

# KING STREET LUNCH

BETWEEN 12:00 P.M. AND 16:00 P.M.

A healthy and informal lunch concept. You have the opportunity to choose between several different Baguelino baguettes, soups, warm dishes and surprising salad bowls.

## SALAD BOWLS

Chili avocado bites with katjang mayonnaise 🌱	€ 18,95
Mesclun salad   beetroot   cherry tomato   cucumber   radish   corn   carrot	
Tatsuta crispy chicken with chipolte mayonnaise	€ 18,95
Mesclun salad   beetroot   cherry tomato   cucumber   radish   corn   carrot	
Crispy shrimps with lime pepper mayonnaise	€ 18,95
Mesclun salad   beetroot   cherry tomato   cucumber   radish   corn   carrot	
* All salad bowls will be served with croûtons, raisins, pumpkin seeds and dressings	

## BAGUELINO PISTOLET WHITE OR BROWN

"Broodje gezond"   Dutch "polder" ham   young matured cheese   boiled egg   little gem	€ 11,50
Smoked salmon   boiled egg   little gem   capers	€ 12,25
Beef pastrami   pickled onion   truffle mayonnaise	€ 11,50
Homemade tuna salad   capers   rocket   marinated tomatoes	€ 11,50
Goats cheese   fennel   beetroot   rocket ✓	€ 11,50

**GLUTENFREE BREAD +€1,50**

## SOUPS

Chestnut mushroom velouté ✓	€ 8,95
Truffle cream   herbs   croutons	
Classic French onion soup	€ 8,95
Beef bouillon   braised onion   cheese croutons	
* All soups are served with crispy bread	

## WARM BRIOCHE BREAD

Pulled chicken   BBQ sauce   coleslaw   "Kesbeke" pickle   tortilla chips	€ 15,75
Two "Van Dobben" veal croquettes   mustard   coleslaw   tortilla chips	€ 13,50

## CROQUE MONSIEUR

Choose between brioche bread or sourdough	
Dutch "polder" ham and/or young matured cheese   gratinated with cheese	€ 11,50

## EXTRA SIDE DISH TO ORDER

Homemade fries with mayonnaise	€ 4,95
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## ALLERGIES

Do you have dietary requirements or allergies? Tell it to our employees.

Our dishes can contain traces of nuts, peanuts and gluten

Vegetarian dishes are marked with ✓ Vegan dishes are marked with 🌱

Hospitality: "True hospitality consists of giving the best of yourself to your guest".

## BEERS

### Salvé | Apeldoorns beer

TASTE THE HISTORY OF APELDOORN

'De Keizerskroon' was a popular inn where, after a long journey people were refreshed with a good glass of beer, brewed in the backyard of the inn by the home brewery of Het (Oude) LOO. Now, history is repeating itself and beer is being brewed again to provide our guests with a food glass of beer from Apeldoorn.

"De Beboete Buur"	€ 5,25
Fresh blond beer with a slight bitterness from Epense Hops	

### Draft beers

Beer from the season starting at	€ 5,75
Changing beer per season, ask us about this season's beer!	

Affligem Blond	€ 5,75
Blond beer, full dry taste with a soft after taste	

Heineken	€ 4,25
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## WINES

### Sparkling wines

La Tordera Prosecco Spumante Saomi Brut	€ 8
Glera, Veneto, Italy	
La Tordera Spumante Cuvée di Gabry Brut Rosé	€ 8
Incrocio Manzoni – Merlot, Veneto, Italy	
Laurent-Perrier La Cuvée Brut	€ 15
Chardonnay – Pinot Noir – Pinot Meunier, Champagne, France	

### White wines

Round House Sauvignon Blanc	€ 6
Sauvignon Blanc, Coastal Region Cape of Good Hope, South-Africa	
Von der Leyen Nahe	€ 6
Riesling, Nahe, Germany	
Viognier Domaine de Viranel	€ 9
Viognier, Languedoc, France	
Simonsig Chenin Blanc	€ 8
Chenin Blanc, Stellenbosch, South-Africa	
La Grande Merveille Chardonnay	€ 8
Chardonnay, Languedoc, France	

### Rose wines

L'Auréole Cinsault	€ 6
Cinsault, Languedoc, France	
Guillaume & Virgini Philip MIP Classic Rosé	€ 9
Cinsault – Grenache Noir – Syrah, Provence, France	

### Red wines

Estaciones Tempranillo	€ 6
Castilla-La Mancha, Spain	
Beaurempart Grande Réserve	€ 8
Cabernet Sauvignon – Merlot, Languedoc, France	
Manz Spätburgunder Trocken	€ 8
Pinot Noir, Rheinhessen, Germany	
Chianti Classico Azienda Agricola Castello	€ 9
La Leccia DOCG	
Sangiovese, Tuscany, Italy	