

## HAMBURGER 16.50

CHEDDAR | BACON | TOMATO | PICKLES  
GUACAMOLE | SRIRACHA MAYONNAISE  
CARAMALIZED ONION

## SANDWICHES

<b>FRIED EGGS</b>   Natural ✓ Three free-range eggs   sourdough bread (See supplements for extra garnish)	7.00
<b>OMA BOBS PULLED MEAT CROQUETTES</b> Sourdough bread   mustard   butter	8.75
<b>BELL PEPPER WRAP</b> Crispy chicken   aragula   egg   avocado tomato   cheddar cheese	9.50
<b>GREEK PITA</b>  Falafel   grilled bell pepper hummus raita   avocado	9.50
<b>AU GRATIN GOATCHEESE</b> ✓ Focaccia   aragula   walnut   balsamic glaze	9.95
<b>BURRATA PALETA</b> Sourdough bread   tomato   pesto balsamic glaze   aragula   pinenuts (Optional veggie)	11.75
<b>SMOKED SALMON</b> Focaccia   avocado   egg   capers red onion   sesame seeds   wasabi mayonnaise	12.00
<b>BLTC</b> Rustic bun   bacon   tomato   crispy chicken sriracha mayonnaise   crisps (Optional with cheddar cheese)	12.00
<b>WAGYU CARPACCIO</b> Sourdough bread   truffle mayonnaise   aragula pine nuts   Parmigiano	12.50
<b>STEAK SANDWICH</b> Dry-aged rib eye   rustic bun   egg bell pepper   red onion   cheddar cheese sriracha mayonnaise   crisps	14.50

**CRUQUIUS TWELVE O'CLOCK 14.95**  
SOUP, SANDWICH CROQUETTE, SALMON AND A  
DESSERT FROM THE CHEF

**SEASONAL SOUP 7.00**

To Share  
(or not to share)  
- sjekspier

<b>FINE DE CLAIRE OYSTERS</b> 3 pieces   vinaigrette	10.75
<b>BLACK TIGER PRAWNS</b> Chili   garlic   olive oil lemon   aioli   bread	13.50
<b>BURRATA PALETA</b> Tomato   pesto   balsamic glaze   aragula (Optional veggie)	11.50
<b>PAPPADUM SMOKED SALMON</b> Wasabi mayonnaise   red onion capers   sesame seeds	12.00
<b>CROSTINI TRIO</b> Salmon   wagyu carpaccio   hummus	10.50
<b>CRUQUIUS PLATTER</b> Salmon   wagyu carpaccio   dips 2 oysters   focaccia   2 lobster croquettes paleta iberico   crudité (From 2 persons)	14.50 p/p
<b>PALETA IBERICO</b> Fresh of the leg   crostini	7.50
<b>CRISPY CHICKEN</b> 4 pieces   sriracha mayonnaise	6.00
<b>VEGETABLE CROQUETTES</b>  4 pieces   chili sauce	4.95
<b>BITTERBALLEN</b> 6 pieces   pulled meat or vegan	7.25
<b>FRIED OLD-CHEESE STICKS</b> 6 pieces   with chili sauce	7.25

<b>DRY-AGED RIB EYE</b>   300 grams Choice of: peppercorn sauce   herb butter	25.00
<b>CAMEMBERT CUIT AU FOUR</b> ✓ With focaccia bread	12.75
<b>WATERMELON SALAD</b> ✓ Goatcheese   aragula   walnut balsamic glaze   honey dressing	9.00
<b>PAPPADUM WAGYU CARPACCIO</b> Truffle mayonnaise   aragula pine nuts   Parmigiano	12.50

"Part of the secret to succes is  
to eat what you like and let the  
food fight it out inside"

Mark Twain

<b>LOBSTER CROQUETTES</b> 4 pieces   wasabi mayonnaise	6.00
<b>GRILLED VEGETABLE POT</b>  Seasonal vegetables	4.50
<b>BREAD PLATTER</b> ✓ With different type of dips	5.00
<b>CHICKEN WINGS</b> 6 pieces	8.50
<b>YAKITORI</b> 6 pieces	7.25

## SALADS

served with bread and olive oil

<b>AU GRATIN GOATCHEESE</b> ✓ Grilled vegetables   walnut balsamic glaze   honey dressing croutons	12.50   16.50
<b>CAESAR SALADE</b> Parmigiano   egg   tomato   bacon crispy chicken   red onion   croutons	12.50   16.50
<b>SURF &amp; TURF SALADE</b> Salmon   black tiger prawns paleta iberico   tomato grilled vegetables   truffle dressing	18.50

## SWEETS

<b>SCROPPINO</b> Belvedere   cava seleccio brut lemon sorbet ice cream <b>9.00</b>
<b>MOELLEUX</b> Vanilla ice cream   white chocolate crumble red fruit   kletskep <b>9.50</b>
<b>DAME BLANCHE</b> 3 coops vanilla ice   chocolate sauce red fruit   whipped cream <b>7.50</b>
<b>WARM HOME MADE APPLEPIE</b> With whipped cream <b>4.50</b>

## SUPPLEMENTS

+ TOMATO	0.95
+ CHEDDAR CHEESE	1.25
+ HAM	1.50
+ REYPERNAER CHEESE	1.50
+ BACON	1.95
+ AVOCADO	2.75
+ SMOKED SALMON	3.75
+ FRIES	3.95

# BREAKFAST

<b>CROISSANT</b> ✓ Butter   raspberryjam	3.50
<b>SCRAMBLED EGGS</b> ✓ Sourdough bread   butter (See supplements for extra garnish)	7.00
<b>BREAKFAST SMOOTHIE</b> ✓ Soy milk   banana   red fruit	5.75
<b>AMERICAN PANCAKES</b> ✓ Maple syrup   banana   fresh fruit (Optional with bacon/salmon)	9.95

# PASTRY

<b>CAKE OF THE DAY</b>	Day rate
<b>HOMEMADE APPLEPIE</b>	4.50

# CRUQUIUS LOCAL

# DRINKS

## LOCAL FAVORITES

<b>MIMOSA</b> Fresh orange juice   cava	8.50
<b>APEROL SPRITZ</b> Aperol   cava	9.50
<b>LIMONCELLO SPRITZ</b> Limoncello   cava	9.50
<b>ESPRESSO MARTINI</b> Vodka   Kahlua   espresso	10.95
<b>MOSCOW MULE</b> Vodka   lime   gingerbeer	10.95
<b>DUTCH &amp; STORMY</b> Juniper   lime   gingerbeer	10.95
<b>DARK &amp; STORMY</b> Spiced rum   lime   gingerbeer	10.95
<b>HENDRICK'S G&amp;T</b> Indian tonic	10.95
<b>COPPERHEAD G&amp;T</b> Raspberry & rhubarb tonic	10.95

## cocktails

[ˈkɒk,tetl] noun

an alcoholic drink consisting of a spirit or several spirits mixed with other ingredients can improve dance moves.

ask for our special cocktail list !

## BEER

### DRAFT



**JOOSTER BLONDE** 3.25 | 5.50

*Our own beer  
By Locals, for Locals!*

**GULPENER UR-LAGER** 3.00 | 5.25  
**LOWLANDER WHITE ALE** 3.50 | 5.75

### BOTTLE

**LOWLANDER** 4.95

Organic blond ale - 5%  
IPA - 6%  
0,3 IPA

**BROUWERIJ 'T IJ** 4.95

IJwit - white beer 6,5%  
Vrijwit - white beer 0,5%

**OEDIPUS** 4.95

Mannenliefde - saison 6%  
Thai Thai - triple 11%

**DE EEUWIGE JEUGD** 4.95

Lellebel - blonde beer 5,7%  
Gladjanus - white IPA 5,2%

**HEINEKEN 0.0** 3.75

## SODA & JUICE

**ACQUA PANNA - Still** 2.90 | 6.50

**SAN PELLEGRINO**

Sparkling 2.90 | 6.50

Aranciata 2.90

Limonata 2.90

**COCA COLA** 2.90

Original

Zero

**FEVER TREE** 3.75

Indian tonic

Raspberry & rhubarb tonic

Ginger beer

Ginger ale

**ICE TEA GREEN** 2.90

**FRESH ORANGE JUICE** 3.95

**APPLE JUICE** 2.90

**APPLE & STRAWBERRYJUICE** 2.90

# CRUQUIUS LOCAL

Cruquius Local is the living room of Cruquius Island. The place to enjoy **delicious food** and **tasty drinks** with friends, family or business relations.

Cruquius Local stands for warmth, hospitality and casual professionalism.

It is also possible to (partially) **rent** Cruquius Local for drinks and parties.

Outside we have a cozy **terrace** near the water. Great for a drink or a nice chat.

Do you want to enter the competition? Gather a team and join us for our **pub quiz** every last Thursday of the month.