



AN ABSOLUTE MUST!

The tastiest grilled sandwiches in Tilburg!

Our sandwiches are richly topped and made from specially selected focaccia bread. We still use a traditional grill to prepare them, which enriches the flavour. Naturally, we serve our toasties with our well-known Slagroom-sauce.
(Can also be ordered lactose and gluten-free)

SANDWICHES

Grilled sandwich Peppery Pope Pius Cheese and spicy minced meat	7,20
Grilled sandwich Willem Barentsz Smoked salmon and cream cheese with chives	6,80
Grilled sandwich King Willem II Chicken, cheese and chili sauce Chef's tip: delicious to add pineapple	7,20 + 0,80

CHANGING SANDWICH JOHAN STEKELENBURG

With bacon, cheese, tomato and musterd mayonnaise

6,80



Tip: Did you know that you can also order the dishes below
TO GO?

Grilled sandwich Annie M.G. Schmidt Goat cheese, bacon and honey	6.60
Grilled sandwich Marinus van der Lubbe Cheese, bacon, chili sauce and red onion	6.60
Grilled sandwich Multatuli Mozzarella, pesto and tomato	6.40
Grilled sandwich Johan de Witt Ham, cheese and a sunny-side-up egg	6.40
Tosti Willem Drees Ham, cheese and tomato	5.90
Grilled sandwich Hawai Ham, cheese and pineapple	5.90
Grilled sandwich Ham and Cheese	5.40
Grilled sandwich Ham or Cheese	5.10



FRIED EGGS

Fried eggs natural

Three eggs, two slices of bread

7.50

Create your own fried eggs and choose from the following ingredients:

Additional cost per ingredient

Red onion, chestnut mushrooms, pineapple or tomato

+ 0.80

Additional cost per ingredient

Ham, bacon, chicken breast or cheese

+ 1.00

Our fried eggs come with daily baked bread from "Bakker Martin".

You can choose from:

- White bun
- Multigrain bun
- Lactose and gluten-free bread

DUO OF SOUP

A combination of our two homemade soups, served with bread

6.20

SOUP

Tomato soup

With meatballs, pesto cream, served with bread

5.90

Soup of the day

Homemade soup, served with bread

5.90



LUNCH MENU

available until
5:00 AM

HOMEMADE PASTRIES

Apple pie With nuts, almond paste and whipped cream Served hot or cold	5,50
Freshly made waffle with seasonal fruit Homemade waffle with fresh fruit, chocolate sauce and whipped cream Tip: Delicious with vanilla ice cream	6,50 + 1,50

Tip: Did you know that you
can also order the dishes
below TO GO?

LUNCH DISHES

Hertog Jan Grand Prestige (sweet) spareribs Extra rib Marinated in homemade beer marinade with raw bell pepper salad and cornribs, served with fries or bread	18,00 + 7,50
Classic (spicy) spareribs Extra rib House marinated spare ribs with aioli, raw bell pepper salad and cornribs, served with fries or bread	18,00 + 7,50
Chicken satay Extra chicken thigh Chicken satay from chicken thighs with homemade satay sauce, crispy fried onion, raw bell pepper salad and prawn crackers, served with fries or bread	16,50 + 2,50
Grilled beef burger 180 grams Grilled beef burger on a bun with lettuce, tomato, pickle, onion, bacon, cheddar and homemade barbecue sauce, served with fries	17,50
“Zaanse” Mayonnaise in a tube	1,00



LUNCH MENU

available until
5:00 AM

COLD SANDWICHES

Club sandwich

Ham, cheese, marinated chickenbreast, fried bacon, lettuce, tomato, cucumber, and whisky cocktail sauce, served on focaccia bread with tortilla chips

10,50

Vegan Club sandwich

With roasted zucchini, bell pepper, red onion, cerise tomatoe, olives, thyme and extra virgin olive oil

10,50

Carpaccio of beef tenderloin

With cheese, fried bacon, pine nuts, rocket salad, and truffle dressing

10,50

Italiano

Spianata Romana, pastrami, buffalo mozzarella, tomatoes, pine nuts, and pesto

10,50

Volendammer

Smoked salmon, cream cheese with chives, avocado, red onion, capers, lettuce and sereh dressing

9,80

Tuna salad

With boiled egg, capers, red onion, and cerise tomatoes

9,50

Caprese

Buffalo mozzarella, tomatoes, fresh basil, pesto, extra virgin olive oil, and pine nuts

9,50

You can choose from:

(unless otherwise stated)

- White bun;
- Multigrain bun;
- Focaccia bread;
- Lactose and gluten-free bread



LUNCH
MENU
available until
5:00 AM

NEW

QUESADILLA

A toasted wrap filled with pulled chicken, jalapeño peppers and cheddar, served with tortilla chips, guacamole and crème fraîche

7,20

SANDWICHES

Two croquettes on bread

The best croquettes of Tilburg, made by “De Walhoeve”, on two slices of (white or brown) sourdough bread, served with French mustard or “Zaanse” mayonnaise

8,00

Chicken Teriyaki

Chicken thighs, scallion, fried onion, sesame seeds, lettuce, raw bell pepper salad and wasabi mayonnaise

9,50

Pulled chicken

With raw bell pepper salad, lettuce and barbecue sauce

9,50

Homemade meatballs

Meatballs in our homemade gravy

9,50

Classic BLT

Served with fried bacon, Roman lettuce, tomatoes, mustard mayonnaise and popcorn of pork bacon

9,50

Pulled Jackfruit (Vegan)

With raw bell pepper salad, Roman lettuce, and chili-mango chutney

9,50



Ask our
staff for an
extra plate
so you can
share

SALAD DISHES

All our salads are served with bread aside.

Carpaccio of beef tenderloin 16.50

Mix of rocket salad, green lettuce, and red lettuce, thinly sliced beef tenderloin, pine nuts, croutons, red onion, cerise tomato, cheese, fried bacon cubes and truffle dressing

Caesar with chicken 16.50

Mix of Roman, green and red lettuce with chicken thighs, fried bacon, pine nuts, cerise tomato, red onion, old cheese, croutons and traditional Caesar dressing

Salmon with avocado 16.50

Mix of green and red lettuce, smoked salmon, avocado, pine nuts, red onion, capers, cerise tomato, croutons and sereh dressing

Goat cheese with figs 16.50

Mix of green and red lettuce, goat cheese, fresh figs, grapes, cerise tomato, red onion, nut mix, croutons, fresh mint, honey and extra virgin olive oil

Caprese 16.50

A mixture of green and red lettuce, buffalo mozzarella, pine nuts, pomodori tomato, basil, pesto and extra virgin olive oil

Vegan salad with fruit 16.50

A mixture of green and red lettuce, fresh figs, grapes, strawberries, avocado, cerise tomato, red onion, nut mix, croutons, fresh mint, lemon juice and extra virgin olive oil

Tip: Top off the salads with extra avocado! 1.50



**EVENING
MENU**
available from
5:00 AM

BREAD

Bread platter

Bread with sea salt flakes, extra virgin olive oil and herb butter.
Also possible to order gluten- and lactose-free

5,50

Luxury bread platter

Different kinds of bread with sea salt flakes, extra virgin olive oil,
herb butter, pesto, hummus and aioli

9,50

SOUP

Tomato soup

With meatballs, pesto cream, served with bread

5,90

Soup of the day

Soup, served with bread

5,90

Duo of soup

Our two homemade soups, served with bread

6,20

DID YOU KNOW

all our bread dippers
are homemade?



EVENING
MENU
available from
5:00 AM

STARTERS

Charcuterie

Selection of various types of meats for two with Spianata Romana, pastrami, homemade meatballs and dried sausage from Brabant, served with bread, piccalilli and popcorn from pork bacon

15.50

Carpaccio of beef tenderloin

With cheese, fried bacon cubes, pine nuts, rocket salad and truffle dressing

9.50

Caprese

Buffalo mozzarella, basil, pomodori tomato, pesto, and extra virgin olive oil

7.50

Avocado bowl

With smoked salmon, pomodori tomato, red onion, scallion, extra virgin olive oil, and a touch of lemon

7.20



EVENING
MENU
available from
5:00 AM

DINNER SALADS

- Carpaccio of beef tenderloin** 16,50
Mix of rocket salad, green lettuce, and red lettuce, thinly sliced beef tenderloin, pine nuts, croutons, red onion, cerise tomato, cheese, fried bacon cubes and truffle dressing
- Caesar with chicken** 16,50
Mix of Roman, green and red lettuce with chicken thighs, fried bacon, pine nuts, cerise tomato, red onion, old cheese, croutons and traditional Caesar dressing
- Salmon with avocado** 16,50
Mix of green and red lettuce, smoked salmon, avocado, pine nuts, red onion, capers, cerise tomato, croutons and sereh dressing
- Goat cheese with figs** 16,50
Mix of green and red lettuce, goat cheese, fresh figs, grapes, cerise tomato, red onion, nut mix, croutons, fresh mint, honey and extra virgin olive oil
- Caprese** 16,50
A mixture of green and red lettuce, buffalo mozzarella, pine nuts, pomodori tomato, basil, pesto and extra virgin olive oil
- Vegan salad with fruit** 16,50
A mixture of green and red lettuce, fresh figs, grapes, strawberries, avocado, cerise tomato, red onion, nut mix, croutons, fresh mint, lemon juice and extra virgin olive oil
- Tip: Top off the salads with extra avocado!** 1,50



EVENING
MENU
available from
5:00 AM

MAIN COURSE

Ribeye - 250 grams	22,50
Grilled beef ribeye, for the real meat lover! Served with seasonal vegetables and herb butter, served with oven-baked potatoes	
Irish Black Angus Steak - 180 grams	19,50
Steak, served with seasonal vegetables, oven baked potatoes, and herb butter	
Hertog Jan Grand Prestige (sweet) spareribs Extra rib	18,00 + 7,50
Marinated in homemade beer marinade with raw bell pepper salad, and cornribs, served with fries or bread	
Classic (spicy) spareribs Extra rib	18,00 + 7,50
House marinated spare ribs with aioli, raw bell pepper salad and cornribs, served with fries or bread	
Chicken satay Extra chicken thigh	16,50 + 2,50
Chicken satay from chicken thighs with homemade satay sauce, crispy fried onion, raw bell pepper salad and prawn crackers, served with fries or bread	
Grilled beef burger - 180 grams	17,50
Grilled beef burger on a bun with lettuce, pomodori tomato, pickle, onion, bacon, cheddar and homemade barbecue sauce, served with fries	
Salmon fillet	19,00
Fried skin on salmon fillet with Hollandaise sauce and fresh seasonal vegetables, served with oven-baked potatoes	
Fish & Chips	16,50
Crispy fried fish, served with fries and remoulade sauce	
Babi Ketjap	16,50
Slow-cooked oriental pork served with sesame seeds, scallion, pandan rice and fresh snow peas	



EVENING
MENU
available from
5:00 AM

Vegan burger

Vegan burger on a bun with roman lettuce, pomodori tomato, guacamole, red onion, served with oven baked potatoes

17,50

Pulled Jackfruit

Wrap with pulled jackfruit, avocado, Roman salad, raw bell pepper salad, tortilla chips and chili-mango chutney

16,50

Mussels from Zeeland

Mussels cooked in beer, wine or the Spanish way with chorizo, served with aiolo, cocktail sauce, salad and fries

21,50

DESSERTS

Dame Blanche

Three scoops of vanilla ice cream with hot chocolate sauce and whipped cream

6,50

The Last Bite

Two scoops of vanilla ice cream with whipped cream

3,50

Homemade 'Kasteel Rouge'

Sorbet of Kasteel Rouge beer, served with cherries and strawberries

NEW!

6,50

Affogato

A scoop of vanilla ice cream, topped with espresso

3,90

Fresh fruit of the season

Fresh fruit with whipped cream

4,70

Tip: Order with chocolate sauce!

+ 1,00

Apple pie

With nuts, almond paste and whipped cream

5,50

Served hot or cold

Freshly baked waffle with seasonal fruit

Waffle with fresh fruit, chocolate sauce and whipped cream

6,50

Tip: Order with vanilla ice cream!

+ 1,50



ICE DIPPING

Pass the fruit through different dippings and keep your icy tapas in liquid nitrogen of -196 degrees Celsius for five seconds. This way, the outside gets nice and crispy, while the inside stays fresh and juicy. Combine the different types of dippings, such as chocolate sauce and fruit coulis, and make several layers. Complete your creation with a layer of 'Stroopwafel'-crumble or marshmellow. This way, you create your own ice cream tapas.

WHAT'S IN IT?

- A bowl of fresh fruit
- Chocolate sauce
- Yogurt
- Fruit Coulie
- Marshmallows
- 'Stroopwafel'-crumble

All dippers and dippings can be ordered for an extra charge.

The Ice Dipping can be ordered from two people for 14,50 per person.



APPETIZERS

Includes:

- Small Dutch 'frikandelletjes'
- Artisanal croquette balls
- Chicken nuggets
- Spicy meat spring rolls
- Butterfly shrimps
- Or a mixed appetizer

DEEP FRIED FINGER FOOD:

8 pieces	6,50
16 pieces	12,00
50+ pieces	28,50

Prefer vegetarian finger food?

Cheese soufflé mix (8 pieces) 8,00

Includes regular cheese, mozzarella and tomato, herb cream cheese and spicy cheese

FINGER FOOD

Dry sausage from Brabant 4,50

Served with homemade piccalilli and bacon popcorn

Young cheese 5,50

Served with homemade piccalilli and mustard

Tortilla chips (Vegan) 4,50

Served cold with tomato and paprika salsa and guacamole

Greek olives 3,50

Marinated Kalamata olives

Meatballs (8 pieces) 8,50

Cold or hot from the oven, served with Zaanse Mayonnaise and curry sauce

Bread platter (Optionally lactose and gluten-free) 5,50

Bread with sea salt flakes, extra virgin olive oil and herb butter

Luxury bread platter 9,50

Bread with sea salt flakes, extra virgin olive oil, herb butter, pesto, hummus and aioli



SHARING

Oven grated nachos

With homemade salsa of tomato, bell pepper and cheddar,
served with guacamole

6.50

With jalapeño peppers
With crème fraîche

+ 0.50

+ 1.00

Oven grated nachos with spicy minced meat

With homemade salsa of tomato, bell pepper and cheddar,
served with guacamole

7.50

With jalapeño peppers
With crème fraîche

+ 0.50

+ 1.00

Quesadilla Single portion
 Double portion

7.20

12.30

A toasted wrap filled with pulled chicken, jalapeño pepper and
cheddar, served with guacamole and crème fraîche

COMBO PLATTER 'SLAGROOM'

Dry sausage from Brabant, homemade meatballs,
fried sausages, Gouda cheese, Kalamata olives and
oven grated nachos, served with bread, homemade piccalilli,
guacamole and bacon popcorn

19.50



Charcuterie	15,50
Selection of various types of meats for two: Spianata Romana, pastrami, homemade meatballs and Brabant dried sausage. Served with bread, piccalilli and pork bacon popcorn	
Cheese platter	15,50
Selection of cheeses from “De Walhoeve” for two: served with figs, nuts, grapes, bread and apple syrup	
Ribs platter	16,50
Choose from: Hertog Jan Grand Prestige (sweet) spareribs or our classic spare ribs (spicy) for two, served with aioli	
Cornribs (Vegan)	16,50
‘Cornribs’ with our homemade marinade	
Vegan Combo Platter	19,50
Marinated olives, tortilla chips with salsa and guacemole, cornribs, cherry tomatoes, chutney from vegetables, figs, nuts and bread with hummus, seasalt and extra olive oil	