LUNCH

SUMMER MENU 2024 LUNCH 12:00 - 16:30



MENU

SOUPS

served with country bread & butter

CARROT SOUP | 8

fennel | green olives | almond

SOUP OF THE DAY | 8

ask our staff or have a look at the chalckboards to see the daily offers

CROQUES

CROQUE MONSIEUR | 12

sauce mornay | gruyère | organic ham

CROQUE MADAME | 12,5

sauce mornay | gruyère | organic ham | fried egg

CROQUE VEGETARIAN | 11 👘

sauce mornay | gruyère | roasted eggplant

KROKETTEN

ORGANIC BEEF KROKETTEN | 11

mustard | bread | butter

CAS&KAS KROKETTEN | 10 🕼

mustard | bread | oil

SHRIMP KROKETTEN | 10

rouille | bread | butter

COUNTRY BREAD

on two slices of grilled country bread

VEGAN CREAM CHEESE | 11

roasted peppers | capers | pickled cauliflower

SALAD

served with country bread & butter

NIÇOISE SALAD | 20

tuna | anchovies | egg | haricots verts | baby potato olives | herb vinaigrette

Sustainable & concious

In the kitchen of Slachtstraat Filmtheater sustainability comes first. That is why we work with local meat and honest ingredients.

TO SHARE

12:00 - 21:00

CHARCUTERIE BOARD | 16 MI

warm nacho's | cas&kas bitterballen | bread olives | two dips | cheese | nuts

WARM NACHO'S | 11 Mi

black bean dip | sour cream | jalapeños | cheddar | salsa

CHEESE WITH MUSTARD | 9,5 📆

BREAD & OLIVES | 6

two dips

OLIVES | 4

PASTRY

FRIANDISES | 8

four varieties with coffee or tea specials excluded

CHOCOLATE BROWNIE | 6

salted caramel | sesame tuille

DIFFERENT PASTRIES | from 4,5

ask our staff

SEE OVERLEAF FOR DINNER MENU >





DINNER

SUMMER MENU 2024 DINNER 17:00 - 20:00



MENU

SOUPS

served with country bread & butter

CARROT SOUP | 8

fennel | green olives | almond

SOUP OF THE DAY | 8

ask our staff or have a look at the chalckboards to see the daily offers

TO SHARE

CHARCUTERIE BOARD | 16 ⋒

warm nacho's | cas&kas bitterballen | bread olives | two dips | cheese | nuts

WARM NACHO'S | 11 1

black bean dip | sour cream | jalapeños | cheddar | salsa

CHEESE WITH MUSTARD | 9,5 MI

BREAD & OLIVES | 6

two dips

OLIVES | 4 M

WEEKLY SPECIAL

We serve a changing specialty from our kitchen. See the chalkboards or ask our staff for the dish of the week.

Sustainable & concious

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MAIN COURSES

Vegetarian

STUFFED PORTOBELLO | 20 👘

tomato | gruyère | zucchini | fregola sarde | capers fennel | sundried tomato | basil oil

Meat

DUTCH RIBEYE | 200 GRAMS | 25

roasted tomato | green salad | fries | tarragon mayonnaise

GAMBA PIMENT D'ESPELETTE | 22

cherry tomato | chickpea | anchovies | potato | rouille green salad | baguette

SALAD

geserveerd met landbrood & boter

NICOISE SALAD | 20

tuna | anchovies | egg | haricots verts | baby potato olives | herb vinaigrette

Supplements

fries & mayonnaise | 5 green salad | 5 bread | 4

DESSERTS

FRIANDISES | 8

four varieties with coffee or tea specials excluded

CHOCOLATE BROWNIE | 6

salted caramel | sesame tuille

ORGANIC STRAWBERRY ICE CREAM | 6

strawberry-basil coulis

DIFFERENT PASTRIES | from 4,5

ask our staff

SEE OVERLEAF FOR DINNER MENU >



