

LUNCH

FROM 11:30 AM UNTIL 4:30 PM

SANDWICHES

- Dutch cheese or matured Dutch cheese with apple syrup • 7,-
- Ham • 7,-
- Egg salad • 8,-
- Filet American of beef • 8,50
- Brie, walnuts and honey (hot or cold) • 8,50
- Tuna salad • 8,50
- Healthy • 8,80
- Crab salad • 9,-
- Buffala mozzarella & Parma ham • 10,20
- Carpaccio of beef with green pesto or truffle mayonaise • 11,10
- Brabants sausage roll • 4,20
- Choice of whole wheat, white bread, spelt bread (+ 0,60) or gluten-free (+ 0,70)*

TOASTED SANDWICHES

- Croque Monsieur (ham & cheese) • 6,-
- Croque cheese & tomato • 6,-
- Croque mozzarella & tomato • 6,50
- Croque Hawaii (ham, cheese & pineapple) • 6,80
- Croque goat cheese & honey • 7,50
- Croque Madame (ham, cheese en fried egg) • 7,50
- Croque smoked salmon & brie • 8,40
- Choice of brown bread, white bread, spelt bread (+ 0,60) or gluten-free (+ 0,70)*

SOUP

- Tomato soup (vegetarian) • 6,70
- Soup of the day

BREAKFAST

FROM 9:30 AM UNTIL 11:30 AM

BOLWERK BREAKFAST

- Bread, croissant, butter, cheese & ham, jam, yoghurt granola & honey, fried egg, fresh orange juice, coffee or tea • 13,50

BREAKFAST DELUXE

- Bread, croissant, butter, cheese & ham, jam, yoghurt granola, honey & fresh fruit, scrambled egg with smoked salmon, prosecco, fresh orange juice, coffee or tea • 19,-

CROISSANTS

- Croissant • 2,70
- Croissant with jam & butter • 3,60

YOGHURT

- Yoghurt with granola and honey • 4,80
- Yoghurt with granola, honey & fresh fruit • 6,40

EGG DISHES

- Fried eggs with ham and/or cheese • 9,-
- Omelet with ham, cheese or bacon • 9,50
- Farmer's omelet with vegetables and bacon • 10,40
- Scrambled eggs naturel • 7,90
- Scrambled eggs with smoked salmon • 11,40

DRINKS & PASTRIES

JUICES & MILK

Fresh orange juice • 4,20
Apple juice or Pear juice • 3,30
Tomato juice • 3,30
Fresh milk, Buttermilk • 2,70
Buttermilk-orange • 3,90
Soy milk • 2,90
Almond milk • 3,30
Chocomel, Fristi • 3,20

SOFT DRINKS

Coca cola, Cola zero • 2,90
Sprite, Orange soda • 2,90
Cassis • 3,10
Fuze ice tea or green • 3,10
Rivella, Ginger ale • 3,10
Tonic, Bitterlemon • 3,10
Crodino • 3,90
Chaudfontaine - 75cl • 5,30
Ranja (Karvan Cévitam) • 2,-

FRAPPUCINO

Iced coffee with
whipped cream
• 4,60

WARM BEVERAGES

Coffee, Tea, Espresso • 2,80
Double espresso • 4,20
Cappuccino • 3,10
Café (espresso) Macchiato • 3,-
Latte Macchiato • 4,10 • (syrup +0,60)
Hot Chocolate • 3,50 • (whipped cream +0,60)
Hot chocolate with liqueur • 7,20
Fresh mint tea or ginger tea • 3,50
Irish or French coffee • 7,10
Mulled wine • 3,80

PASTRY

Original Bossche Bol from Bakery Jan de Groot • 4,10
Nougatine cake from Patisserie De Rouw • 4,40
Banana bread (gluten-free and sugar-free) • 3,50
Artisinal apple cake • 3,30 (whipped cream +0,60)

Pastries are also available for Take-Away

LUNCH

FROM 11:30 AM UNTIL 4:30 PM

BOLWERK LUNCH

Soup of choice, three slices of bread with meat croquette, fried egg,
ham and cheese • 13,90

EGG DISHES

Fried eggs with ham and/or cheese • 9,-
Omelet with ham, cheese or bacon • 9,50
Farmer's omelet with vegetables and bacon • 10,40
Scrambled eggs naturel • 7,90
Scrambled eggs with smoked salmon • 11,40

SALADS

Goat cheese (hot or cold) • 13,-
Smoked salmon • 15,-

WARM DISHES

2 meat croquettes with bread • 8,40
2 shrimp croquettes with bread • 14,-
2 organic vegetable croquettes with bread • 10,40
Bolwerk beef burger • 14,-
Vegan burger • 14,-
Skewers of grilled pork tenderloin with peanut sauce • 19,-
Beef tenderloin • 19,50
Fish & Chips • 16,50
Fried salmon steak • 18,40

All warm dishes come with French fries

DRINKS

GIN & TONIC

- Bombay Sapphire gin - *smooth, spicy, citrus - lemon* • 8,60
- Beefeater London dry gin - *evergreen, strong - lemon* • 7,60
- Bramble Rosé gin - *sweet, fruity - strawberry* • 8,60
- Bulldog gin - *creamy, floral, citrus - mint* • 9,10
- Hendrick's gin - *floral, roses - cucumber* • 10,10
(with Fever-Tree • add 1,20)

SUMMER MIX

- Martini Fiero - *with tonic & orange slice* • 6,50
- Aperol Spritz - *Aperol, prosecco and soda* • 7,40
- Luxardo Limoncello Spritz - *with prosecco and lemon slice* • 7,40
- Bacardi Anejo Cuatro - *with ginger ale & lemon* • 8,90
- Hugo - *elderflower with fresh mint* • 5,10
- Scroppino - *with prosecco, vodka and lime sorbet ice* • 7,30
- Espresso Martini : *the coffee cocktail* • 8,50



MIX 0.0%

- Crodino - *Alcohol- free aperitif* • 3,90
- Martini Vibrante - *tonic & orange* • 6,50
- Fluère non-alc. gin - *tonic & mint* • 8,60



BEER - BOTTLE

- Radler lemon 2% • 3,80
- Rosé beer • 4,20
- Omer • 5,-
- Palm • 3,80
- La Trappe Double • 5,-
- La Trappe Triple beer • 5,10

BEER - 0.0%

- Swnckels alcohol-free • 3,50
- Radler alcohol-free • 3,80
- White beer alcohol-free • 3,80
- IPA beer alcohol-free • 4,10

BEER - DRAFT

- Bavaria Premium • 3,10
- Swinckels • 4,20
- La Trappe White • 4,60
- La Trappe Blonde • 4,90
- Cornet (oaked) • 5,30

DRINKS

WHISKIES

- Dewar's White label • 5,30
- Jameson • 5,30
- Ballantine's • 5,80
- Southern Comfort • 5,80
- Jack Daniels • 6,80
- Glenfiddich • 7,30
- Johnnie Walker black label • 7,80

SPIRITS

- Bacardi Carta Blanca • 4,80
- Bacardi Spiced • 5,30
- Eristoff vodka • 4,80
- Eristoff Red vodka • 5,30
- Cognac V.S. • 5,30
- Cognac V.S.O.P. • 7,80

LIQUEURS

- Amaretto • 4,80
- Bailey's • 4,80
- Cointreau • 5,80
- Dom Bénédicte • 5,80
- Drambuie • 5,80
- Frangelico • 4,80
- Licor 43 • 4,80
- Sambuca • 4,80

APERITIFS

- Port wine ruby or white • 4,50
- Port 10yrs • 7,80

SPARKLING

- Cuvee Spumante *glass* • 5,80 *bottle* • 27,-
- Cava *bottle* • 30,50
- Rosé Champagne *bottle* • 70,-
- Moët & Chandon Impérial *bottle* • 77,50

ROSÉ WINE

- Rosé *glass* • 4,60
- Rosé *bottle* • 22,50

WHITE WINE

- Sauvignon of Chardonnay *glass* • 4,60
- Pinot Grigio *glass* • 5,10
- Sauvignon of Chardonnay *bottle* • 22,50
- Pinot Grigio *bottle* • 23,50

RED WINE

- Merlot of Cabernet *glass* • 4,60
- Merlot of Cabernet *bottle* • 22,50

BITES

- Springroll - 8pcs. - *Chili sauce* • 4,90
- Meat balls (beef) in tomatosauce - 8pcs. - • 6,90
- Chicken jewels - 4pcs. - *Chili mayonnaise* • 5,90
- Onion rings - 8pcs. - *Barbecue sauce* • 4,90
- Cheese soufflés - 8pcs. - *Chili sauce* • 6,40
- Spicy meat rolls - 8pcs. - *Chili sauce* • 6,40
- Fried jalapenos - 8pcs. - *Cheese* • 6,40
- Bitterballen - 8pcs. - *Mustard* • 6,40
- Fried calamares - 8pcs. - *Garlic sauce* • 6,40
- Fried vegetable balls - 8pcs. - *Mayonnaise* • 6,40
- Crispy torpedo shrimps - 6pcs. - *Chili sauce* • 8,40
- Mixed appetizers - *hot & cold* • 8,90
- Mixed appetizers XL - *hot & cold* • 13,90
- Nachos - oven baked with cheddar, guacamole, creme fraiche and tomato salsa • 12,50
- Cheese plate • 11,80
- Marinated olives • 5,10
- Mixed nuts • 2,60
- Bread with hummus • 5,40
- Bread with tomato tapenade • 5,40
- French fries with mayonnaise • 4,20
- Vegetable fries with mayonnaise • 4,90

STARTERS

- Bread with tapenade • 5,40
- Tomato soup • 6,70
- Soup of the day • daily price
- Warm dish with prawns in spicy tomato sauce • 14,90

DINNER

AFTER 4 PM

- Beef carpaccio with green pesto or truffle mayonnaise • 13,90
- Smoked salmon carpaccio with lemon dressing • 13,90
- Buffalo mozzarella with tomato and balsamic dressing • 12,90

BOLWERK SPECIALTY

HOT STONE COOKING

TENDERLOIN of ANGUS beef

Presented on a 350°C hot stone
Served with French fries, mayonnaise and vegetable
Regular 240 gr. • 25,50 | Lady steak 150 gr. • 21,90

SASHIMI TUNA steak

Presented on a 350°C hot stone
Served with French fries,
mayonnaise and vegetable • 25,50

FISH & CHIPS

Breaded cod with remoulade sauce and
French fries with mayonnaise • 16,50

Extras

- Green salad • 4,50
- Apple compote • 3,00
- Pepper sauce • 2,50
- Bearnaise sauce • 2,50

MARINATED SPARE RIBS

These delicious spare ribs are served with French
fries, mayonnaise and salad • 18,50

Skewer of pork tenderloin SATE

This home made sate of pork tenderloin
is served with French fries, mayonnaise
and salad • 19,-

HALF OVEN ROASTED CHICKEN

The superior French free-range chicken is served with
French fries, mayonnaise and salad • 16,50

WHITE FISH

Oven baked rolls of white fish and
Parma ham with a fresh herbal blend.
With French fries, mayonnaise
and vegetable • 19,-

TORTELLONI

With ricotta and spinach stuffed pasta
in gorgonzola sauce and radicchio • 17,-

SFORMATINO

Luke-warm dish made with layers of eggplant,
pasta, tomato, basil and fresh burrata • 17,-

DESSERTS

- Tiramisu • 7,40
- Cheese platter • 11,80
- Apple cobbler with vanilla ice cream • 8,40
- Chocolat; souffle, mousse, ice cream • 9,20

Ask for our Swiss ice cream menu!

VEGETARIAN