	5.2
POLYAMORIE (MANGO SOUR)	5,0%	5.2

#### TWO CHEFS (BREWERY)

FUNKY FALCON (INDIAN PALE ALE)	5,2%	5.2
HOWLING WOLF (IMPERIAL STOUT)	8,0%	5.7

WEIHENSTEPHANER HEFE WEISSBIER (0,5L)	5,4%	6.5
HOEËAARDEN WIT	4,9%	3.9
AFFLIËM BLOND	6,8%	4.8
WESTMALLE DUBBEL	7,0%	4.5
WESTMALLE TRIPEL	9,5%	4.9
DUVEL	6,2%	4.8
ORVAL	6,8%	5.5
CORONA	6,2%	4.9
MORTE SUBITE KRIEK	4,0%	5.2

### CIDERS

SAVANNA DRY CIDER	5,5%	5.7
APPLE BANDIT	4,5%	3.9

### LOW IN ALCOHOL

HEINEKEN 0.0	0,0%	3.5
JOPEN NON IPA	0,3%	5.2
AFFLIËM BLOND 0.0	0,0%	4.5
RADLER	2,0%	2.9

## WINES

### WHITE

	GLASS /	BOTTLE
LE JADE VIOGNIER, LANGUEDOC	4.7	27
BEAUMONT SAUVIGNON BLANC, LOIRE	5.5	29
RÉVÉLATION CHARDONNAY, LANGUEDOC	6	32
VÉZÉLAY CHARDONNAY, BOURGOGNE		40

### RED

VENTOUX LAGRANGE DELAY, RHÔNE	4.7	26
CAPSAINT MARTIN MERLOT, BORDEAUX	5	28
PINOT NOIR, LANGUEDOC	5	28

### ROSÉ

LES TERRASSES, FONTANET	4.7	26
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### SPARKLING

AMALUNA SPUMANTE, PUGLIA	5.5	29
CHAMPAGNE BRUT		65
CHAMPAGNE CUVÉE		80

## COCKTAILS

DARK & STORMY	9.5
CUBA LIBRE	9.5
NEGRONI	13.5
BLOODY MARY	10.5
APEROL SPRITZ	7

### MULES

AMSTERDAM MULE - GENEVER	8.5
BERLIN MULE - JÄGERMEISTER	8.5
MOSCOW MULE - VODKA	9.5
MEXICAN MULE - TEQUILLA	9.5

### GIN TONIC

TANQUERAY - TONIC	9
1689 - THOMAS HENRY TONIC	13.5
1689 PINK - THOMAS HENRY TONIC	13.5

### MOCKTAILS

SIR. JAMES ORANGE SPRITZ	6
SIR. JAMES GIN TONIC	6

## COFFEE AND TEA

OATMILK (+0,30)

BLACK COFFEE	2.7
ESPRESSO	2.5
DUBBEL ESPRESSO	3.9
ESPRESSO MACHIATTO	2.9
COFFEE WITH HOT MILK	3.3
CAPPUCCINO	3.1
LATTE MACCHIATO	3.5
FLAT WHITE	4.2

TEA	2.7
FRESH MINT	3.1
FRESH GINGER	3.1
OPTIONAL WITH ORANGE	

### COFFEE SPECIALS

IRISH COFFEE	7
ITALIAN COFFEE	7
ICED COFFEE	7

## SOFT DRINKS

SOURCY ROOD	2.9
SOURCY BLAUW	2.9
COCA COLA	2.9
COCA COLA ZERO	2.9
FANTA ORANGE	2.9
FANTA CASSIS	2.9
SPRITE	2.9
RIVELLA	3.2
GINGER ALE	3.1
GINGER BEER (THOMAS HENRY)	4.2
TONIC	3.1
BITTER LEMON	3.1
APPLE JUICE	3.2
TOMATO JUICE	4.5

SAN PELLEGRINO (SPARKLING) 0,75L.	6.5
AQUA PANNA (STILL) 0,75L.	6.5