

Lunch menu

12:00 - 15:00

TO START

ARTISANAL BREAD 	8
<i>Herbs from our own garden, olive oil, sea salt, furikake butter</i>	
OYSTERS	4
<i>Classic shallot vinaigrette - per piece</i>	
HOUSE DELICACY — BAERI CAVIAR 10G	55
<i>Blinis and crème fraîche</i>	

LUNCH DISHES

EGGS BOTANICA — SALMON	16
<i>Toasted bread, poached eggs, smoked salmon, hollandaise sauce, garden leaves</i>	
EGGS VERDE — AVOCADO 	15
<i>Toasted bread, poached eggs, avocado, hollandaise sauce, fresh salad</i>	
BOTANICAL CLUB SANDWICH	12
<i>Bacon, fried egg, avocado, tomato, cucumber, lettuce, truffle mayonnaise</i>	
CARPACCIO ROYALE	13
<i>Artisanal beef, truffle mayonnaise, arugula, parmesan - white or brown bread</i>	
CAESAR FROM THE ESTATE 	16
<i>Caesar dressing, grilled chicken, egg, croutons, chives - vegetarian option with avocado</i>	
LUNCH BOX 	16
<i>Soup of the day, mini Caesar salad, mini hamburger or cheeseburger - vegetarian option with eggs and avocado</i>	
MINI BURGERS	19
<i>Brioche, hamburger or cheeseburger, lettuce, cucumber, tomato, bacon, BBQ sauce, cheddar, fries, truffle mayonnaise</i>	
CROQUE BOTANIQUE DU CHÂTEAU 	12
<i>Toasted sandwich, fried egg, truffle oil, chives</i>	
CASTLE CLASSIC — CROQUETTE & BREAD	13
<i>Two croquettes, small salad - white or brown bread</i>	
SOUP OF THE CHEF 	12
<i>Seasonal soup - ask our team for today's selection</i>	

FOR THE LITTLE ONES

LITTLE LUNCH BOX	10
<i>Soup of the day, mini hamburger or cheeseburger, and fresh fruit salad</i>	
SWEET CASTLE PANCAKES 	10
<i>small salad, vanilla ice cream, warm chocolate sauce, red berries</i>	

SIDES

FRESH FRENCH FRIES	6
<i>Brandermayonnaise</i>	
TRUFFLE FRIES	8
<i>Parmesan and truffle mayonnaise</i>	
BOTANICAL VEGETABLES	6
<i>Seasonal vegetables</i>	

Pastries

COFFEE & CAKE SPECIAL	9
SEASONAL PASTRY FROM OUR LOCAL BAKER	6
Whipped cream	1



Drinks

SOFT DRINKS

COCA COLA REGULAR	4
COCA COLA ZERO	4
SPRITE	4
FANTA ORANGE	4
FANTA CASSIS	4
FUZE TEA SPARKLING	4
FUZE TEA GREEN	4
ROYAL BLISS TONIC	4.5
ROYAL BLISS BITTER LEMON	4.5
ROYAL BLISS GINGER ALE	4.5
ROYAL BLISS GINGER BEER	4.5
CHOCOMEL	4
FRISTI	4

HOMEMADE DRINKS

HOMEMADE ICE TEA	5
HOMEMADE LEMONADE WATERMELON	4.5
HOMEMADE LEMONADE OF THE MONTH	4.5

HOT DRINKS

COFFEE	3.5
ESPRESSO	3
CAPPUCCINO	4
CAFÉ AU LAIT	4
FLAT WHITE	4
LATTÉ	4
<i>Flavors: vanilla, caramel or hazelnut</i>	
ESPRESSO MACCHIATO	4
DOUBLE ESPRESSO	4
VANILLA CHAI LATTE	4
DIRTY CHAI LATTE VANILLA	5
HOT CHOCOLATE	4
HOT CHOCOLATE WITH WHIPPED CREAM	5
<i>Supplement: haver- of soja melk</i>	
THEE	0.5
FRESH GINGER TEA	3.5
FRESH MINT TEA	4

SPECIAL COFFEE

FRAPPUCCINO	5.5
CARAMEL MACCHIATO	7.5
HAZELNUT MACCHIATO	7.5
IRISH COFFEE	9.5
<i>Coffee with Irish Whiskey and whipped cream</i>	
FRENCH COFFEE	9.5
<i>Coffee with Grand Marnier and whipped cream</i>	
SPANISH COFFEE	9.5
<i>Coffee with Licor 43 or Tia Maria and whipped cream</i>	
ITALIAN COFFEE	9.5
<i>Coffee with Amaretto and whipped cream</i>	

SCHULP JUICES

*Juices made from Dutch fruit in the Green Heart region.
Pure, natural, cloudy juices without any additives.*

SCHULP ORANGE JUICE	4
SCHULP APPLE JUICE	4
SCHULP TOMATO JUICE	4
SCHULP APPLE-STRAWBERRY	4

Wines

WHITE WINE

L'AURÉOLE SAUVIGNON BLANC, COLOMBARD	6
<i>Côte de Gascogne, France</i>	
LAVILA CHARDONNAY	6
<i>Languedoc, France</i>	
WILHELM WALCH PRENDO PINOT GRIGIO	7
<i>Piedmont, Italy</i>	
VON DER LEYEN NAHE	6
<i>Nahe, Germany</i>	

ROSÉ WINE

L'AURÉOLE CINSULT	6
<i>Languedoc, France</i>	

RED WINE

DAGUET DE BERTICOT CABERNET SAUVIGNON	6
<i>Languedoc, France</i>	
SEDOSA TEMPRANILLO, SYRAH	6
<i>La Mancha, Spain</i>	

SPARKLING WINE

MISTINGUETT CAVA BRUT BIO ORGANIC	8.5
MACABEO, PARELLADA, XAREL LO	7.5
<i>Penedès, Spain</i>	
CAVA 0.0%	

BEERS ON TAP

HERTOG JAN 25 CL	4
HERTOG JAN 50 CL	7
LEFFE BLOND	6
TRIPEL KARMELIET	6
SEASONAL BEER	6

BOTTLED BEERS

TEXEL'S SKUUMKOPPE	6
LEFFE TRIPEL	6
LEFFE BROWN	6
JOPEN MOOIE NEL IPA	6
HOEGAARDEN RADLER	6
HOEGAARDEN WHITE	6
CORONA	6

NON-ALCOHOLIC BEERS

HERTOG JAN 0%	4
LEFFE BLOND 0%	6
HOEGAARDEN RADLER 0%	6
CORONA 0%	6

