WARM LUNCH (TO BE ORDERED FROM 11.30 AM-4 PM)



LIMBURGER

Juicy beef burger on a brioche bun, with caramalised union, BBQ sauce, cheese and crispy bacon | 20

CHICKEN VOL-AU-VENT

Creamy chicken ragout with mushrooms, served in a puff pastry shell | 16 (with fries + 5)

MEATBALLS "ALBONDIGAS"

Meatballs in a mildly spicy tomato sauce, served with bread and salad | 15

FRIED EGGS ON TOAST (possible)

White or brown bread with ham, young cheese, 3 fried eggs and garnish | 11.5

BREAD (TO BE ORDERED FROM 11.30 AM-4 PM)

Choose between white or brown bread



BREAD WITH BEEF CARPACCIO

Truffle cream, Parmesan cheese, sun-dried tomatoes, rocket salad and mixed seeds | 14

BREAD WITH PULLED SALMON

Homemade warm-smoked pulled salmon with remoulade sauce, marinated red onion and cucumber, served on a brioche bun | 13,5*

*Although the name suggests otherwise, this is a cold dish

BREAD WITH CROQUETTES

2 Beef croquettes with Limburg mustard | 12

PANING (TO BE ORDERED FROM 11.30 AM-4 PM)



Creamy brie with fresh apple, honey, and a crumble of cranberries and pistachio nuts | 13

CHICKEN PESTO

Grilled chicken fillet with basil pesto, sun-dried tomatoes, and melted cheese | 13



KITCHEN CLOSES AT 8.30 PM. YOU CAN ORDER UNTIL 8.00 PM AT THE LATEST.

SEPARATE PAYMENTS PER PERSON ARE NOT POSSIBLE. YOU WILL RECEIVE ONE BILL PER TABLE/RESERVATION.

GROEVE BREAKFAST (AVAILABLE FROM 10 - 11:00 AM)

On reservation only

Croissant, assorted rolls, sweet and savory spreads, egg, yogurt with granola, fresh fruit, fresh orange juice, and a cup of coffee/cappuccino/latte or tea | 16

LUNCH PLATES (TO BE ORDERED FROM 11.30 AM-4.00 PM)

LUNCH COMPLETE (possible)

Soup of the season, sandwich with chicken fillet, truffle mayonnaise and sun-dried tomato, waldorf salad, vegetable chips, and a sweet treat | 15,5

'12-O'CLOCK' LUNCH BOARD

Soup of the season, beef croquette with Limburg mustard, fried eggs, ham and cheese, on white or brown bread | 14

CHEF'S CHOICE LUNCH

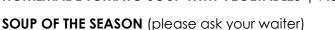
Every two weeks, our kitchen creates a different lunch dish. Please ask your waiter.

SOUPS (TO BE ORDERED FROM 11.30 AM-8.00 PM)

Served with bread and butter (herb butter + 1,5)

HOMEMADE GRATINATED ONION SOUP | 8,5

HOMEMADE TOMATO SOUP WITH VEGETABLES | 7.5







KITCHEN CLOSES AT 8.30 PM. YOU CAN ORDER UNTIL 8.00 PM AT THE LATEST.

SALADS (TO BE ORDERED FROM 11.30 AM-8.00 PM)

Served with bread and butter (herb butter + 1,5)

FISHERMAN'S SALAD

Marinated shrimp, grilled tuna, and warm-smoked salmon with remoulade sauce and red onion | 21.5

VAL-DIEU SALAD

Breaded Val-Dieu cheese with mixed salad, apple, walnuts, and honey | 20

FARMERS'S FIELD SALAD

Mixed salad with crispy bacon, juicy mushrooms, grilled bell pepper, and marinated red onion | 18.5

DESSERTS (TO BE ORDERED FROM 11:30 AM - 8:00 PM)

CHEESE PLATTER

4 types of cheese, Limburg apple syrup, walnuts, grapes, and fruit-nut bread | 15

DAME BLANCHE

Bourbon vanilla ice cream, whipped cream, and warm chocolate sauce | 9.5

LUXURY COFFEE

Coffee of choice with various treats | 9

WARM WAFFLE WITH FRUIT AND WHIPPED CREAM

Warm waffle with fresh fruit and whipped cream | 6 (with a scoop of vanilla ice cream + 1.5)

CHEF'S CHOICE DESSERT

Every two weeks, our kitchen creates a different dessert. Please ask your waiter.

APPETIZERS (TO BE ORDERED FROM 4.30 PM-8.00 PM)



BEEF CARPACCIO

Truffle cream, Parmesan cheese, rocket salad, sun-dried tomatoes and mixed seeds | 14

OVEN BAKED SCAMPI

Mildly spicy scampi from the oven, served with bread and salad | 13.5

WALDORF SALAD WITH SMOKED DUCK (possible)

fresh, homemade salad of celery, apple, walnuts, and raisins, served with smoked duck breast and radicchio | 13.5

BREAD PLATTER

Assortment of breads with house-marinated olives, homemade herb butter, and various dips | 10

CHEF'S CHOICE DESSERT

Every two weeks, our kitchen creates a different appetizer. Please ask your waiter.

Prefer soup as a starter? Please turn to page 1.

MAIN COURSES (TO BE ORDERED FROM 4.30 PM-8.00 PM)

The dishes are prepared for you as described. If you would prefer a different side dish, it is available for an additional charge.

MEAT

ENTRECÔTE BOEUF DE LA ROCHE

Beef entrecôte from the Ardennes, served with potato rösti, seasonal vegetables, and a homemade sauce of your choice | 32

SPARERIBS

Tender spare ribs with BBQ sauce, served with fries and salad | 25

PORK TENDERLOIN

Perfectly cooked pork tenderloin, served with patato rösti, seasonal vegetables, and a homemade sauce of your choice | 24,5

SAUCES TO CHOOSE FROM:

CREAMY MUSHROOM, RED WINE, PEPPER, HERB BUTTER

SUPPLEMENTS

SWEET PATATO FRIES | + 7 FRIES WITH MAYONNAISE | + 5 PATATO RÖSTI'S | + 4,5 BREAD WITH HERB BUTTER | + 4.5 MIXED SALAD | + 3.5 HERB BUTTER | + 1,5

GRILLED CHICKEN FILLET

Grilled chicken supreme fillet, served with potato rösti, seasonal vegetables, and a homemade sauce of your choice | 22

LIMBURGER

Juicy beef burger on a Brioche bun, with caramelised onion and BBQ sauce, cheese and crispy bacon, served with fries and salad | 20

FISH AND VEGGIE

See next page



KITCHEN CLOSES AT 8.30 PM. YOU CAN ORDER UNTIL 8.00 PM AT THE LATEST.

SEPARATE PAYMENTS PER PERSON ARE NOT POSSIBLE. YOU WILL RECEIVE ONE BILL PER TABLE/RESERVATION.

FISH AND VEGGIE

TUNA STEAK

Grilled tuna steak prepared in an Asian style, with noodles and vegetables in teriyaki sauce | 27

EGGPLANT RAVIOLI

Ravioli filled with eggplant and ricotta in a mildly spicy arrabbiata sauce | 22

CREAMY VEGAN CURRY

Richly filled coconut curry with sweet potato, zucchini, chickpeas, carrot, and lentils, served with rice and mini papadums | 18

CHEF'S CHOICE MAIN COURSE

Every two weeks, our kitchen creates a different main course. Please ask your waiter.

Prefer a salad as a main course? Check the lunch options.

DESSERTS (TO BE ORDERED FROM 11:30 AM - 8:00 PM)

CHEESE PLATTER

4 types of cheese, Limburg apple syrup, walnuts, grapes, and fruit-nut bread | 15

DAME BLANCHE

Bourbon vanilla ice cream, whipped cream, and warm chocolate sauce | 9.5

LUXURY COFFEE

Coffee of choice with various treats | 9

WARM WAFFLE WITH FRUIT AND WHIPPED CREAM

Warm waffle with fresh fruit and whipped cream | 6 (with a scoop of vanilla ice cream + 1.5)

CHEF'S CHOICE DESSERT

Every two weeks, our kitchen creates a different dessert. Please ask your waiter.