

DINER

MENU DANIEL
3 courses
for € 29,50

STARTERS

Watermelon tartar 🌱 € 8,50
chopped melon • piccalilly • avocado
mousse • popcorn

🍷 *Santa Digna Viognier (bio)*
🍷 *AIX Grenache Noir-Cinsault-Syrah*

Pate of forest mushrooms 🌱 € 8,50
mushrooms • toast • cornichons

🍷 *Marqués de Riscal Tempranillo*

Pork Belly € 9,50
Liva • kimchi • black garlic mayonnaise

🍷 *Frescobaldi Sangiovese*
🍷 *Trimbach Gewürztraminer*

Smoked salmon € 9,50

Norwegian salmon • lime mayonnaise •
toast

🍷 *Arte de Argento Pinot Grigio*

Bisque de crevettes € 7,50

🍷 *Torres Verdejo*

MAIN COURSES

Chou-fleur 🌱 € 16,50

roasted cauliflower • hummus • chickpeas •
tomato • chimichurri

🍷 *Frescobaldi Sangiovese*
🍷 *Santa Digna Viognier (bio)*

Pasta vongole € 19,50

spaghetti • shellfish • persillade • white
wine

🍷 *Domaine Lalande Chardonnay*

Redfish € 17,50

grilled redfish • vichysoisse • fennel •
La Ratte potato

🍷 *Arte de Argento Pinot Grigio*

Coquelet € 17,50

chicken • fries • salad

🍷 *Marqués de Riscal Tempranillo*
🍷 *Santa Digna Viognier (bio)*

Tenderloin € 27,50

MRIJ beef • fries • salad
extra price menu: € 7,50

🍷 *Chateau Laurens GSM (bio)*

Quinoa salad 🌱 € 14,50

quinoa • broccoli • pomegranate • feta •
nuts

Avocado salad 🌱 € 14,50

avocado • green asparagus • egg • tomato

DESSERTS

Strawberries Daniel € 7,50

Dutch strawberries • black pepper and
Pastis dressing • vanilla ice cream

🍷 *Pineau des Charentes*

Chocolate mousse € 7,50

🍷 *Trimbach Gewürztraminer*

Crème brûlée € 7,50

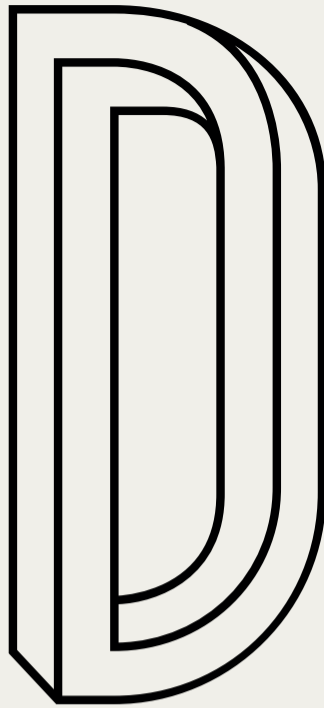
🍷 *Floralis Moscatel*

Four cheeses € 12,50

cheeses • quince compote • fig bread
extra price menu: € 4,50

🍷 *Lustau PX*

🍷 *Fonseca Port*



DANEL

BAR & BRASSERIE

PLAT DU JOUR

Ask our staf for our specialty of
the day € 19,50

SIDE DISHES

Homemade fries € 3,75
mustard mayonnaise

Mixed salad 🌱 € 4,00

FOR KIDS

“Bitterballen” or cheese fingers € 8,50
fries • apple sauce

Redfish € 8,50
fries

PASTRY

Macaron with Bastogne cream € 2,80

Apple pie € 4,50

Pie of the week € 4,50

Dietary wishes or allergies?

Ask our staff for advice.

🌱 = vegetarian 🌱 = vegan (optional)

LUNCH

UNTIL 16:00

For bread dishes we have gluten free bread too!

Bread with two croquettes € 7,50

Scrambled eggs naturel 🌱 € 5,50
with vegetables • ham • Gruyère 🌱
per topping € 1,75

Croque monsieur € 7,50
white or brown bread

Croque madame with egg € 8,50
white or brown bread

Sandwich Niçoise € 8,50
tuna • egg • olive • anchovy • lettuce

Sandwich warm cream brie 🌱 € 8,50
cream brie • walnut • honey

Sandwich avocado 🌱 € 8,50
avocado • egg salad

Sandwich salmon € 9,50
salmon • cream cheese

4-in-1 lunch € 9,50
bread • ham/cheese • egg sunny side up •
croquet • salad • soup

Quinoa salad 🌱 € 12,50
quinoa • broccoli • pomegranate •
feta • nuts

Avocado salad 🌱 € 12,50
avocado • green asparagus • egg • tomato

FINGERFOOD

Olive mix 🌱 € 3,50

Nut mix 🌱 € 3,50

Bread with dip 🌱 € 3,75

Crudité 🌱 € 5,50
Cucumber-dill dip

Patatas bravas 🌱 € 5,00

“Bitterballen”, per piece € 1,10
min. 3 pieces

Cheese fingers 🌱, per piece € 1,10
min. 3 pieces

Mini “frikandel”, per piece € 1,10
min. 3 pieces

Mixed fried Dutch snacks € 11,50
4 “bitterballen” • 4 cheese fingers •
4 “frikandellen”
12 pieces

Trash Can Nacho's 🌱 € 16,50
1 kilo nachos • Cheddar • Picco de Gallo
salsa • guacamole • sour cream •
black beans
for 2 persons

Plateau Daniel € 25,50
combination of small bites
for 2 persons

Dutch oyster, per piece € 3,00

Handmade croquettes, per piece
min. 3 pieces per flavor € 1,75
chorizo & pointed pepper

hummus & ras el hanout € 1,75

De Leckere beer stew (bitterbal) € 1,75

Thai gamba € 2,00