









LUNCH MENU BRASSERIE MARTINUS






SOUPS







Tomato soup - Vegan option available - Van der Valk classic  € 7,65
tomato | slightly spicy minced meat | vegan cream | crispy parsley

SANDWICHES & SALADS





Carpaccio - Van der Valk classic      € 10,65
beef carpaccio | arugula | fried onions | Parmesan cheese | green herb oil |
truffle mayonnaise





Tortilla   € 10,45
bell pepper with chilli tortilla | vegan tuna salad | crunchy iceberg lettuce |
sweet and sour red onion | vegan mayonnaise | crispy parsley

Healthy - Vegetarian option available      € 9,85
young mature cheese | grilled chicken breast | mesclun | cucumber |
marinated cherry tomato | slightly spicy cocktail sauce






Chicken tandoori salad       € 15,95
marinated chicken thighs with tandoori and yoghurt | mesclun | grilled green asparagus |
bean sprouts | roasted cashew nuts | garlic-lime dressing





EGGS

Dutch fried eggs - Vegetarian option available     € 9,25
three eggs with choice of (multiple options available):
plain, country ham, mature cheese, fried bacon or roast beef
per additional ingredient - surcharge €0,50

Omelette - Vegetarisch te bestellen     € 9,75
choice of (multiple options available):
plain, country ham, mature cheese, mushrooms
per additional ingredient - surcharge €0,50

THE LUNCH DISHES

Satay      € 20,75
skewer of chicken thighs | slightly spicy peanut sauce | homemade atjar salad | serundeng |
fries | prawn crackers

Croquettes     € 10,45
two beef croquettes | stone-baked bread | sweet and sour red onion |
coarse mustard mayonnaise

M

 Fish

 Lupin

 Nuts

 Celery

 Soya

 Sesame seed

 Peanut

 Vegetarian

 Egg

 Lactose

 Shellfish

 Vegan

 Gluten

 Mustard

 Sulphite