MENU

DDIMIZO

OX & BUCKS

GRAND CAFÉ

DRINKS	
Orange Booster: ginger, mint, lime	4.95
and orange juice	
Smoothie forest fruits with vanilla yogurt	4.30
Orange juice	3.95
Homemade Ice-Tea Green/Lemon	4.00
Big Tom spicy organic tomato juice	5.50
Agroposta organic Lemonade	4.00
Fentiman's Rose Lemonade	4.90
Fever-Tree Indian Tonic	4.90
Fever-Tree Ginger Ale/Beer	4.90

SWEET	
Apple pie (with whipped cream)	6.75/7.75
Cheesecake with vanilla and lemon	6.50
Chocolate Chip Cookie from Dynamite	3.75

BREAKFAST (from 8:00 till 11:00)	
Croissant with butter and	4.75
blueberry-verbena jam	
Yoghurt with granola and seasonal fruit	9.00
Ox & Bucks breakfast:	13.50
- croissant with blueberry-verbena jam	
- poached egg with ham and hollandaise	
- voohurt with granola and seasonal from	11+

EGGS (served on pain de campagne from baker Menr	10)
Fried eggs sunny side up	9.50 4.50

- cheese
- ham
- crispy bacon

- coffee of your choice

- tomato

Eggs royale poached egg, brioche, smoked salmon, spinach, and Hollandaise sauce

SOUP

Tomato soup with basil (plant-based)	8.50
Fennel cream soup with	9.50
smoked salmon dill and lemon	

SALADS (main meal size + 4.50)

Classic Caesar with crispy chicken,	16.50
poached egg, achovies, croutons, and parmesa	ın
Legume salad with tomato antiboise,	15.50
red beet, tomato, vegan feta, and	
fresh mint (plant-based)	

Lindenhoff Farm represents more than 130 farmers, butchers and cheese masters and supply us with the most beautiful products.

WIFI: Oxenbucks Password: Bucks2017

PAIN DF	CAMPAGNE	(from	hakor	Monno)
PAIN DE	LAWITAUWE	(from	haker	Menno

Dutch cheese with Waldorf salad,	12.50
cress and mustard mayonnaise	
Carpaccio with aged Remeker cheese,	15.50
pine nuts, Amsterdam pickles, arugula,	
and truffle mayonnaise	
Smoked mackerel salad with horseradish,	14.75
pickles, cucumber, lemon, and dill mayonnais	e
Roasted veal rump with tuna mayonnaise	15.50
and capers, red onion, and pickles	
Yellow beet salad with tomato, feta,	13.50
sunflower seeds, and lime mayonnaise (plant-l	pased)
Lunch menu:	14.50
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-bread with Dutch cheese -bread with veal- or a

spinach and goat cheese croquette

-tomato soup

WARM

Veal-or spinach and goat cheese	12.75
croquettes(2x) with bread and mustard	15 50
Dutch shrimp croquettes (2x)	15.50
with bread and ravigote sauce	
Meatball sandwich with	14.50
mustard mayonnaise and sour pickle	
Grilled cheese sandwich	8.50
with Dutch cheese and/or ham	
Ox & Bucks burger with cheddar,	18.50
piccalilli mayonnaise and fresh fries	
Celeriac-fennel burger with lettuce,	18.50
tomato, gherkin, horseradish remoulade, cap	ers
and dill, green salad and fresh fries (plant-	based)
Bread with pulled mushrooms with red	13.75
onion, cucumber, lemon-garlic mayonnaise (pla	nt-based)
Portion of fries with mayonnaise	5.75

MAIN

Grilled entrecôte with Café de Paris	28.50
butter, seasonal vegetables and mashed potat	oes
Oven-roasted poussin with lemon-	27.50
garlic butter, fresh fries, and salad	
Salmon fillet with herb crust,	25.50
roasted cauliflower, tarragon,	
a white wine sauce, and mashed potatoes	
Artichokes à la barigoule with baby	23.50
carrots and pearl barley risotto (plant-based)	

SNACKS (from 12:00)

Ox platter with cheese, nuts, ham, meatballs, piccalilli croquettes,	18.50
Amsterdam pickles, and baguette	
Vega platter with quiche, nuts, cheese,	16.50
cauliflower bites, piccalilli croquettes,	
tapenade, Amsterdam pickles, and baguette	
Piccalilli croquettes	8.75
Lobster croquettes	13.25
Meatballs in gravy	9.50
Bitterballen with mustard	8.00
Cheese sticks with chilli sauce	8.75
Assorted snacks (12 pc/24 pc) 15.	75/27.75