

LUNCHKAART

12:00-16:30



KLASSIEKERS

CANTHAREL BRIOCHE CLUB AVOCADO | 11.00 
Eiersalade • kropsla • avocado • pijnboompitten | 2T, 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB BACON | 12.00
Eiersalade • kropsla • gebakken bacon • tomaat | 2T, 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB ZALM | 14.00
Eiersalade • kropsla • gerookte zalm • komkommer | 2T, 3, 4, 8, 13, 14

12-UURTJE | 12.00
Brood • tomatensoep • rosbeef • huzarensalade • rundvleeskroket | 1, 2T, 3, 8, 13, 14

UITSMIJTER “VAN BLANKEN” | 12.00
Ham • kaas • huzarensalade | 1, 2T, 3, 8, 13, 14

TOSTI CANTHAREL | 9.50
Remeker kaas • slagersachterham • tomatenrelish | 1, 2T, 8, 13, 14

CHAMPIGNONS & PADDENSTOELEN TOAST | 12.00
Wilde spinazie • oude kaas • kruidensalade | 2T, 3, 8, 13

AMBACHTELIJKE RUNDVLEESKROKETTEN | 10.00
Rundvleeskroketten • brood • mosterd • boter | 1, 2T, 3, 8, 13, 14

AMBACHTELIJKE GROENTEKROKETTEN | 11.00 
Groentekroketten • brood • mosterd • boter | 1, 2T, 3, 8, 13, 14

AMBACHTELIJKE GARNALENKROKETTEN | 12.00
Garnalenkroketten • brood • mosterd • boter | 1, 2T, 3, 4, 5, 8, 13, 14

LUNCH SPECIALS

CANTHAREL LUNCH ETAGÈRE (VANAF 2 PERS.) | 19.00 p.p.
Collectie van kleine warme en koude gerechtjes: tomatensoep • rundercarpaccio • gravad lax • krokante gyoza's • gegrilde groene asperges salade • vers focacciabrood met pesto | 1, 2T, 3, 8, 9A, 11, 12, 13, 14

ZEEUWSE MOSSELEN UIT HET PANNETJE | 25.00
Op Cantharel wijze bereid met frisse Radler • salade • drie huisge-
maakte sausjes • friet | 1, 2G, 6, 8, 13

HALVE GEGRILDE CANADESE KREEFT | 28.00
Kropsla • friet • mayonaise | 3, 5, 8, 14

SATÉ VAN VARKENSHAAS | 18.00
Varkenshaas van de grill • friet • atjar • kroepoek | 5, 8, 10, 11, 12, 13, 14

LIEVER VOLLEDIG PLANTAARDIG ETEN? DAT KAN!

Vraag uw tafelheer- of dame naar ons plantaardige menu.

SOEP

TOMATENSOEP | 8.50 
Ravioli van spinazie • basilicum • knoflook • croutons | 2T, 3, 8, 13, 14

TOM KHA KAI SOEP | 9.00
Thaise kokossoep met kip • kokosmelk • citroengras • galanga • limoen-
blad • taugé | 2T, 3, 4, 8, 11

SALADES

CAESAR SALADE | 12.00 
Little gem sla • zacht scharrelei • Parmezaan • crouton | 2T, 3, 8, 13, 14
+ 3.00 Gegrilde maïskip
+ 4.00 Warm gerookte zalm | 4

SPINAZIESALADE | 13.00 
Burrata • pestoyoghurt • focaccia croutons | 2T, 8,

GEGRILDE GROENE ASPERGES SALADE | 14.00 
Groene aperges • rode paprika salsa • halloumi • basilicum | 3, 8, 9A, 13, 14

RODE BIETEN CARPACCIO | 12.00 
A la minute-gemarineerde rode bieten • hummus • amandelcrumble •
salade • vinaigrette | 2T, 9A, 12, 13, 14

RUNDVLEES CARPACCIO SALADE | 15.00
Truffelcrème • rucola • pijnboompitten • Parmezaanse kaas | 3, 8, 13, 14

TONIJN TATAKI SALADE | 16.00
Sesam • komkommer • radijs • gember • ponzu | 2T, 3, 4, 11, 12, 13

BURGERS

CANTHAREL ANGUS BURGER | 18.00
180gr gegrild rund • brioche • Remeker kaas • tomaat • ui •
burgersaus • friet | 1, 2T, 3, 8, 11, 12, 13, 14

CANTHAREL KIPBURGER | 18.00
Krokante kipburger • brioche • Remeker kaas • tomaat • ui •
burgersaus • friet | 1, 2T, 3, 8, 11, 12, 13, 14

BEYOND MEAT BURGER | 18.00 
Beyond Meat burger • burger bun • vegan cheddar • tomaat • rode ui •
vegan mayonaise • friet | 1, 2T, 11, 12, 13, 14

FLAMMKUCHEN

FLAMMKUCHEN ZALM | 14.00
Crème fraîche • gerookte zalm • tomaat • bosui | 2T, 3, 4, 8, 13, 14

FLAMMKUCHEN BRIE | 12.00 
Crème fraîche • brie • appel • bosui • noten | 2T, 3, 8, 9W, 13, 14

FLAMMKUCHEN SERRANO HAM | 14.00
Crème fraîche • pesto • Serrano ham • zongedroogde tomaatjes • olijf •
bosui | 2T, 8, 9Ca, 13, 14

KOUDE BITES

AMBACHTELIJK BROOD | 4.50
Frans stokbrood • boeren kruidenboter | 2T, 8

BROODASSORTIMENT | 8.00
Broodassortiment met boter • tapenade • hummus | 2T, 8, 13, 14

MANZANILLA OLIJVEN | 5.00
Groene & zwarte olijven | 13

PEPPADEWS | 6.00
Mini spicy paprika's met roomkaas | 8

VELUWSE CHARCUTERIE | 14.50
Met diverse ham • worst • paté • mosterd • cornichon | 2T, 3, 13, 14

BELEGEN BOERENKAAS | 9.00
150gr | 8

OUDE BOERENKAAS | 12.00
150gr | 8

WARMES BITES

KROKANTE GROENTE GYOZA | 9.50
In kimchisaus – 8 stuks | 2T, 3, 11, 12, 13

POPCORN KIPNUGGETS | 9.50
| 2T, 3, 8, 13, 14

ALBONDIGAS | 9.00
Rundergehaktballetjes in tomatensaus – 9 stuks | 1, 2T, 3, 8, 13, 14

KIP SATÉ | 11.50
Met kroepoek & atjar | 5, 8, 10, 11, 12, 13, 14

TORPEDO GARNALEN | 9.50
| 2T, 3, 4, 5, 8, 13, 14

BITTERGARNITUUR “CANTHAREL” | 12.00
12 stuks | 1, 2T, 3, 4, 5, 8, 13, 14

HOLTKAMP RUNDVLEES BITTERBALLEN | 8.00
6 stuks | 1, 2T, 3, 8, 13, 14

1.	Selderij	schaaldieren	10.	Pinda
2.	Gluten*	6. Weekdieren	11.	Soya
3.	ei	7. Lupine	12.	Sesam
4.	Vis	8. Melk	13.	Sulfiet
5.	Schelp- &	9. Noten*	14.	Mosterd

*Glutenbevattende granen

T: Tarwe (zoals spelt en khorasantarwe) • R: Rogge • G: Gerst • H: Haver

*Noten

A: Amandel • H: Hazelnoot • W: Walnoot • C: Cashew • Pe: Pecan •
Pi: Pistache • Pa: Paranoot • M: Macadamia

DESSERTS & DRANKEN



TAART & DESSERTS

HUISGEMAAKT CANTHAREL APPELGEBAK | 4.50
| 2T, 3, 8, 9A, 13

CITROEN MERINGUE TAART | 5.00
| 2T, 3, 8, 9Pi, 13

CHIPOLATA TAARTJE | 5.00
| 2T, 3, 8, 9A, 13

HAZELNOOT SCHUIMGEBAK | 5.00
| 3, 8, 9Ha

VANILLE CRÈME BRULÉE | 9.00
Gekarameliseerde vanillecrème | 3, 8

SPECIALS

SALTED CARAMEL LATTE | 4.95

CHAI LATTE | 4.65

IJSKOFFIE | 5.25

COUPE DAME BLANCHE | 9.50

Vanilleroomijs • warme chocoladesaus • slagroom • amandelen | 3, 8, 9A

VRUCHTENSORBET | 9.00

Vruchtencompote • lactosevrije slagroom • nougatine | 9Ha

SELECTIE VAN REGIONALE KAZEN | 14.00

Vijf diverse kazen • appelstroop • druiven • crackers | 2T, 8, 9W, 13

SPRITZ

APEROL SPRITZ | 10.00

LIMONCELLO SPRITZ | 10.00

ELDERFLOWER SPRITZ | 10.00

BIER VAN DE TAP

SWINCKELS 0.25L 5.3% | 3.50

SWINCKELS 0.5L 5.3% | 6.60

LA TRAPPE BLOND 6.5% | 6.00

LA TRAPPE TRIPEL 8% | 6.00

WEIHENSTEPHANER 0.3L 5.4% | 6.00

WEIHENSTEPHANER 0.5L 5.4% | 8.00

OP FLES

RODENBACH FRUITAGE 25CL 5.2% | 5.00

LA TRAPPE WIT 5.5% | 6.00

LA TRAPPE DUBBEL 6.5% | 6.00

LA TRAPPE BOCK 7% | 6.25

LA TRAPPE QUADRUPEL 10% | 6.25

LOKAAL

BERLEWALDE IPA 6.6% | 7.00

BERLEWALDE WEIZEN 5.6% | 7.00

BERLEWALDE TRIPEL 9% | 7.00

BERLEWALDE DUBBEL 7% | 7.00

ALCOHOLVRIJ

BAVARIA 0.0 | 4.35

BAVARIA WIT 0.0 | 4.35

BAVARIA IPA 0.0 | 4.35

BAVARIA RADLER 0.0 | 4.35

LA TRAPPE NILLIS | 5.85

HUISWIJNEN

MOUSSEREND

CHAMPAGNE VICTOR & CHARLES | 60.00
Le Brut NV | Epernay | Frankrijk

CHAMPAGNE VICTOR & CHARLES | 70.00
Le Rose NV | Epernay | Frankrijk

PLANAS ALBAREDA CAVA BRUT | 7.00/32.00
Xarello Macabeo | DO Cava | Spanje

PLANAS ALBEREDA CAVA ROSATO | 32.00
Pinot Noir Garnacha | DO Cava | Spanje

WIT

BRIQUE D'OR | 5.00/24.00
Chardonnay | IGP Pay's D'Oc | Frankrijk

LUNA DE ANA VERDEJO | 6.00/28.00
Verdejo | La Mancha | Spanje

JOHANN MÜLLNER | 7.00/32.00
Grüner Veltliner | Kremstal | Oostenrijk

OYNOS | 7.00/32.00
Pinot Grigio | Terre Siciliane | Italië

ROSÉ

KAAPS GESKENK CAPE ROSÉ | 6.00/28.00
West Kaap | Zuid-Afrika

ET MOI ROSÉ | 32.00
Grenache | IGP Vin de Provence | Frankrijk

ROOD

BRIQUE D'OR | 5.00/24.00
Merlot | IGP Pays d'Oc | Frankrijk

J. DE VILLEBOIS | 6.00/28.00
Pinot Noir | Loire | Frankrijk

ZONELLO | 7.00/32.00
Primitivo | IGP Puglia | Italië

WIT

BLACK STALLION | 75.00
Chardonnay | AVA Napa Valley | USA

DOMAINE VINCENT DAMPT | 65.00
Chablis | AOP Chablis | Frankrijk

JEAN-MAX ROGER | 52.00
Cuvee les Caillottes | Aop Sancerre | Frankrijk

DE SANT JEUME BLANCO | 32.00
Malvasia | DOP Valencia | Spanje

TRASQUA | 32.00
Vermentino | IGT Toscane | Italië

ROOD

B SAMSARA | 68.00
Grenacha Syrah Cabernet Sauvignon | DOC Priorat | Spanje

BRAZIN | 55.00
Zinfandel | AVA Lodi | USA

CECILIA BERETTA | 42.00
Ripasso | DOC Valpolicella Classico | Italië

CASA SILVA RESERVA | 34.00
Pinot Noir | Do Colchagua Valley | Chili

CHATEAU DU LORT | 34.00
AOC Bordeaux Superieur | Frankrijk

Fijn als u bij ons met pin betaalt. Wij splitsen de rekening graag voor u, tot maximaal 4 personen.

LUNCH MENU

12PM-4.30PM



CLASSICS

CANTHAREL BRIOCHE CLUB AVOCADO | 11.00 🌿
Egg salad • lettuce • avocado • pine nuts | 2W 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB BACON | 12.00
Egg salad • lettuce • bacon • tomato | 2W, 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB SALMON | 14.00
Egg salad • lettuce • smoked salmon • cucumber | 2T, 3, 4, 8, 13, 14

12-0'CLOCK | 12.00
Bread • tomato soup • roast beef • Russian salad • beef croquette | 1, 2W, 3, 8, 13, 14

UITSMIJTER “VAN BLANKEN” | 12.00
Ham • cheese • Russian salad | 1, 2W, 3, 8, 13, 14

CANTHAREL GRILLED CHEESE | 9.00
Remeker cheese • butcher's ham • tomato relish | 1, 2W, 3, 8, 13, 14

MUSHROOM & WILD MUSHROOM TOAST | 12.00
Wild spinach • aged cheese • herb salad | 2W, 3, 8, 13

ARTISANAL BEEF CROQUETTES | 9.00
Beef croquettes • bread • mustard • butter | 1, 2W, 3, 8, 13, 14

ARTISANAL VEGETABLE CROQUETTES | 11.00 🌿
Vegetable croquettes • bread • mustard • butter | 1, 2W, 3, 8, 13, 14

ARTISANAL SHRIMP CROQUETTES | 12.00
Shrimp croquettes • bread • mustard • butter | 1, 2W, 3, 4, 5, 8, 13, 14

LUNCH SPECIALS

CANTHAREL LUNCH ETAGÈRE (FROM 2 PEOPLE) | 19.00 P.P.
Selection of small hot and cold dishes: tomato soup • beef carpaccio • gravad lax • crispy gyoza's • grilled green asparagus salad • fresh focaccia with pesto | 1, 2W, 3, 4, 8, 9W, 11, 12, 13, 14

ZEELAND MUSSELS FROM THE POT | 25.00
Prepared à la Cantharel with refreshing Radler • salad • three home made sauces • fries | 1, 2B, 6, 8, 13

HALF GRILLED CANADIAN LOBSTER | 28.00
Lettuce • fries • mayonnaise | 3, 5, 8, 14

PORK TENDERLOIN SATAY | 18.00
Grilled pork tenderloin • fries • pickled vegetables (atjar) • prawn crackers | 5, 8, 10, 11, 12, 13, 14

PREFER TO EAT FULLY PLANT-BASED? THAT'S POSSIBLE!
Ask your waiter or waitress for our plant-based menu.

SOUP

TOMATO SOUP | 8.50 🌿
Spinach ravioli • basil • garlic • croutons | 2W, 3, 8, 13, 14

TOM KHA KAI SOUP | 9.00 🌿
Thai coconut soup with chicken • coconut milk • lemongrass • galangal • lime leaves • bean sprouts | 2W, 3, 4, 8, 11

SALADS

CAESAR SALAD | 12.00 🌿
Little gem lettuce • soft egg • Parmesan • crouton | 2W, 3, 8, 13, 14
+ 3.00 Grilled corn-fed chicken
+ 4.00 Warm smoked salmon | 4

SPINACH SALAD | 13.00 🌿
Burrata • pesto yoghurt • focaccia croutons | 2W, 3, 8, 13, 14

GRILLED GREEN ASPARAGUS SALAD | 14.00 🌿
Green asparagus • red bell pepper salsa • halloumi • basil | 3, 8, 9A, 13, 14

BEETROOD SALAD | 11.00 🌿
À la minute marinated beetroots • hummus • almond crumble • salad • vinaigrette | 2W, 9A, 12, 13, 14

BEEF CARPACCIO SALAD | 15.00
Truffle cream • arugula • pine nuts • Parmesan cheese | 3, 8, 13, 14

TUNA TATAKI SALAD | 16.00
Sesame • cucumber • radish • ginger • ponzu | 2W, 3, 4, 11, 12, 13

BURGERS

CANTHAREL ANGUS BURGER | 18.00
180gr grilled beef • brioche • Remeker cheese • tomato • onion • burger sauce • fries | 1, 2W, 3, 8, 11, 12, 13, 14

CANTHAREL CHICKEN BURGER | 18.00
Crispy chicken burger • brioche • Remeker cheese • tomato • onion • burger sauce • fries | 1, 2W, 3, 8, 11, 12, 13, 14

BEYOND MEAT BURGER | 18.00 🌿
Beyond Meat burger • burger bun • vegan cheddar • tomato • red onion • vegan mayonnaise • fries | 1, 2W, 11, 12, 13, 14

FLAMMKUCHEN

FLAMMKUCHEN WITH SMOKED SALMON | 14.00
Crème fraîche • smoked salmon • tomato • spring onion | 2W, 3, 4, 8, 9, 13, 14

FLAMMKUCHEN WITH BRIE | 12.00 🌿
Crème fraîche • Brie • apple • spring onion • nuts | 2W, 3, 8, 9W, 13, 14

FLAMMKUCHEN WITH SERRANO HAM | 14.00
Crème fraîche • pesto • Serrano ham • sun-dried tomatoes • olives • spring onion | 2W, 3, 8, 9, 13, 14

COLD BITES

ARTISANAL BREAD | 4.50
French baguette • farmhouse herb butter | 2W, 8

BREAD SELECTION | 8.00
Assorted breads with butter • tapenade • hummus | 2W, 8, 13, 14

MANZANILLA OLIVES | 5.00
Green & black olives | 13

PEPPADEWS | 6.00
Mini spicy peppers stuffed with cream cheese | 8

VELUWE CHARCUTERIE | 14.50
Selection of ham • sausage • paté • mustard • pickles | 2W, 3, 13, 14

AGED FARMHOUSE CHEESE | 9.00
150gr | 8

MATURED FARMHOUSE CHEESE | 12.00
150gr | 8

WARM BITES

CRISPY GYOZA'S | 9.50
With kimchi sauce – 8 pieces | 2W, 3, 12, 13

POPCORN CHICKEN NUGGETS | 9.50
| 2W, 3, 8, 13, 14

ALBONDIGAS | 9.00
Beef meatballs in tomato sauce – 9 pieces | 1, 2W, 3, 8, 13, 14

CHICKEN SATAY | 11.50
with prawn crackers and pickled vegetables | 5, 8, 10, 11, 12, 13, 14

TORPEDO SHRIMPS | 9.50
| 2W, 3, 4, 5, 8, 13

“CANTHAREL” DUTCH SNACK PLATTER | 12.00
12 pieces | 1, 2W, 3, 4, 5, 8, 13, 14

HOLTKAMP BEEF ‘BITTENBALLEN’ | 8.00
6 pieces | 1, 2W, 3, 8, 13, 14

- | | | |
|---------------|-------------|---------------|
| 1. Celery | 6. Molluscs | 11. Soyabeans |
| 2. Gluten* | 7. Lupin | 12. Sesame |
| 3. Egg | 8. Milk | 13. Sulphites |
| 4. Fish | 9. Nuts* | 14. Mustard |
| 5. Crustacean | 10. Peanuts | |

*Cereals containing gluten
W: Wheat (such as spelt and khorasan wheat) • R: Rye • B: Barley • O: Oats

*Nuts
A: Almond • H: Hazelnut • Wn: Walnut • C: Cashew • P: Pecan • Ps: Pistachio • Bn: Brazil nut • M: Macadamia nut

DESSERTS & DRINKS



CAKE & DESSERTS

HOMEMADE CANTHAREL APPLE PIE | 4.50
| 2W, 3, 8, 9A, 13

LEMON MERINGUE PIE | 5.00
| 2W, 3, 8, 9PI, 13

CHIPOLATA CAKE | 5.00
| 2W, 3, 8, 9A, 13

HAZELNUT MERINGUE CAKE | 5.00
| 3, 8, 9Ha

VANILLA CRÈME BRULÉE | 9.00
Caramelized vanilla cream | 3, 8

SPECIALS

SALTED CARAMEL LATTE | 4.95

CHAI LATTE | 4.65

ICED COFFEE | 5.25

COUPE DAME BLANCHE | 9.50
Vanilla ice cream • warm chocolate sauce • whipped cream • almonds | 3, 8, 9A

VRUCHTENSORBET | 9.00
Fruit compote • lactose-free whipped cream • nougatine | 9Ha

SELECTIE VAN REGIONALE KAZEN | 14.00
Five different cheeses • apple syrup • grapes • crackers | 2W, 8, 9W, 13

SPRITZ

APEROL SPRITZ | 10.00

LIMONCELLO SPRITZ | 10.00

ELBERFLOWER SPRITZ | 10.00

DRAFT BEER

SWINCKELS 0.25L 5.3% | 3.50

SWINCKELS 0.5L 5.3% | 6.50

LA TRAPPE BLOND 6.5% | 6.00

LA TRAPPE TRIPEL 8% | 6.00

WEIHENSTEPHANER 0.3L 5.4% | 6.00

WEIHENSTEPHANER 0.5L 5.4% | 8.00

BOTTLE

RODENBACH FRUITAGE 25CL 5.2% | 5.00

LA TRAPPE WIT 5.5% | 6.00

LA TRAPPE DUBBEL 6.5% | 6.00

LA TRAPPE BOCK 7% | 6.25

LA TRAPPE QUADRUPEL 10% | 6.25

LOCAL

BERLEWALDE IPA 6.6% | 7.00

BERLEWALDE WEIZEN 5.6% | 7.00

BERLEWALDE TRIPEL 9% | 7.00

BERLEWALDE DUBBEL 7% | 7.00

NON-ALCOHOLIC

BAVARIA 0.0 | 4.35

BAVARIA WIT 0.0 | 4.35

BAVARIA IPA 0.0 | 4.35

BAVARIA RADLER 0.0 | 4.35

LA TRAPPE NILLIS | 5.85

HOUSE WINES

SPARKLING

CHAMPAGNE VICTOR & CHARLES | 60.00
Le Brut NV | Epernay | France

CHAMPAGNE VICTOR & CHARLES | 70.00
Le Rose NV | Epernay | France

PLANAS ALBAREDA CAVA BRUT | 7.00/32.00
Xarello Macabeo | DO Cava | Spain

PLANAS ALBEREDA CAVA ROSATO | 32.00
Pinot Noir Garnacha | DO Cava | Spain

WHITE

BRIQUE D'OR | 5.00/24.00
Chardonnay | IGP Pays d'Oc | France

LUNA DE ANA VERDEJO | 6.00/28.00
Verdejo | La Mancha | Spain

JOHANN MÜLLNER | 7.00/32.00
Grüner Veltliner | Kremstal | Austria

OYNOS | 7.00/32.00
Pinot Grigio | Terre Siciliane | Italy

ROSÉ

KAAPS GESKENK CAPE ROSÉ | 6.00/28.00
West Cape | South Africa

ET MOI ROSÉ | 32.00
Grenache | IGP Vin de Provence | France

RED

BRIQUE D'OR | 5.00/24.00
Merlot | IGP Pays d'Oc | France

J. DE VILLEBOIS | 6.00/28.00
Pinot Noir | Loire | France

ZONELLO | 7.00/32.00
Primitivo | IGP Puglia | Italy

WHITE

BLACK STALLION | 75.00
Chardonnay | AVA Napa Valley | USA

DOMAINE VINCENT DAMPT | 65.00
Chablis | AOP Chablis | France

JEAN-MAX ROGER | 52.00
Cuvee les Caillottes | Aop Sancerre | France

DE SANT JEUME BLANCO | 32.00
Malvasia | DOP Valencia | Spain

TRASQUA | 32.00
Vermentino | IGT Toscane | Italy

RED

B SAMBARA | 68.00
Grenacha Syrah Cabernet Sauvignon | DOC Priorat | Spain

BRAZIN | 55.00
Zinfandel | AVA Lodi | USA

CECILIA BERETTA | 42.00
Ripasso | DOC Valpolicella Classico | Italy

CASA SILVA RESERVA | 34.00
Pinot Noir | Do Colchagua Valley | Chile

CHATEAU DU LORT | 34.00
AOC Bordeaux Supérieur | France

We appreciate paying by card. We are happy to split the bill for you, for up to 4 people