

Menu 2024 BENNIES

BAR SNACKS 15.00 - 22.00

Deviled Eggs with Jalapeno (V)	7
Ham & Comte	11
Mini Frikandellen Speciaal	8
Fried Chicken Gado Gado	10
Crispy Shrimps Pineapple Chili	9
Pommes Anna & Apple Compote (V)	8
In House Pickles (V)	6

A LA CARTE 17.00 - 22.00

Salmon Tostada with Creme Cru	9
Seabass Ceviche on Pomegranate Leche de Tigre	16
Bennies Carpaccio	16
Burrata with Bell Pepper & Tomato XO (V)	15

Clams with Beer Mayonaise	16
Braised Leek & Samphire (V)	15

White Fish Baked with Anti-Boise & Hollandaise	24
Fried Glazed Chicken with Rice & Pickles	17 p.p. 34
Iberico Pork (BBQ) (Ask the team for the type of cut)	19 p.p. 38
Saffron Ravioli with Pumpkin & Macadamia (V)	19

SIDES 15.00 - 22.00

Cajun Fries	6
Green Vegetables (BBQ)	7
Baguette & Butter	5

DESSERTS 12.00 - 22.30

Solero Tropical	12
Cherry Cheesecake	12
Cheese + Compote	per piece (select at the kitchen counter) 5

*We continue to strive for traceability of our ingredients on our menu, practicing responsible procurement with as little waste as possible. **Keep it Simple, Tasty!***

Please inquire about allergens and inform us of your dietary preferences.

Lunch 2024 BENNIES

Croissants 12.00 - 15.00

Scrambled Egg & Comte (V)	9
Ham & Pickles	10
Burrata & Dates (V)	11
Cured Salmon & Pickles	12
Carpaccio	12
Brunch Plate (Boiled Egg, Comte, Jam, Bread & Butter) (V)	12
Chocolate	6
Plain	5

BAR SNACKS 15.00 - 22.00

Deviled Eggs with Japaleno (V)	7
Ham & Comte	11
Mini Frikandellen	8
Fried Chicken Gado Gado	10
Crispy Shrimps	9
Pommes Anna & Apple Compote (V)	8
In House Pickles (V)	6

SIDES 15.00 - 22.00

Thin Fries	6
Green Vegetables (BBQ)	7
Baguette & Butter	5

DESSERTS 12.00 - 22.30

Solero Tropical	11
Cherry Cheesecake	11
Cheese + Compote	per piece (select at the kitchen counter) 5

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Drinks 2024 BENNIES

COFFEE

Espresso	3,10
Double Espresso	3,50
Americano	3,50
Cappuccino	3,80
Flat White	4,20

Regular Milk or Oat Milk

TEA

Earl Grey Milky Oolong Jasmin Pearl Rooibos Verveine	3,70
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SOFT DRINKS

Coca Cola Coca Cola Zero Orangina	3,70
Appelsap of Perensap van de Olmenhorst	3,70
Yuzu Soda (East Imperial)	3,90
Tonic (East Imperial)	3,90
Ginger Beer (East Imperial)	3,90

BEER

Budels Pilsener (5% Alc.)	4,50
Budels Weizen (5% Alc.)	5,50
De Kromme Haring - Wahoo IPA (6% Alc.)	7
De Kromme Haring - Dusky Mosaic Sour IPA (4% Alc.)	7

WINE

Ask for the wine menu ~ Bottles & by the glass

COCKTAILS

Negroni Espresso Martini Paloma Bloody Bennie	11
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NON ALC.

Budels Malt (0.0% Alc.)	4,50
De Kromme Haring - Sand Diver (0.3% Alc.)	7

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