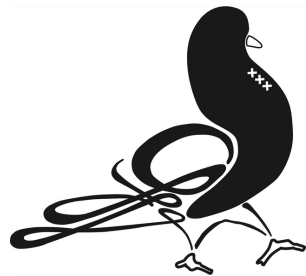


CAFÉ DE DOFFER



LUNCH

12:00 - 16:30

DAILY SPECIAL

SEE THE BLACKBOARD OR ASK ONE OF OUR COLLEAGUES

DOFFER SANDWICHES

THE DISHES BELOW ARE SERVED ON BAKERY FRESH MULTIGRAIN BREAD

WARM PASTRAMI

WITH PICKLES & HOMEMADE MUSTARD MAYONNAISE.
EXTRA OPTION: MELTED CHEESE FROM THE OVEN +0.8

NORWEGIAN EGGS BENEDICT

SMOKED SALMON, POACHED EGGS & HOLLANDAISE SAUCE
EXTRA OPTION: AVOCADO: +3.5

AVOCADO ✓

WITH RADISH, TOMATO & CRESS
EXTRA OPTIONS: SMOKED SALMON +4 | POACHED EGG+1.8 | BACON +0.8

HOLTKAMP CROQUETTES

BEEF- & SHRIMPCROQUET WITH MUSTARDMAYONNAISE

FUNK GILDE VEGAN KIMCHI CROQUETTES

WITH MUSTARDMAYONNAISE

DOFFER CLASSICS

SOUP OF THE DAY

WITH BREAD & BUTTER

GRILLED CHEESE SANDWICH ✓

EXTRA OPTIONS: TOMATO +0.8 | HAM +0.8

FRIED EGGS ✓

3 FRIED EGGS ON MULTIGRAIN BREAD
EXTRA OPTIONS: TOMATO +0.8 | HAM+0.8 | CHEESE+0.8 | BACON+0.8

12 O'CLOCK

SOUP OF THE DAY WITH A HOLTKAMP CROQUET MULTIGRAIN BREAD

PITA HALLOUMI ✓

WITH GRILLED VEGETABLES & MINT-LIME DRESSING

DINNER

18:00 - 21:30

SATÉ FROM CHEF RAY

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

VEGETARIAN SATÉ FORM CHEF RAY ✓

WITH CASSAVA, HOME MADE ATJAR & FRENCH FRIES
EXTRA OPTION: CHICKEN SATÉ STICK +3

STEAK WITH GREEN PEPPERCORNSAUCE

WITH SEASONAL VEGETABLES & FRENCH FRIES

BLACK ANGUS CHEESEBURGER

200 GRAM BURGER WITH HOMEMADE BURGER SAUCE & FRENCH FRIES

VEGETARIAN CHEESEBURGER ✓

WITH HOMEMADE BURGERSAUCE & FRENCH FRIES

GNOCCHI WITH OYSTER MUSHROOMS ✓

WITH BUFFALO MOZZARELLA, ROASTED TOMATOES, SALSA VERDE & ROCKET SALAD

FISH OF THE DAY

WITH SEASONAL VEGETABLES & FRENCH FRIES

BITES

12.00 - 21:30

PORTION RAY'S SATÉ

3 STICKS CHICKEN SATÉ. (VEGETARIAN OPTION +€1)
EXTRA OPTION: NAAN BREAD +3.5

AMSTERDAMSE BORRELPLANK

SELECTION OF 3 SAUSAGES, CHEESE & PICKLES

OVEN BAKED CAMEMBERT ✓

WITH HONEY, ROSEMARY & MULTIGRAIN BREAD

ARTICHOKE ✓

SERVED WITH HOMEMADE CAESAR DIP

NACHOS RANCHEROS ✓

WITH SOUR CREAM, GUACEMOLE, MELTED CHEESE & TOMATO SALSA
EXTRA OPTION: SPICY MINCED LAMB MEAT +3

NAAN BREAD WITH OLIVES ✓

WITH HUMMUS & AIOLI DIP

LOADED FRIES

FRENCH FRIES WITH MINCED SPICY LAMB MEAT & MINT-LIME DRESSING

PATATAS BRAVAS ✓

SPANISH POTATOES WITH SLIGHTLY SPICED BRAVAS SAUCE & GARLIC MAYONNAISE

SNACKS

12.00 - 00:00

SWEET POTATO FRIES ✓

WITH HOMEMADE MAYONNAISE

FRENCH FRIES ✓

WITH HOMEMADE MAYONNAISE

DOFFER BITTERBALLEN

10 PIECES

VEGETARIAN BITTERBALLEN ✓

6 PIECES

CHEESE STICKS ✓

8 PIECES

MINI SPRING ROLLS ✓

10 PIECES

MIXED SNACKS

5 BITTERBALLEN, 5 MINI SPRINGROLLS & 4 CHEESE STICKS

VEGETARIAN MIXED SNACKS ✓

3 SALTY TOMATO SNACKS, 3 GOCHUBAP NASI TRIANGLE & 4 VEGETARIAN BITTERBALLEN

SWEETS

12:00 - 21:30

HOMEMADE LEMON CHEESECAKE

EXTRA OPTION: WHIPPED CREAM +0.5

HOLTKAMP APPLE PIE

EXTRA OPTION: WHIPPED CREAM +0.5

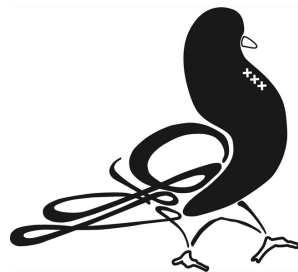
HOME MADE CRÈME BRÛLÉE

WITH VANILLA ICE CREAM



ALLERGIES? ASK OUR STAFF ABOUT THE POSSIBILITIES

CAFÉ DE DOFFER



DRAFT BEERS

KLEINTJE PILS	5,0%	2.1
HEINEKEN FLUIT	5,0%	2.9
HEINEKEN VAAS	5,0%	3,3
HEINEKEN PINT	5,0%	6,5
JOPEN - BLURRED LINES (I.P.A.)	5,3%	5.1
BROUWERIJ 'T IJ - IJWIT	6,5%	5.1
DE EEUWIGE JEUGD - LELLEBEL	5,7%	5.1
TEXELS - SKUUMKOPPE	6,0%	5.1
AFFLIËM BLOND	6,7%	5.1

BOTTLED BEERS

FUNKY FALCON	5,2%	5.3
MOOIE NEL	6,5%	5.3
MANNENLIEFDE (CITRUS)	6,0%	5.3
POLYAMORIE (MANGO SOUR)	5,0%	5.3
HOWLING WOLF (IMPERIAL STOUT)	8,0%	5.9
WEIHENSTEPHANER HEFE WEISSBIER (0,5L)	5,4%	6.9
HOEGAARDEN WIT	4,9%	3.9
WESTMALLE DUBBEL	7,0%	4.8
WESTMALLE TRIPEL	9,5%	4.9
DUVEL	6,2%	5.2
ORVAL	6,8%	5.7
CORONA	6,2%	5.3
LIEFMANS FRUITESSE (FRUIT BEER)	3,8%	5.2

CIDERS

ÇALIPETTE	4,0%	5.9
APPLE BANDIT	4,5%	3.9

LOW IN ALCOHOL

HEINEKEN 0.0	0,0%	3.9
AFFLIËM BLOND 0.0	0,0%	5.4
JOPEN - NON IPA	0,3%	5.4
BROUWERIJ 'T IJ - VRIJWIT	0,5%	5.4
RADLER	2,0%	3.3

WINES

WHITE

	GLASS	BOTTLE
GROS MANSENG BLANC, ST. LANNES, FRANCE	4.7	24
SAUVIGNON BLANC, SPAIN	4.9	25
CHARDONNAY RESERVA, MAPU, CHILE	5.3	27
VERMENTINO, MASSOVIVO, ITALY	-	38

RED

TEMPRANILLO, MAS RABELL, SPAIN	4.7	24
PINOT NOIR, PAYS D'OC, FRANCE	5.3	27
ZINFADEL (PRIMITIVO), CARNIVOR, CALIFORNIA	-	34
RIOJA RESERVA, SPAIN	-	49

ROSÉ

ÇRENACHE NOIR, MONTECLAIN, FRANCE	4.7	24
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SPARKLING

PROSECCO BRUT SPUMANTE, ITALY	5.5	28
CHAMPAGNE BRUT	-	65
CHAMPAGNE CUVÉE	-	80

COCKTAILS

DARK & STORMY	9.5
CUBA LIBRE	9.5
NEGRONI	13.5
BLOODY MARY	10.5
APEROL SPRITZ	7.5

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	5.5
SIR. JAMES GIN TONIC	5.5

COFFEE AND TEA

OATMILK (+0.30)	
BLACK COFFEE	2.8
ESPRESSO	2.8
DUBBEL ESPRESSO	3.9
ESPRESSO MACHIATTO	3
COFFEE WITH HOT MILK	3.3
CAPPUCCINO	3.1
LATTE MACCHIATO	3.5
FLAT WHITE	4.3

TEA

FRESH MINT TEA	3.1
FRESH GINGER TEA	3.1
OPTIONAL WITH SLICE OF FRESH ORANGE	

IRISH COFFEE	7.5
ICED COFFEE	4.5

SOFT DRINKS

SPARKLING WATER	3
STILL WATER	3
COCA COLA	3
COCA COLA ZERO	3
FANTA ORANGE	3
FANTA CASSIS	3
SPRITE	3
RIVELLA	3.2
GINGER ALE	3.2
GINGER BEER (THOMAS HENRY)	4.2
TONIC	3.2
BITTER LEMON	3.2
APPLE JUICE	3.5
TOMATO JUICE	4.5

SPARKLING WATER	0,75L.	7.5
STILL WATER	0,75L.	7.5

