Slagroom Eten & Drinken

Dinner & Lunch Menu - Autumn 2026 (English translation)

Dinner Menu (17:00 - 21:30)

Starters

Beef carpaccio **12.50**
Aged cheese | sun-dried tomato | bacon bits | seed mix | rocket | truffle mayonnaise

Steak tartare **13.50**
Classic steak tartare, lime mayonnaise, brioche toast and a Parmesan crisp

King oyster coquilles (vegan) **13.50**
Fried king oyster mushroom with a maple-miso glaze, cauliflower cream, tarragon oil, roasted leek and hazelnut crumble

Camembert (vegetarian) **14.50**
Baked, with honey, mixed nuts, berry compote and brioche toast

Oysters (per piece) **3.90**
With a lemon wedge or red wine shallots

Tomato soup (vegan) **6.50**

Chefs' soup **6.50**
Changing soup of the moment

Bread platter **7.50**
Five pieces of pull-apart bread, herb butter and tapenade

Burgundian bread platter **13.50**
Ten pieces of pull-apart bread, herb butter, pesto, aioli and tapenade

Our Classics

All our classics are served with fries and a side salad.

Bacon Jam Burger **23.50**
Beef burger on brioche with mixed salad leaves, Hertog Jan Grand Prestige cheese, bacon jam and lime mayonnaise

Fish & Chips **21.50**
Fried cod fillet, remoulade sauce and a lemon wedge

Chicken satay **22.50**
Marinated chicken thigh with satay sauce, seroendeng (spiced coconut topping) and cassava crackers

Spare ribs **26.50**
House-marinated spare ribs, choice of classic (sweet and spicy) or Hertog Jan Grand Prestige glaze

Jägerschnitzel **21.50**
Pork schnitzel (300g) with mushroom cream sauce

Chick'n Burger (vegetarian) **22.50**
Crispy veggie burger, mixed salad leaves, sweet-and-sour cucumber, cheddar and sriracha mayonnaise on a brioche bun

Main Courses

Our main courses are served with seasonal vegetables or side salad, and fries or Roseval potatoes.

Pork tenderloin **20.50**
200g, with mushroom cream sauce

Beef stroganoff **27.50**
200g Black Angus steak with stroganoff sauce

Slip sole **24.50**
Two pieces of 110g each, with a lemon butter sauce

Cauliflower steak (vegan) **19.50**
With a plant-based cashew and miso butter, celeriac cream and a cauliflower-almond dressing with chilli oil

Graankieken **25.50**
Whole chicken (400g), cooked sous-vide, pan-seared on the skin with thyme/rosemary and roasted leek

Plat du jour
Our dish of the day - check the boards or ask the staff

Meal Salads

All our salads are served with brioche toast.

Beef carpaccio **21.50**
Mixed salad leaves, aged cheese, sun-dried tomato, bacon bits, herb dressing, rocket and truffle mayonnaise

Salmon **21.50**
Mixed salad leaves, salmon fillet, deep-fried capers, a lemon wedge and mustard-dill dressing

Brie (vegetarian) **21.50**
Mixed salad leaves with honey, mixed nuts and pearl couscous

The Little Slagroom Friends

Fries with snacks **7.50**
Fries with salad, choice of mini frikandellen, chicken nuggets or cheese sticks

Spare rib **12.50**
Spare rib, fries and salad

Chicken satay **12.50**
Marinated chicken thigh with satay sauce, fries and salad

Fish & Chips **12.50**
Fried cod fillet with remoulade sauce, fries and salad

Desserts

Rhubarb crumble **7.50**
Crumble cake with vanilla ice cream and whipped cream

Banana split **9.50**
With vanilla, strawberry and chocolate ice cream, chocolate sauce and whipped cream

Dame blanche **6.50**
Three scoops of vanilla ice cream, chocolate sauce and whipped cream

Apple pie (served warm or cold) **7.80**
Homemade apple pie with whipped cream

Cheese platter **12.50**
3 changing cheeses with blueberry confit

The last bite **4.00**
2 scoops of ice cream, choice of vanilla, strawberry or chocolate, with whipped cream

Riechelle's Bakery
Homemade pastry - check the boards or ask the staff

Lunch Menu (until 17:00)

Reserve now via our website or with one of our colleagues. High Beer: 4 beers, 3 courses, 1 cosy table.

Tosti's

Our tosti's are served on our own well-known focaccia bread.

Ham or cheese **7.20**

Ham and cheese **7.80**

Willem Drees **8.60**
Ham, cheese and tomato

Hawaii **8.60**
Ham, cheese and pineapple

Johan de Witt **9.50**
Ham, cheese and a fried egg

Pittige Paus Pius **9.80**
Spiced minced meat, cheese and sriracha

Koning Willem II **10.00**
Chicken thigh, cheese and chilli sauce. Tip: also nice with pineapple! +1.00

Hugo de Groot **9.80**
Brie, salami, tomato and oregano

Marinus van der Lubbe **9.60**
Cheese, cured bacon, red onion and chilli sauce

Multatuli (vegetarian) **9.60**
Pesto, mozzarella and tomato

Willem Barentsz **10.20**
Smoked salmon pieces and chive cream cheese

Annie M.G. Schmidt **10.20**
Goat's cheese, honey and cured bacon

Flammkuchen

Classic **11.50**
Crème fraîche, red onion, bacon bits, aged cheese and rocket

Salmon **13.50**
Crème fraîche, smoked salmon pieces, aged cheese, red onion, deep-fried capers and rocket

Chicken & Waffle **13.50**
Crème fraîche, waffle chunks, cheddar, crispy chicken and bacon jam

Soup

Tomato soup (vegan) **6.50**

Chefs' soup **6.50**
Changing soup of the moment

Soup-er deal **7.50**
Cup of soup of your choice with a worstenbroodje (Brabant sausage roll)

Sandwiches

All our sandwiches are served on a Lepinja or focaccia.

Tilly Cheesesteak **17.50**
Thinly sliced steak, Hertog Jan Grand Prestige cheese, Schrobbelèr mayonnaise, deep-fried onion and chives

Spicy chicken **14.50**
Chicken thigh, mixed salad leaves, red onion, sweet-and-sour cucumber, deep-fried onion and sriracha mayonnaise

Aubergine (vegetarian) **15.50**
Crispy aubergine, pesto, balsamic, Parmesan cheese, sun-dried tomato and rocket

Goat's cheese (vegetarian) **15.50**
Mixed nuts, honey, berry compote and rocket

Martino **13.50**
Filet américain (Dutch raw beef spread), red onion, boiled egg, gherkin, rocket and Martino sauce

Filet américain **11.50**
Dutch raw beef spread, with boiled egg and rocket

Beef carpaccio **16.50**
Aged cheese, mixed salad leaves, sun-dried tomato, seed mix, bacon bits, rocket and truffle mayonnaise

Volendammer **16.50**
Salmon fillet, mixed salad leaves, chive cream cheese, deep-fried capers, sweet-and-sour cucumber, red onion and rocket

Smoske **12.50**
Ham, cheese, tomato, cucumber, mixed salad leaves, boiled egg and mayonnaise

Worstenbroodje **3.50**
Brabant sausage roll from Pulskens, also available vegetarian!

Sandwich of the week
Weekly treat from our chefs - check the boards or ask the staff

Meal Salads

All our salads are served with brioche toast.

Beef carpaccio **21.50**
Mixed salad leaves, aged cheese, sun-dried tomato, bacon bits, herb dressing, rocket and truffle mayonnaise

Salmon **21.50**
Mixed salad leaves, salmon fillet, deep-fried capers, a lemon wedge and mustard-dill dressing

Brie (vegetarian) **21.50**
Mixed salad leaves with honey, mixed nuts and pearl couscous

Lunch Dishes

Club sandwich **18.50**
Focaccia, mixed salad leaves, tomato, cucumber, cheese, ham, chicken thigh, bacon, cocktail sauce and tortilla chips

The little brother of the club sandwich **14.50**
Our club sandwich in a smaller size

Oyster mushroom kroketten (vegan) **14.50**
Vegan Dutch-style oyster mushroom croquettes on two slices of rustic loaf (white or brown), with mustard or vegan mayonnaise

Beef kroketten **14.50**
Dutch deep-fried ragout croquettes from De Walhoeve on two slices of rustic loaf (white or brown), with mustard or mayonnaise

Uitsmijter **10.50**
Dutch open sandwich: three fried eggs on two slices of white or brown rustic loaf

Extra options, per ingredient:
Tomato, mushrooms +1.00 | Shoulder ham, young cheese, extra egg +1.50 | Chicken thigh, bacon +2.50

Bacon Jam Burger **23.50**
Beef burger on brioche with mixed salad leaves, Hertog Jan Grand Prestige cheese, bacon jam and lime mayonnaise, with fries and a side salad

Toast steak tartare **16.50**
Classic steak tartare, potato crisps, frisée and lime mayonnaise on brioche toast

Fish & Chips **21.50**
Fried cod fillet, remoulade sauce and a lemon wedge, with fries and a side salad

The Little Slagroom Friends

Tosti Buurman & Buurman **5.80**
Ham & cheese

Tosti Shrek (vegetarian) **5.20**
Cheese

Tosti Masha **5.20**
Ham

Sandwich with topping **3.50**
Slice of rustic loaf (white or brown) with a slice of ham or cheese, or jam

Kroket on bread **7.50**
(Can also be vegetarian) with mayo or mustard and a side salad

Small uitsmijter **5.50**
Slice of rustic loaf (white or brown) with a fried egg and a side salad

Rover's plate **0.00**
A plate with cutlery, so you can join in eating