MENU

OX & BUCKS

GRAND CAFÉ

DRINKS

Orange Booster: ginger, mint, lime and orange juice	4.75
0 5	4.25
Smoothie red fruit with vanilla yogurt	4.25
Orange juice	3.90
Homemade Ice-Tea Green/Lemon	3.75
Big Tom spicy organic tomato juice	4.85
Agroposta organic Lemonade	3.60
Fentiman's Rose Lemonade	4.75
Fever-Tree Indian Tonic	4.75
Fever-Tree Ginger Ale/Beer	4.75

SWEET

Apple pie (with whipped cream)	5.50/6.35
Cheesecake with vanilla and lemon	6.00
Chocolate Chip Cookie from Dynamite	3.50

BREAKFAST (from 8:00 till 11:00)

DNEANFAJI (from 8:00 till 11:00)	
Croissant with butter and	4.75
raspberry-lime jam	
Yoghurt with granola and seasonal fruit	9.00
Ox & Bucks breakfast:	13.50
- croissant met raspberry-lime jam	10.00
- poached egg with ham and hollandaise	
- yoghurt with granola and seasonal fru	1 i +
- coffee of your choice	
correct or your choice	
TCCC	
EGGS (served on pain de campagne from baker Mer	ino)
Fried eggs sunny side up	9.50
Toppings of your choice (2x)	+ 4.50
- cheese	
- ham	
- crispy bacon	
- tomato	
Eggs royale poached egg, brioche,	13.50
smoked salmon, spinach, and Hollandaise sau	ce
SOUP	
Tomato soup with basil (vegan)	7.75
Dutch shrimp bisque with mussels	9.75
prawns, sour cream, and chives	
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SALADS (main meal size + 4.50)	
Classic Caesar with crispy chicken,	14.50
poached egg, achovies, croutons, and parmesa	
Baby potato salad with little gem	13.00
beetroot, gherkin, grilled green asparagus,	

and hazelnut (vegan)

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

PAIN DE CAMPAGNE (from baker Menno)

Dutch cheese with Waldorf salad,	10.50
cress and mustard mayonnaise	
Tuna Salad with lime, red onion,	12.50
capers, tomato and tarragon mayonnaise	
Carpaccio with aged Remeker cheese,	13.00
pine nuts, Amsterdam pickles, arugula,	
and basil mayonnaise	
Pulled chicken salad with boiled egg,	12.75
Parmesan, anchovies, and Caesar dressing	
Yellow beet salad with feta,	10.50
sun-dried tomatoes, sunflower seeds,	
and lime mayonnaise (vegan)	
Lunch menu:	13.50
-bread with Dutch cheese	
-bread with veal- or a	
spinach-goat cheese croquette	

WARM

Veal-or spinach-goat cheese	12.50
croquette (2 pcs) with bread	
50/50 meatball on bread, made of	12.00
mushrooms and veal mince, served in gravy	
Grilled cheese sandwich	7.85
with Dutch cheese and/or ham	
Ox & Bucks burger	13.00
with cheddar and piccalilli mayonnaise	
Celeriac-fennel burger with lettuce,	13.00
tomato, gherkin, horseradish remoulade, cape	ers
and dill, and green salad (vegan)	
Bread with pulled mushrooms with red	12.50
onion, cucumber, and lemon-garlic mayonnaise	(vegan)
Portion of fries with mayonnaise	5.25

MAIN

Grilled entrecôte with Café de Paris	26.00
butter, seasonal vegetables and mashed potate	oes
Beef tenderloin tips with stroganoff	25.50
sauce, green asparagus, and Roseval potatoes	
Pan fried whole turbot with	35.00
lemonbutter, green salad and fries	
Vegetable goulash with pearl barley	21.50
risotto, green asparagus, and tomato (vegan)	

SNACKS (from 12:00)

Ox platter with cheese, nuts, ham, chorizo, asparagus croquettes,	18.50
Amsterdam pickles, and baguette	
Vega platter with quiche, nuts, chee	ese, 15.50
cauliflower bites, asparagus croquette	s,
tapenade, Amsterdam pickles, and bague	ette
Asparagus croquettes	8.75
Lobster croquettes	13.25
Crispy cauliflower bites	8.75
Meatballs in gravy	9.50
Bitterballen with mustard	7.75
Cheese sticks with chilli sauce	8.75
Assorted snacks (12 pc/24 pc)	14.75/26.75

WIFI: Oxenbucks

Password: Bucks2017