

LUNCH

till 4 PM

Sandwiches

- **"Peamole"** 6
 - from green pies with roasted red bell pepper* and roasted mushrooms (Vegan)
- **Labneh** 6
 - on toast with cherry tomatoes, baba ganoush and roasted leek (V)
- **Smoked mozzarella** 5.5
 - sun-dried tomatoes and baba ganoush (V)
- **Pulled chicken** 6
 - with spinach pesto

Big appetite

- **Lamb chops** 17
 - with couscous* and a chutney of celery, apple and mango*
- **Dorade*** 16
 - Grilled and served with salsa verde
- **Quiche** 13
 - with chicory and blue cheese*, topped with roasted nuts* (V)

- Daily special** 10

Sunday brunch

Every week from 11 AM to 4 PM

Our kitchen is open from 11 AM to 10 PM. Any questions about allergens, ask our staff!

(V) = Vegetarian

ALL DAY

Salads

- **Caprese** 10
 - tomato, mozzarella with spinach pesto mousse (V)
- **Spinach** 11
 - with roasted veggies, quinoa balls* and tahini dressing* (Vegan)

Soup

- Parsnip-, almond*-, apple-, garlicsoup served with bread (Vegan) 6.5

Fancy a Pizza?

- **Margherita** 11
 - tomato sauce, mozzarella, basil (V)
- **Carnivore** 13
 - tomato sauce, mozzarella, nduja*, ham*, pepperoni
- **Bianca** 13
 - pesto, smoked mozzarella, mozzarella, pine nuts*, cherry tomato (V)
- **Veggie 2.0** 11
 - pumpkin dough, spinach, oyster mushroom, red bell pepper, pumpkin (Vegan)
- **September** 12
 - broccoli dough, oyster mushrooms, nduja*, buffalo stracciatella

Burgers

- **K25 veggie burger** 10
 - with beetroot mayo, tomato and mushrooms (V)
- **K25 beef burger**
 - with cheese, caramelized onion, kimchi mayo and homemade pickles

Side dishes

- "K25 fries" (Vegan) 3
- Seasonal side salad (Vegan)

DINNER

from 4 PM

Starters

- **Fried sea bass*** 10
 - with grilled cabbage with balsamic strawberry reduction
- **Korean wrap** 8
 - with roasted cauliflower, mushrooms and kimchi (Vegan)
- **Marinated pork loin** 9
 - with chioggia beetroot and sauce of yellow beetroot and coconut*

Main

- **Asian-style mussels** 16
 - served with bread
- **Dorade*** 16
 - grilled and served with salsa verde
- **Fish of the day**
 - ask for the aprice
- **Lamb chops** 17
 - with couscous* and a chutney of celery, apple and mango*
- **Quiche** 13
 - with chicory, blue cheese* and topped with roasted nuts* (V)
- **Braised eggplant** 15
 - filled with tomato, chickpeas*, red bell pepper (Vegan) or add feta* (V)

- Daily special** 12

- Kids' menu** 5

Small margherita pizza (V)
"1 Twix" / 1 scoop of ice cream
Glass of lemonade

Celebration time? 50

One-of-a-kind celebration (Vegan) cake, customizable to your specific wishes, including a bottle of cava and candles on us! This will make it the best celebration in years! Please place your order 48 hours in advance. Give us a call, send an email or stop by to enquire about the possibilities.

SWEETS

All day

Sinfully good sweets

- From our in-house French patissier Guillaume
- Croissant (V) 2
 - Ham & cheese croissant 3
 - Homemade "Twix" (V) 2
 - Cinnamon roll (V) 2
 - Éclair; vanilla / chocolate (V) 3
 - Chocolate cake (Vegan) 5
 - Cake of the day 5
 - Whole cake (Ask for the possibilities) 30

Ice cream 2

Yuzu lemon/Green apple
/Strawberry basil/Coconut (Vegan)
Dark chocolate/Cookie dough (V)

SNACKS

from 4 PM

- Empanadas with chimichurri (V) 6
- Bitterballen: mushroom/cheese (V) 7
- Labneh with roasted cherry tomatoes, ginger* and croutons (V) 6
- Piquillo pepper* hummus 7
 - served with pickles, chicory and sourdough (Vegan)
- Mussels topped with pipirrana 6
 - vinaigrette
- Almonds* (Vegan) 7
- Marinated olives* (Vegan) 6
- Sourdough bread with olive oil (Vegan) 2.5

Platters 12

- **K25 Bites platter**
 - 2 cured meats*, dutch cheese and 2 dips
- **K25 Veggie platter**
 - selection of snacks, homemade pickle, kimchi and sourdough bread (V)

FAIR CHAIN COFFEE

Espresso	2
Double Espresso	2.5
Americano	2.5
Espresso Macchiato	2.5
Cappuccino	2.8
Latte	3
Latte Macchiato	3
Flat White	3

Optional; MOMA whole milk / oat milk
/ soya milk / coconut milk / decaf

Spice up your coffee: add one of our Wynand &
Fockink liquors + 3
Make it To Go + 0.2

FRANK ABOUT TEA

Earl grey / Green / Black / Chamomile / Rooibos / Spicy lemongrass	2.5
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Make it fresh: + 0.5
Mint and/or ginger and/or lemon

LOCAL DRINKS

Apple juice	2.5
Apple & pear juice	2.5
Apple & elderberry juice	2.5
Tonic water	3.5
Ginger beer	3.5
Still or sparkling lemonade: cranberry/elderflower/ ginger-lime/ice tea	2.5

WANT TO TRY SOMETHING NEW?

Kombucha blood orange	4
Lemon hop lemonade	3.5

HYDRATE

1L Tap water	Free
1L Sparkling water	2

LOCAL DRAFT BEERS

K25 -	
Pilsner - Troost - 4,8%	3
Zwaaninnig -	
White - Bird - 4,5%	4
Zeebonk -	
NEIPA - Homeland - 7,1%	4

MESSAGE IN A BOTTLE

Honingblond	
Blond - Troost - 7,0%	4.5
Cerveza	
Mexican - Troost - 4,5%	4.5
IPA	
Indian Pale Ale - Troost - 6,5%	4.5
Non - IPA	
Virgin Indian Pale Ale	
Jopen - 0,3%	3.5

NEVER CHANGE A WINNING TEAM

G&T	8.5
The Stillery Gin / Troost Tonic / Lemon	

Dutch Mule	8.5
The Stillery Vodka / Troost Lemon Hop Lemonade / Mint	

Dutch & Stormy	8.5
Union55 Spiced Rum / Troost Gingerbeer / Lime	

Lemonade for adults	8
Kanteen25's favourite Wynand & Fockink Liquor / Lemon	

Longitude's finest	9.5
Longitude Paramaribo / The Stillery Gin / Troost Tonic / Mint / Chili	

Willem's Spritz	9.5
Willem's Wermoeid / Cava / Soda / Orange	

WHITE WINE

Isle Saint Pierre	
Bouches du Rhône Rhône Sauvignon, Chardonnay, Muscat, Gewürztraminer Fresh	
Notes: peach, apple, citrus	
Glass	3.5
0.5 L	12
1 L	23

Vignerons d'Estezargues	
les Grandes Vignes 2019 Rhône Grenache Blanc Juicy	
Notes: minerals, melon, apple	
Glass	5
0.75 L	25

Domaine le Jonc Blanc	
Fleur 2018 Bergerac Sauvignon Blanc, Sauvignon Gris, Sémillon Full	
Notes: fruity, citrus	
Glass	6
0.75 L	30

Domaine Julien Meyer	
Alsace Riesling Fresh	
Notes: green apple, minerals, stone fruits	
Glass	6.5
0.75 L	32

ROSE WINE

Isle Saint Pierre	
Bouches du Rhône Rhône Merlot, Cabernet Franc, Petit Verdot, Arinarnoa, Tanat Fresh	
Notes: raspberry, peach, watermelon	
Glass	3.5
0.5 L	12
1 L	23

Touraine	
Cuvée Napoléon 2018 Loire Pinot d'Aunis, Pinot Noir, Malbec Fresh	
Notes: minerals, aromatic	
Glass	5
0.75 L	25

RED WINE

Isle Saint Pierre	
Bouches du Rhône Rhône Cabernet Franc, Merlot, Petit Verdot, Arinarnoa Aromatic	
Notes: blackberry, cherry, pepper	
Glass	3.5
0.5 L	12
1 L	23

Vignerons d'Estezargues	
Cuvée de Galets 2018 Rhône Grenache, Carignan Full	
Notes: cacao, smoke, blackcurrant	
Glass	5
0.75 L	25

Poggiofoco	
Cecco 2012 Maremma Toscan Cabernet Sauvignon Strong	
Notes: earthy, ripe plum	
Glass	5.5
0.75 L	27

Château Cambon	
2018 Beaujolais Gamay Fresh	
Notes: raspberry, minerals, earthy, cherry	
Glass	6
0.75 L	30

SPARKLING WINE

Bodega Viñedos y Reservas	
Gotas de Plata Cava Toledo Airèn, Macabeo Fresh, full	
Notes: citrus, lemon, apple	
Glass	5
0.375 L	12
0.75 L	23

DESSERT WINE

Weintgut Gerard Haider	
Burgenland Neusiedlersee 2018 Riesling Spätlese Fresh, sweet	
Notes: Peach, Honey, Apple	
Glass	5

warm | cold | beer | cocktails

DRINKS

white | rose | red | sparkling

WINE

