

# BREAKFAST

## CRUQUIUS BOWL

Cottage cheese with red fruit, banana, granola Bastogne crumble

7.50

## OVERNIGHT OATS |vegan

with fruit and seeds

7.00

## CROISSANT

with butter and jam

3.00

## EGGS BENEDICT

with smoked salmon, parsley, avocado and Hollandaise sauce on a brioche

9.75

## AMERICAN PANCAKE

with maple syrup, banana, red fruit, whipped cream and powdered sugar

9.75

## BREAKFAST PLATTER

with cottage cheese, fresh fruit, a croissant, butter and jam

9.75

# PASTRIES

## APPLE PIE

with whipped cream

3.50

## CAKE OF THE DAY

daily changing cake

daily rate

CRUQUIUS  
LOCAL

# DRINKS

## COFFEE

COFFEE	2.75
ESPRESSO	2.50
ESPRESSO MACCHIATO	2.75
DOUBLE ESPRESSO	3.00
CAPPUCCINO	3.25
FLAT WHITE	3.50
LATTE MACCHIATO	3.25
DIRTY CHAI	4.25
ICED COFFEE	3.50
+ SHOT ESPRESSO	0.50
+ WHIPPED CREAM	0.50
+ OAT MILK	0.20
+ ALMOND MILK	0.20

## SODA

SAN PELLEGRINO	2.75   6.50
AQUA PANNA	2.75   6.50
SAN PELLEGRINO	2.90
Aranciata	
Limonata	
COCA COLA	2.75
COCA COLA ZERO	2.75
FEVER TREE	2.90
Indian tonic	
Aromatic tonic	
Ginger beer	
Ginger ale	
FRESH JUICE OF THE DAY	3.95
HOMEMADE ICE TEA	3.50

## MIXTAILS

COCONUT WITH RUM	9.00
MIMOSA <small> virgin</small>	7.00
BLOODY MARY <small> virgin</small>	7.50
COPPERHEAD G&T <small> virgin</small>	8.50
OPIHR G&T <small> virgin</small>	8.00
GIN & GINGER ALE <small> virgin</small>	8.00
ULTIMATE VT	8.00
DUTCH & STORMY	8.00
DARK & STORMY	9.00
MOSCOW MULE	8.50
APEROL SPRITZ	7.50
ESPRESSO MARTINI	7.50

## MILK /substitutes

GLASS OF MILK	2.50
CHOCOLATE MILK	2.50
HOT CHOCOLATE MILK	2.75
+ vegan	0.50
+ whipped cream	0.50
CHAI LATTE	3.75
MATCHA LATTE	3.75
TURMERIC LATTE	3.75
ICED CHAI LATTE	3.75
ICED MATCHA LATTE	3.75
ICED TURMERIC LATTE	3.75
+ OAT MILK	0.20
+ ALMOND MILK	0.20

## TEA

YOGI TEA	2.50
Classic	
Green Energy	
Rooibos	
Detox	
Black Chai	
FRESH MINT TEA	3.00
GINGER TEA	3.00

## BEER

<u>TAP</u>	
GULPENER UR PILSNER	2.95
GULPENER SEASON	3.50
SEASON TAP	3.50
<u>BOTTLE</u>	
OEDIPUS	4.50
Thai Thai	
Mama	
DE EEUWIGE JEUGD	4.50
Lellebel	
Bullebak	
LOWLANDER	4.50
White Ale	
IPA	
Yuzu & Grapefruit	
HEINEKEN 0.0	3.50

CRUQUIUS  
LOCAL

Cruquius Local is 'the new kid on the block'! The living room of Cruquius Island where you can meet and enjoy both a business and a private atmosphere. It's also possible to (partially) rent Cruquius Local for drinks and parties. Outside we have a nice terrace by the water where you can have a drink or read a newspaper in the sun.

A cruquius local regular doesn't have to worry about getting used to the menu! No worries. "The menu changes every season," says Mike (Chef Cruquius Local). My team and I adjust the menu based on seasonal products. We ensure that everyone can come here. As a vegan, Cruquius Local is the place to go. "We offer a variety of vegan dishes," at adds Mike. " You can also come here if you have a food allergy. This is completely in line with our goal of becoming Cruquius living room.

# LUNCH

**HAMBURGER 12.95**  
CHEDDAR CHEESE, BACON, TOMATO, PICKELS,  
GUACAMOLE, JALAPEÑOMAYONNAISE AND  
FRIED ONION

## SANDWICHES

### **BABA GANOUSH SANDWICH**

with roasted aubergine spread with mint,  
grilled sweet pepper and marinated tomato

**8.95**

### **WARM MEAT SANDWICH**

with ham, Amsterdam pickels, honey mustard and parsley

**9.50**

### **STEAK SANDWICH**

with dry aged Ribeye, sweet pepper, red onion,  
cheddar cheese and jalapeñomayonnaise

**12.75**

### **PULLED SALMON SANDWICH**

with smoked salmon, capers, red onion,  
radish, sesame seeds, peas, cress and Wasabimayonnaise

**10.50**

### **MACKEREL SALAD**

served on a naan bread with salad, red onion, egg,  
Amsterdam pickels, peas and cress

**9.25**

### **AVOCADO & TOAST**

with fried mushrooms, cherrytomatoes, and parsley

**9.25**

### **CROQUE CRUQUIUS**

with grilled chicken, avocado, cheese, sun dried tomatoes  
and homemade chili sauce

**8.75**

### **CROQUE TWIST** |Vegan

on focciaccia bread, Reypenaer cheese, roasted tomato,  
balsamic and argula

**8.50**

### **FRIED EGGS** |Plain

three eggs, see the supplements  
for extra garnish

**6.50**

### **OMA BOB'S SHRIMP**

#### **CROQUETTES**

served on sourdough bread with butter and citrus mayonnaise

**8.25**

# DINNER

## STARTERS

### **PARSNIP SOUP** |vegan

with peanuts, coconut, bean sprouts, spring onion and cress

**7.00**

### **PAPPADUM**

with smoked Ribeye, wasabimayonnaise, asparagus, sesame seeds  
and bundles of fungi

**11.75**

### **FINES DE CLAIRES**

six oysters with red wine vinegar, oriental vinegar, shallot, lemon and Tabasco

**14.75**

### **BLACK TIGER PRAWNS**

with bread, chili, garlic, olive oil, parsley, lemon and aioli

**12.75**

### **TRIO CROSTINI** (vegan optional)

zalm, ribeye, baba ganoush

**10.00**

## MAIN COURSE

### **MASSAMAN CURRY** |vegan

with basmati rice, spring onion, sesame seeds, parsnip, pumpkin,  
baby broccoli and cashew nuts

**16.75**

### **GRILLED CODFISH WITH COCKLES**

with carrot cream, asparagus, ratatouille, crisp of salsify and Hollandaise foam

**23.50**

### **HAMBURGER**

with cheddar cheese, bacon, tomato, pickels, guacamole, jalapeñomayonnaise  
and fried onions

**12.95**

### **CRAB RAVIOLI** (optional with cockles)

with cheddar cheese, bacon, tomato, pickels, guacomole and fried onion

**16.95**

### **DRY AGED RIBEYE |300 gram** (surf up your turf)

with herb butter, or a mushroom sauce

**23.50**

## DESSERTS

### **MOELLEUX**

with chocolate crumble, red fruit, raspberry biscuit and maple  
walnut ice cream

**9.50**

### **CHEESE CAKE**

with Bastogne, cherry, whipped cream and seasonal fruit

**8.50**

### **CHEESE PLATTER**

a selection of four cheeses served with fig bread  
and strawberry chutney

**11.00**

# SALADS

served with sourdough bread

### **CAESAR SALAD WITH GRILLED CHICKEN**

with little gem, bacon, egg, red onion

Parmesan cheese and croutons

**9.50**

### **HALLOUMI SALAD** (optional with grilled chicken)

with lollo rosso, grilled parsnip, aubergine, pumpkin, balsamic,

red onion and croutons

**9.00**

### **FISH SALAD**

with warm smoked salmon, asparagus, tomato, sesame seeds,  
radish, oriental dressing and wasabimayonnaise

**12.75**

**LUNCH TRIO 12.50**  
SOUP, SANDWICH OF YOUR CHOICE  
WITH A SWEET FROM THE CHEF

# KIDS

### **PEANUT BUTTER**

served on a slice of sourdough bread with banana

**3.50**

### **CHOCOLATE FLAKES**

served on a slice of sourdough bread with butter

**3.00**

## SUPPLEMENTEN

+ COCKELS ( 125 GRAM )	<b>2.75</b>
+ BLACK TIGER PRAWNS one piece	<b>2.75</b>
+ EGG	<b>1.00</b>
+ BREAD WITH OLIVE OIL	<b>1.25</b>
+ GRILLED CHICKEN ( 55 GRAM )	<b>2.50</b>
+ SMOKED SALMON ( 55 GRAM )	<b>3.50</b>
+ TOMATO	<b>0.75</b>
+ HAM	<b>1.25</b>
+ REYPENAER CHEESE	<b>1.25</b>
+ GUACAMOLE	<b>1.50</b>
+ SEASON VEGETABLES	<b>4.00</b>
+ GREEN SALAD	<b>3.75</b>
+ FRIES	<b>3.50</b>
+ AVOCADO	<b>1.50</b>
+ SWEET POTATO FRIES	<b>4.50</b>
WITH PARMESAN CHEESE	