



EETCAFÉ



DE MAGERE

BRUG



LUNCH

11.30 tot 16.30

LUNCH MET BROOD

SOUP OF THE DAY 🌿 9.75
homemade with toast

CROQUE MONSIEUR 10.75
Croque monsieur with farmer's ham,
Stolk farmer's cheese, Mornay sauce

BURRATA VAN CASA DEL GUSTO 🌿 13.5
burrata from Casa Del Custo served
with tomato mix, herb oil and
bread

SALMON TARTARE 14.5
with rocket salad mix and toasted
sourdough bread

FRIED EGG ON SOURDOUGH BREAD

- Natural 9
- with farmer's ham 11.75
- with farmer's cheese 11.75
- with farmer's ham and farmer's
cheese 13.25
- with farmer's bacon 11.75
- extra: tomato / truffle mayo 0.75

TWAALF UURTJE 14
Small soup / beef croquette on
bread / cheese sandwich

DERTIEN UURTJE 16
Small soup / shrimp croquette on
bread / salad with salmon tartare

**Fries with truffle mayonnaise and
Parmesan cheese** 7.5

**Fries with Cajun spices and
mayonnaise** 6

OMA BOBS KROKETTEN

CROQUETTEN VAN OMA BOBS 12
2pc beef croquette with mustard

VEGA CROQUETTEN 🌿 12.5
2 pc with bread and mustard

GARNALENCROQUETTEN 14
4 small croquettes with toast and
honey-mustard sauce

HET BETERE LUNCHEN

GRILLED CHICKEN SALAD 23
grilled chicken thigh with mesclun
salad, tomato mix, Parmesan cheese,
herb oil and croutons with bread and
hummus. **Extra burrata +4**

SALADE BURRATA 🌿 22
burrata from Casa Del Gusto with
mesclun salad, tomato mix, Parmesan
cheese, herb oil and croutons. With bread
and hummus.

FLAMMKUCHEN ASPERGE 🌿 16
FLAMMKUCHEN SERRANOHAM 18
crème fraîche, cheese, red onion,
tomato. **Extra burrata +4**

CHICKEN SATAY
roasted chicken thigh fillet, satay sauce,
seroendeng, fried onion, Amsterdam
atjar and fries 25.5

FISH OF THE DAY DAGPRIJSS
from fishmonger Tel on the Nieuwmarkt

Other languages? Scan de QR code



DINER


17.00 tot 21.30

**vraag naar het thetermenu
3-gangen voor €39,50
(alleen beschikbaar tussen 17.00- 20.00)*

VOORGERECHTEN

SOUP OF THE DAY  9.75
homemade with toast

SALMON TARTARE 14.5
with roasted capers, dill oil and toast.

BURRATA  13.5
burrata from Casa Del Custo served with tomato mix, herb oil and bread


BEEF TENDERLOIN CARPACCIO 14
with truffle mayo, mixed nuts, Parmesan cheese and arugula salad mix

GAMBAS AL AJOLLI 16
Garlic prawns served with bread for dipping

OM TE DELEN VOORAF


SHRIMP CROQUETTES 9.5
4 pieces with fried parsley and honey-mustard sauce, toast

YAKITORI SKEWERS 10
grilled chicken skewers with hoisin sauce and fried onion


PIDE BREAD  8
aioli, hummus and a changing dip

CHARCUTERIE PLATEAU 18
With prosciutto crudo, coppa stagionata, salame milano, gherkins, olives, bread and aioli
Extra: with burrata 4,-

HOOFDGERECHTEN

SALADE BURRATA  22
burrata from Casa Del Gusto with baby leaf mesclun salad, tomato mix, parmesan cheese, herb oil and croutons with bread and hummus.

GRILLED CHICKEN SALAD 23
grilled chicken thigh with baby leaf mesclun salad, tomato mix, parmesan cheese, herb oil and croutons. with bread and hummus. **Extra burrata +4**

VEGETABLE TAGINE  24
with pearl couscous, meatballs from the Vegetarian Butcher and a fresh yoghurt-herb sauce

CHICKEN SATAY 25.5
roasted chicken thigh fillet, satay sauce, seroendeng, fried onion, Amsterdam atjar

BAKED SALMON FILLET 28.50
Baked salmon fillet with salsa verde, grilled seasonal vegetables and a sweet, nutty perfumed rice.

CHEF'S SPECIAL* 24-38
Changing specials such as North Sea sole, roast chicken, truffle burger, etc.

GRILLED RIBEYE 32
200 grams of beef served with herb butter and seasonal vegetables

Fries with truffle mayonnaise and Parmesan cheese 7.5

Fries with Cajun spices and mayonnaise 6

Side salad 4.5

Grilled vegetables 4.5

DESSERT

kan de hele dag ;)

KOFFIE

KOFFIE / AMERICANO 3.75

CAPPUCCINO 4.2

LATTE MACCHIATO 5.5

KOFFIE VERKEERD 4.5

FLAT WHITE 5.5

ESPRESSO 3.5

ESPRESSO MACCHIATO 3.75

DUBBELE ESPRESSO 4.5

MATCHA 6

CHAI LATTE 5.5

ICED COFFEE BLACK 5.5

ICED COFFE MILK 6

WARME DRANKEN

THEE MR. JONES SELECTION 3.75

WARME CHOCOLADE MELK 5

VERSE MUNTTHEE 4.3

VERSE GEMBER THEE 4.3

SPECIALE KOFFIE

IRISCH COFFEE 12
Jameson

FRENCH COFFEE 12
Grand Marnier

ITALIAN COFFEE 12
Amaretto

SPANISH COFFEE 12
Likeur 43

MAGERE BRUG COFFEE 12
Baileys

NAGERECHTEN

APPELTAART 6,5

Dutch apple pie with whipped cream

Extra: +2.50 scoop of vanilla ice cream

CHEESECAKE 7.5

The most delicious cheesecake in Amsterdam with red berry

sauce. Extra: +2.50 scoop of vanilla ice cream

FUDGE BROWNIE 9

Delicious brownie with chocolate sauce

Extra: +2.50 scoop of vanilla ice cream

IJSJE DE MAGERE BRUG 8

Vanilla ice cream with chocolate sauce, bastogne biscuit and
whipped cream

ESPRESSO MARTINI 12.5

Coffee Cocktail of Kahlua, Vodka and Espresso

HET DAGDESSERT* 9
Changing dessert, sometimes crème brûlée, sometimes carrot cake,
sometimes dame blanche