

– MAIN COURSE SALADS –

Goat Cheese 

Mixed lettuce with goat cheese, lime blossom honey, dried figs and marinated black olives € 9,50

Chicken

Mixed lettuce with flax seed, smoked chickenbreast, crispy bacon and baby corn on the cob € 9,50

Caesar salad

Romaine lettuce, Parmesan, Barneveld hen, crispy pork belly, croutons, anchovies and the famous Caesar dressing € 9,50

All salads are served with white or dark brasserie bread and herb butter

– MAIN COURSES –

Club sandwich with smoked chicken, tomato, cucumber, cheese, fried egg, crispy bacon and little gem € 9,50

With house-made fries and mayonnaise € 13,50

Spareribs

Spicy BBQ-marinated € 16,50

With house-made fries and mayonnaise € 19,50


Bilderburger

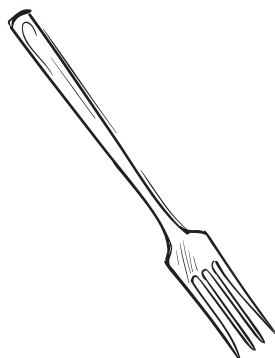
Grilled beef burger on a toasted bun with truffle cream, little gem, red onion and fried egg € 12,50

with house-made fries and mayonnaise € 15,50

Pasta Arrabiata with a fresh salad  € 15,50

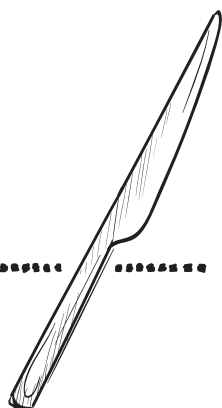
If you have any questions about allergens, please ask our staff.

Vegetarian dishes are marked with 

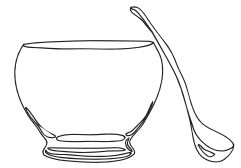


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DRINKS & BITES



– GIN-TONIC –

Flamboyant <i>Gordon's Gin - Schweppes Tonic</i> <i>Lime juice - Mint</i>	€ 8,50
Charisma <i>Hendrick's Gin - Fever tree tonic</i> <i>Rosemary - Cucumber</i>	€ 8,50
Courage <i>Bombay Sapphire - Fever tree</i> <i>Lemon grass - Ginger</i>	€ 8,50
Diplomatique <i>Tanqueray Gin - Schweppes Tonic</i> <i>Basil - Cucumber</i>	€ 8,50

– BEVERAGES –

Various soft drinks	€ 2,80
Fresh orange juice	€ 3,75
Apple juice, Grape juice, Tomato juice	€ 3,00
Crodino	€ 3,50

– WINES / SPARKLING –

House wine white / rosé / red by the glass	€ 4,75
Prosecco by the glass	€ 5,70

– BEER –

Brand 0.22 l	€ 3,25
Brand 0.50 l	€ 6,00
Amstel Malt	€ 3,75
Amstel Radler (also available 0%)	€ 3,75
Duvel	€ 5,25
Palm	€ 4,25
Affligem Double / Triple / Blond	€ 4,75
Wieckse Witte (also available as 0%)	€ 4,25



– WARM BEVERAGES –

Tea	€ 2,50	Espresso	€ 2,75
Fresh mint tea	€ 2,50	Latte macchiato	€ 3,00
Café crème	€ 2,75	Double espresso	€ 3,50
Cappuccino	€ 2,75	Warm chocolate	€ 3,50
Caffè latte	€ 3,00	Whipped cream	€ 0,50

– SWEETS –

House-made apple crumble tartlet with or without whipped cream € 3,50
Preparation time is 10 minutes because the tartlet is oven-baked à la minute

Carrot cake with zesty-creamy icing € 3,50

Chocolate-brownie cake with amarene cherries preserved in syrup € 3,50

– SNACK MENU –


Plate (for 2 persons): € 12,50
Sharp cheese, prosciutto, house-made sausage, fresh mild cream cheese with garden herbs, guacamole and tortilla chips

Plate with 3 different sausages: € 7,50
Cooked Gelderland, Amsterdam liverwurst, veal sausage with walnuts served with house-made piccalilli and head cheese

Spicy chicken wings with blue cheese salsa € 7,50

Bite-size croquette with mustard p.p. € 0,75

Warm tortillas with Cheddar cheese dip  € 5,50

"Croque madame" with chicken thigh, avocado and spring onion topped with Mornay cheese sauce € 6,95
Also be ordered vegetarian 


Shrimp croquette with white or dark brasserie bread and mustard € 6,50

Beef croquette with white or dark brasserie bread and mustard € 5,50

New York hotdog
Beef sausage with sauerkraut, mustard, crispy bacon and smoked onion chutney € 7,95

– EGG DISHES –

Croissant with smoked salmon, scrambled eggs and chive cream € 8,95

Julia's Kitchen farmer's omelet with  white or dark brasserie bread € 8,95



– SOUP –

Cream of watercress  € 5,75

Clear tomato broth filled with fresh vegetables € 5,75