

BREAKFAST & LUNCH



GROEVE BREAKFAST

(Only by reservation, until 11 AM)

Croissant, assorted breads, sweet and savory toppings, egg, yogurt with granola, fresh fruit, fresh orange juice and coffee/tea | 16

LUNCH BOARDS

(available from 11:30 AM – 4:00 PM)

LUNCH COMPLETE ( possible)

Soup of the day, sandwich, tuna salad, couscous salad and a sweet treat | 17

DUTCH “12 O’CLOCK”

Soup of the day, beef croquette with Limburg mustard, fried eggs on rustic bread | 15,5

HOT LUNCH DISHES

(available from 11:30 AM - 4 PM)

LIMBURGER

Juicy beef burger on a brioche bun, with caramelized onions, BBQ sauce, cheese and crispy bacon, served with fries and salad | 22

CRISPY CHICKEN

Crispy chicken tenders with BBQ and chili sauce, homemade coleslaw and fries | 18.5

FRIED EGGS ON BREAD (🌱 possible)

Artisan "lumberjack" bread (white or brown) with butcher's ham, young cheese, 3 fried eggs and garnish | 13

LOADED FRIES (🌱 possible)

Truffle mayonnaise, Parmesan cheese, bacon, spring onion and crispy fried onions | 7.5

SOUPS

(available from 11:30 AM - 8:30 PM)

Served with bread and butter (+ herb butter 1.5)

HOMEMADE TOMATO SOUP WITH VEGETABLES | 8,5 🌱🌱

SOUP OF THE MOMENT (ask your server)

SANDWICHES

(available from 11:30 AM – 4:30 PM)

Choice of white or brown artisan “lumberjack” bread

BEEF CARPACCIO SANDWICH

Truffle cream, Parmesan cheese, sun-dried tomatoes, arugula and mixed seeds | 15.5

TUNA SALAD SANDWICH

Homemade tuna salad, sun-dried tomatoes, lettuce, cucumber and capers | 14.5

CROQUETTE SANDWICH

2 beef croquettes with Limburg mustard | 13

BREAD HEALTHY STYLE (🌿 possible)

Mustard cream, butcher's ham, young cheese, boiled egg, tomato, and cucumber | 11.5

SUMMER SPECIALS

(available from 11:30 AM – 4:30 PM)

PITA HUMMUS 🌿🌿

Pita bread with hummus, zucchini, artichoke, marinated tomato, arugula and mixed seeds | 13

PITA GOAT CHEESE WITH PEACH 🌿

Soft goat cheese, grilled peach, arugula and almond | 12.5

PITA CHICKEN PESTO

Grilled chicken strips, basil pesto, sun-dried tomatoes, melted cheese and arugula | 12

POKE BOWLS

(available from 11:30 AM – 8:30 PM)

Rice, edamame, cucumber, corn, radish, crispy seaweed, wasabi
mayonnaise and poké sauce

With crispy scampi | 22

With crispy chicken | 22

With marinated salmon | 22

With chickpeas | 17  

MEAL SALADS

(available from 11:30 AM – 8:30 PM)

Served with bread and butter (*herb butter +1.5*)

BURRATA SALAD

Mixed salad with seasonal vegetables, burrata cheese, basil oil and house-
marinated olives | 22

TABBOULEH SALAD (possible)

Couscous salad with chickpeas, artichoke, feta cheese and marinated
tomato | 21

CAESAR SALAD

Romaine lettuce with chicken breast, boiled egg, bacon, Parmesan cheese,
anchovies and croutons | 21

DESSERTS

(available from 11:30 AM – 8:30 PM)

CHEESE PLATTER

4 types of cheese, Limburg apple syrup, walnuts, grapes and fruit bread | 15.5

STRAWBERRY SUNDAE

Bourbon vanilla ice cream, fresh strawberries and whipped cream | 10,5

DAME BLANCHE

Bourbon vanilla ice cream, whipped cream and warm chocolate sauce | 10

DESSERT TIP! STRAINED YOGURT WITH STRAWBERRIES AND RHUBARB

Strained yogurt, rhubarb compote, fresh strawberries and lemon sorbet | 10

LUXURY COFFEE

Coffee of your choice with assorted sweets | 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)

BITES & SNACKS



BITES & SNACKS

(available from 11:30 AM – 8:30 PM)

CHEESE PLATTER 🌿

4 types of cheese, Limburg apple syrup, walnuts, grapes and fruit bread | 15.5

SNACK WITH BENEFITS 🌿 (🌿 possible)

Mix of fried cauliflower florets, avocado wedges and oyster mushrooms with various dips | 15

SHARING BITES: LUXURY FRIED SNACKS

Mix of assorted fried snacks | 13.5

BOURGONDISCHE BITTERBALLEN

The original! Served with Limburg mustard | 12.5

CRISPY SCAMPI with chili sauce | 9.5

BREAD PLATTER 🌿

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

LOADED FRIES (🌿 possible)

Truffle mayonnaise, Parmesan cheese, bacon, spring onion and crispy fried onions | 7.5

HOUSE-MARINATES OLIVES | 4 🌿🌿

DINNER



STARTERS

(available from 4:30 PM – 8:30 PM)

BEEF CARPACCIO

Truffle cream, Parmesan cheese, arugula, sun-dried tomato and mixed seeds | 15.5

WATERMELON WITH FETA (possible)

Salad with watermelon, cucumber, feta cheese, mint and hazelnuts | 14.5

VITELLO TONNATO

Veal, tuna cream, capers, sun-dried tomatoes, house-marinated olives and arugula | 14

TRIO OF FISH BRUSCHETTAS

3 toasted breads with tuna salad, marinated salmon and hummus with anchovies | 11.5

PEACH AND GOAT CHEESE

Grilled peach with goat cheese mousse, arugula and almonds | 11

BREAD PLATTER

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

SOUPS

(available from 11:30 AM - 8:30 PM)

Served with bread and butter (+ herb butter 1.5)

HOMEMADE TOMATO SOUP WITH VEGETABLES | 8,5

SOUP OF THE MOMENT (*ask your server*)

MAIN COURSES

(available from 4:30 PM – 8:30 PM)

The dishes are prepared as described. If you prefer a different side dish, this is possible at an additional charge.

MEAT

ENTRECOTE “BOEUF DE LA ROCHE”

Beef entrecote from the Ardennes with paprika cream, zucchini, artichoke, baby potatoes and mushroom or pepper cream sauce | 36

SHASHLIK

Skewers of marinated pork, smoked bacon, onion and bell pepper, served with coleslaw, fries, garlic and BBQ sauce | 23

CHICKEN SATAY

Chicken skewer with homemade satay sauce, crispy fried onions, pickled vegetables, served with fries and salad | 22.5

TRADITIONAL LIMBURG STEW (ZOERVLEISJ)

Traditional Limburg-style pork stew, served with fries and salad | 22

LIMBURGER

Juicy beef burger on a brioche bun, with caramelized onions, BBQ sauce, cheese and crispy bacon, served with fries and salad | 22

PORK SCHNITZEL

Served with mushroom or pepper sauce, fries and salad | 21,5

CRISPY CHICKEN

Crispy chicken tenders with BBQ and chili sauce, homemade coleslaw and fries | 18.5

FISH & VEGETARIAN

CATCH OF THE DAY



Changing dish. Ask your server

CRISPY CAULIFLOWER

Fried cauliflower with hummus, radish, spring onion and almond | 17

PASTA

PASTA DISH OF THE MOMENT (Ask your server)

 Vegetarian  Vegan

Menu summer 2026

OUR KITCHEN CLOSSES AT 9 PM. YOU CAN ORDER DINNER UNTIL 8.30 PM

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