#### **MENU**

### **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

## SWEET Apple pie (with whipped cream) Chocolate ganache cake

Fentiman's Rose Lemonade

Fever-Tree Ginger Ale/Beer

Fever-Tree Indian Tonic

Chocolate ganache cake 6.50/7.50 (with whipped cream)
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
- yoghurt with granola and seasonal fruit
- coffee of your choice

#### EGGS (served on pain de campagne from baker Menno)

Fried eggs sunny side up 9.50 Toppings of your choice (2x) + 4.50

- cheese
- ham
- crispy bacon
- tomato

Eggs royale poached egg, brioche, 15.0 smoked salmon, spinach, and Hollandaise sauce

#### SOUP

Tomato soup with basil (plant-based) 8.50
Mustard soup with bacon, sour cream 9.00
and chives

#### SALADS

Classic Caesar with crispy chicken, 16.50 poached egg, achovies, croutons, and parmesan Blue cheese salad with chicory, roasted 15.50 grapes, celeriac, walnuts and balsamic dressing (also available with plant-based cheese)

#### LINDENHOFF

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

WIFI: Oxenbucks Password: Bucks2017

#### PAIN DE CAMPAGNE (from baker Menno)

Dutch cheese with Waldorf salad, 13.50 cress and mustard mayonnaise Carpaccio with aged Remeker cheese, 15.50 pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise Tuna salad with capers, red onion, 14.75 tomato and basil mayonnaise Veal pastrami with curry sauerkraut, 15.75 cucumber and piccalilli mayonnaise 13.50 Grilled vegetables with pumpkin, courgette, bell pepper, ricotta and pesto (also available with plant-based cheese) Lunch menu: 14.50

-bread with Dutch cheese

-bread with veal-or a oyster mushroom croquette -tomato soup  $\,$ 

#### WARM

4.90

4.90

4.90

6.75/7.75

Veal-or oyster mushroom croquettes	12.75
(2x) with bread and mustard	
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	pers
and dill, green salad and fresh fries (plant	-based)
Bread with pulled mushrooms with red	13.75
onion, cucumber, lemon-garlic mayonnaise (pla	ant-based)
Portion of fries with mayonnaise	5.75
Sweet potato fries with	6.50
truffle mayonnaise	

#### MAIN

Grilled entrecôte with Café de Paris	28.50	
butter, seasonal vegetables and mashed potatoes		
Oven-roasted poussin with lemon-	27.50	
garlic butter, fresh fries, and salad		
Cod with roasted cauliflower, mushrooms,	26.50	
chicory, hazelnuts and sunchoke sauce		
Roasted cauliflower with sour cream,	22.50	
vegan farmhouse cheese, macadamia nuts		
and chives (plant-based)		

#### SNACKS (from 12:00)

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Ox platter with cheese, nuts, ham,	18.50
meatballs, celeriac truffle	
croquettes, Amsterdam pickles, and bague	tte
Vega platter with quiche, nuts, cheese	, 17.50
cauliflower bites, celeriac truffle croqu	iettes,
tapenade, Amsterdam pickles, and baguett	e
Celeriac truffle 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) 1	5.75/27.75