

K I N G S T R E E T L U N C H

BETWEEN 12:00 P.M. AND 16:00 P.M.

A healthy and informal lunch concept. You have the opportunity to choose between several different, sourdough sandwiches from the “Vlaamsch broodhuys”, soups, warm dishes and surprising salad bowls.

SALAD BOWLS

Chili avocado bites with katjang mayonnaise 🌱	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
Tatsuta crispy chicken with chipotle mayonnaise	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
Crispy shrimps with lime pepper mayonnaise	€ 18,95
Mesclun salad beetroot cherry tomato cucumber radish corn carrot	
<i>*All salad bowls are served with croutons, raisins, pumpkin seeds and dressings</i>	

SOURDOUGH BREAD FROM THE “VLAAMSCH BROODHUYS”

"MRIJ Meester" cheese free-range egg salad chives ✓	€ 12,95
Mediterranean tuna salad grilled peppers capers olives	€ 12,95
Roasted chicken chicken curry salad pickled onions	€ 12,95
Baba ganousch grilled eggplant boiled egg hazelnut dukkah ✓	€ 12,95
Smoked salmon cream cheese capers cucumber	€ 14,95
<i>* All sourdough sandwiches are served with lettuce, tomato and cucumber</i>	

GLUTENFREE BREAD + € 1,50

SOUPS

Mustard soup ✓	€ 8,95
Mustard garden cress spring onion crouton	
Italian tomato soup ✓	€ 8,95
Vine tomato mascarpone pesto crouton	
<i>*All soups are served with crispy bread</i>	

WARM DISHES

Two “Van Dobben” veal croquettes mustard “Vlaamsch Broodhuys” sourdough bread	€ 13,50
Pita bread crispy chicken tenders kimchi onion coleslaw sriracha mayonnaise	€ 12,50
Croque Monsieur Dutch “polder” “Vlaamsch Broodhuys” sourdough bread gratinated with cheese	€ 12,95
Pita bread crispy planted chicken tenders kimchi onion coleslaw sriracha mayonnaise ✓	€ 12,95

EXTRA SIDE DISH TO ORDER

Homemade fries with mayonnaise	€ 5,25
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Hospitality: “True hospitality consists of giving the best of yourself to your guest”.

BEERS

Salvé | Apeldoorns beer

TASTE THE HISTORY OF APELDOORN

‘De Keizerskroon’ was a popular inn where, after a long journey people were refreshed with a good glass of beer, brewed in the backyard of the inn by the home brewery of Het (Oude) LOO. Now, history is repeating itself and beer is being brewed again to provide our guests with a food glass of beer from Apeldoorn.

“De Beboete Buur”	€ 5,50
Fresh blond beer with a slight bitterness from Epanse Hops	

Draft beers

Beer from the season starting at	€ 6,25
Changing beer per season, ask us about this season's beer!	

Affligem Blond	€ 6,25
Blond beer, full dry taste with a soft after taste	

Heineken	€ 4,75
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ALLERGIES

Do you have dietary requirements or allergies?

Tell it to our employees.

Our dishes can contain traces of nuts, peanuts and gluten

Vegetarian dishes are marked with ✓

Vegan dishes are marked with 🌱

WINES

Sparkling wines

La Tordera Prosecco Spumante Saomì Brut	€ 8,50
Glera, Veneto, Italy	
La Tordera Spumante Cuvée di Gabry Brut Rosé	€ 8,50
Incrocio Manzoni – Merlot, Veneto, Italy	
Laurent-Perrier La Cuvée Brut	€ 15
Chardonnay – Pinot Noir – Pinot Meunier, Champagne, France	

White wines

Round House Sauvignon Blanc	€ 6,50
Sauvignon Blanc, Coastal Region Cape of Good Hope, South-Africa	
Von der Leyen Nahe	€ 6,50
Riesling, Nahe, Germany	
Viognier Domaine de Viranel	€ 9
Viognier, Languedoc, France	
Simonsig Chenin Blanc	€ 8
Chenin Blanc, Stellenbosch, South-Africa	
La Grande Merveille Chardonnay	€ 7,50
Chardonnay, Languedoc, France	

Rose wines

L'Auréole Cinsault	€ 6,50
Cinsault, Languedoc, France	
Guillaume & Virgini Philip MIP Classic Rosé	€ 9
Cinsault – Grenache Noir – Syrah, Provence, France	

Red wines

Estaciones Tempranillo	€ 6,50
Castilla-La Mancha, Spain	
Beaurempart Grande Réserve	€ 7,50
Cabernet Sauvignon – Merlot, Languedoc, France	
Manz Spätburgunder Trocken	€ 8
Pinot Noir, Rheinhessen, Germany	
Chianti Classico Azienda Agricola Castello	€ 9
La Leccia DOCG	
Sangiovese, Tuscany, Italy	