

LUNCHKAART

12:00-16:30



LICHTE LUNCH

CANTHAREL BRIOCHE CLUB AVOCADO | 11.00 🌿

Eiersalade • kropsla • avocado • pijnboompitten | 2, 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB BACON | 12.00

Eiersalade • kropsla • gebakken bacon • tomaat | 2, 3, 8, 13, 14

CANTHAREL BRIOCHE CLUB ZALM | 14.00

Eiersalade • kropsla • gerookte zalm • komkommer | 2, 3, 4, 8, 13, 14

12-UURTJE | 12.00

Brood • tomatensoep • rosbeef • huzarensalade • rundvleeskroket | 1, 2, 3, 8, 13, 14

UITSMIJTER “VAN BLANKEN” | 12.00

Ham • kaas • huzarensalade | 1, 2, 3, 8, 13, 14

TOSTI CANTHAREL | 9.00

Remeker kaas • slagersachterham • tomatenrelish | 1, 2, 3, 8, 13, 14

SALADES

CAESAR SALADE | 12.00 🌿

Little gem sla • zacht scharrelei • Parmezaan • crouton | 2, 3, 8, 13, 14

+ 3.00 Gegrilde maïskip

+ 4.00 Warm gerookte zalm | 4

VENKELSALADE | 12.00 🌿

Gegrilde venkel • Galia Meloen • burratini • citroen • waterkers | 8

GEGRILDE GROENE ASPERGES | 12.00 🌿

Groene asperges • paprikasalsa • scharrelei • basilicum • olijfolie | 8, 13

LUNCH SPECIALS

CANTHAREL LUNCH ETAGÈRE (VANAF 2 PERS.) | 19.00 P.P.

Collectie van kleine gerechtjes, zowel warm als koud, bestaan-
de uit: courgettesoep • rundercarpaccio • gravad lax • krokante
ravioli's van paddenstoelen • venkelsalade met burratini • vers
focacciabrood met pesto | 1, 2, 3, 8, 11, 12, 13, 14

SATÉ VAN VARKENSHAAS | 18.00

Varkenshaas van de grill • friet • atjar • kroepoek | 2, 5, 8, 9, 10, 11,
12, 13, 14

CANTHAREL BEEFBURGER | 18.00

Hereford rundvlees • scharrelei • oude Remeker kaas • truffel-
mayonaise • friet | 2, 3, 8, 11, 12, 13, 14

CANTHAREL KIPBURGER | 18.00

Kip • scharrelei • oude Remeker kaas • kruidenmayonaise • friet | 2,
3, 8, 11, 12, 13, 14

CHAMPIGNONS & PADDENSTOELEN TOAST | 12.00

Wilde spinazie • oude kaas • kruidensalade | 2, 3, 8, 13

AMBACHTELIJKE RUNDVLEESKROKETTEN | 9.00

Rundvleeskroketter • brood • mosterd • boter | 1, 2, 3, 8, 13, 14

AMBACHTELIJKE GROENTEKROKETTEN | 11.00 🌿

Groentenkroketter • brood • mosterd • boter | 1, 2, 3, 8, 13, 14

AMBACHTELIJKE GARNALENKROKETTEN | 12.00

Garnalenkroketter • brood • mosterd • boter | 1, 2, 3, 4, 5, 8, 13, 14

TOMATENSOEP | 8.50 🌿

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

COURGETTESOEP | 9.00 🌿

Soep van groene & gele courgettes • mascarpone •
pesto croutons | 2, 8, 13

RUNDVLEES CARPACCIO SALADE | 15.00

Truffelcrème • rucola • pijnboompitten • Parmezaanse kaas | 3, 8, 14

TONIJN CARPACCIO SALADE | 16.00

Citroenmayonaise • rucola • zongedroogde tomaat • olijven | 3, 4, 8,
11, 13, 14

RODE BIETEN CARPACCIO SALADE | 12.00 🌿

hummus • amandelcrumble • salade • vinaigrette | 8

CANTHAREL PLANTAARDIGE BURGER | 18.00 🌿

100% plantaardige burger • kimchi • cheddar • friet | 2, 3, 8, 11, 12, 13, 14

FLAMMKUCHEN ZALM | 14.00

Crème fraîche • gerookte zalm • tomaat • bosui | 2, 3, 4, 8, 9, 13, 14

FLAMMKUCHEN BRIE | 12.00 🌿

Crème fraîche • brie • appel • bosui • noten | 2, 3, 8, 9, 13, 14

FLAMMKUCHEN SERRANO HAM | 14.00

Crème fraîche • pesto • Serrano ham • zontomaatjes • olijf • bosui | 2, 3,
8, 9, 13, 14

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

KOUDE BITES

AMBACHTELIJK BROOD | 4.50

Frans stokbrood • boeren kruidenboter | 2, 8

BROODASSORTIMENT | 8.00

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

GORDAL OLIJVEN | 6.00

Biologische groene olijven | 13

MANZANILLA OLIJVEN | 5.00

Groene & zwarte olijven | 13

PEPPADEWS | 6.00

Mini spicy paprika's met roomkaas | 8, 13

VELUWSE CHARCUTERIE | 14.50

Met diverse ham • worst • paté • mosterd • cornichon | 2, 3, 13, 14

BELEGEN BOERENKAAS | 12.00

150gr | 8

OUDE BOERENKAAS | 9.00

150gr | 8

WARME BITES

KROKANTE PADDENSTOELENRAVIOLI | 9.50

In kimchisaus – 8 stuks | 2, 3, 12, 13

POPCORN KIPNUGGETS | 9.50

| 2, 3, 8, 13, 14

RUNDERGEHAKTBALLETJES | 9.00

In tomatensaus – 9 stuks | 1, 2, 3, 8, 13, 14

SURINAAMSE ROTI KIP | 12.50

Met maiswraps & zoetzure groente | 1, 2, 3, 8, 13

TORPEDO GARNALEN | 9.50

| 2, 3, 4, 5, 8, 13, 14

BITTERGARNITUUR “CANTHAREL” | 12.00

12 stuks | 1, 2, 3, 4, 5, 8, 13, 14

HOLTKAMP RUNDVLEES BITTERBALLEN | 8.00

6 stuks | 1, 2, 3, 8, 13, 14

HOLTKAMP GROENTE BITTERBALLEN | 8.00

6 stuks | 1, 2, 3, 8, 13, 14

DESSERTS & DRANKEN



TAART & DESSERTS

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

CARROT CAKE | 5.00
| 2, 3, 8, 9, 13

TAARTJE VAN DE DAG | 5.00
| 2, 3, 8, 9, 13

HAZELNOOT SCHUIMGEBAK | 5.00
| 3, 8, 9

VANILLE CRÈME BRULÉE | 9.00
Gekarameliseerde vanillecrème | 3, 8

SPECIALS

HUISGEMAAKTE IJSTHEE FRAMBOOS | 4.75

IJSKOFFIE | 5.25
Met caramel + 0.50

CHAI LATTE | 4.25

COUPE DAME BLANCHE | 9.50
Vanilleroomijs • warme chocoladesaus • slagroom • amandelen | 3, 8, 9

VRUCHTENSORBET | 9.00
Rabarbercompote • lactosevrije slagroom • nougatine | 9

SELECTIE VAN REGIONALE KAZEN | 14.00
Vijf diverse kazen • appelstroop • druiven • crackers | 2, 8, 9, 13

SPRITZ

APEROL SPRITZ | 10.00

LIMONCELLO SPRITZ | 10.00

ELDERFLOWER SPRITZ | 10.00

BIER VAN DE TAP

SWINCKELS 0.25L 5.3% | 3.25

SWINCKELS 0.5L 5.3% | 6.00

LA TRAPPE BLOND 6.5% | 5.65

LA TRAPPE TRIPEL 8% | 5.65

WEIHENSTEPHANER 0.3L 5.4% | 5.65

WEIHENSTEPHANER 0.5L 5.4% | 7.25

OP FLES

BAVARIA GLUTENVRIJ PILS 5% | 4.25

RODENBACH FRUITAGE 25CL 5.2% | 4.50

LA TRAPPE DUBBEL 5.5% | 5.65

LA TRAPPE QUADRUPEL 10% | 6.00

LOKAAL

VOS SESSION IPA 3.8% | 6.65

VOS WEIZE 5.4% | 6.65

STOUTE VOS 10% | 6.65

VERGULDEN VOS 5.2% | 6.65

ALCOHOLVRIJ

BAVARIA 0.0 | 4.25

BAVARIA WIT 0.0 | 4.25

BAVARIA IPA 0.0 | 4.25

BAVARIA RADLER 0.0 | 4.25

LA TRAPPE NILLIS | 5.65

HUISWIJNEN

MOUSSEREND

CASTELNEAU CHAMPAGNE | 32.00/60.00
Brut réserve cuvée | Reims AOP Champagne | 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

ROSÉ

BELLINGHAM BERRY BUSH ROSÉ | 5.00/26.00
Berry Bush Rosé | WO Western Cape | Zuid-Afrika

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

WIT

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

NELEMAN BIO | 6.00/28.00
Macabeo Sauvignon Blanc | DO Valencia | Spanje

DOMAINE GAYDA | 7.00/32.00
Viognier | IGP PAYS D'OC | Frankrijk

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

ROOD

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

NELEMAN BIO | 6.00/28.00
Tempranillo Bobal | DOC Vallencia | Spanje

DOMAINE GAYDA | 7.00/32.00
Flying Solo | Grenache Syrah | IGP Pays d'Oc | 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

ESK VALLEY | 42.00
Xarello Macabeo | DO Cava | Spanje

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

TRASQUA | 32.00
Vermentino | IGT Toscane | Italië

ROOD

BELLINGHAM | 68.00
Bush wine Pinotage | W.O. Paarl | Zuid-Afrika

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

1.5L MAGNUMS

SAMPIERTRANA | 60.00
Negroamaro Montepulciano | Brindisi DOP Riserva | Italië

DOMAINE NAVICELLE ROSÉ | 70.00
Grenache Cinsault Mouvèdre | IGP vin de Provence | Frankrijk

PLANAS ALBAREDA CAVA BRUT NATURE | 75.00
Xarello Macabeo | DO Cava | Spanje

MARE DE ONS | 85.00
Albariño | DO Rías Bixas | Spanje

LUNCH MENU

12PM-4.30PM



LIGHT LUNCH

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

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

CANTHAREL BRIOCHE CLUB SALMON | 14.00
Eiersalade • kropsla • smoked salmon • cucumber | 2, 3, 4, 8, 13, 14

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

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

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

SALADS

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

FENNEL SALAD | 12.00 
Salad of grilled fennel • Galia melon • burratini • lemon • basil | 8

GRILLED GREEN ASPARAGUS | 12.00 
Green arparagus • bell pepper salsa • free-range egg • basil • olive oil | 8, 13

LUNCH SPECIALS

CANTHAREL LUNCH ETAGÈRE (FROM 2 PEOPLE) | 19.00 P.P.
A selection of small dishes, both hot and cold, including: zucchini soup • beef carpaccio • gravad lax • crispy mushroom ravioli • fennel salad with burratini • fresh focaccia bread with pesto | 1, 2, 3, 8, 11, 12, 13, 14

PORK TENDERLOIN SATAY | 18.00
Grilled pork tenderloin • fries • pickled vegetables (atjar) • prawn crackers | 2, 5, 8, 9, 10, 11, 12, 13, 14

CANTHAREL BEEF BURGER | 18.00
Hereford beef • free-range egg • aged Remeker cheese • truffle mayonnaise • fries | 2, 3, 8, 11, 12, 13, 14

CANTHAREL CHICKEN BURGER | 18.00
Chicken • free-range egg • aged Remeker cheese • herb mayonaïse • fries | 2, 3, 8, 11, 12, 13, 14

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

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

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

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

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

ZUCCHINI SOUP | 9.00 
Soup of green & yellow zucchini • mascarpone • pesto croutons | 2, 8, 13

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

TUNA CARPACCIO SALAD | 16.00
Lemon mayonnaise • arugula • sun-dried tomato • olives | 3, 4, 8, 11, 13, 14

RED BEET CARPACCIO SALAD | 12.00 
Hummus • almond crumble • salad • vinaigrette | 2, 9, 13, 14

CANTHAREL PLANT-BASED BURGER | 18.00 
100% plant-based burger • kimchi • plant-based cheddar • fries | 2, 3, 8, 11, 12, 13, 14

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

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

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

COLD BITES

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

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

GORDAL OLIVES | 6.00
Organic green olives | 13

MANZANILLA OLIVES | 5.00
Green & black olives | 13

PEPPADEWS | 6.00
Mini spicy peppers stuffed with cream cheese | 8, 13

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

AGED FARMHOUSE CHEESE | 12.00
150gr | 8

MATURED FARMHOUSE CHEESE | 9.00
150gr | 8

WARM BITES

CRISPY MUSHROOM RAVIOLI | 9.50
In kimchi sauce – 8 pieces | 2, 3, 12, 13

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

BEEF MEATBALLS | 9.00
In tomato sauce – 9 pieces | 1, 2, 3, 8, 13, 14

SURINAMESE CHICKEN ROTI | 12.50
With corn wraps & sweet and sour vegetables | 1, 2, 3, 8, 13

TORPEDO SHRIMPS | 9.50
| 2, 3, 4, 5, 8, 13, 14

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

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

HOLTKAMP VEGETABLE ‘BITTERBALLEN’ | 8.00
6 pieces | 1, 2, 3, 8, 13, 14

DESSERTS & DRINKS



CAKE & DESSERTS

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

CARROT CAKE | 5.00
| 2, 3, 8, 9, 13

CAKE OF THE DAY | 5.00
| 2, 3, 8, 9, 13

HAZELNUT MERINGUE CAKE | 5.00
| 3, 8, 9

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

SPECIALS

HOME MADE ICE TEA RASPBERRY | 4.75

ICE COFFEE | 5.25
With caramel + 0.50

CHAI LATTE | 4.25

COUPE DAME BLANCHE | 9.50

Vanilla ice cream • warm chocolate sauce • whipped cream • almonds | 3, 8, 9

VRUCHTENSORBET | 9.00

Rhubarb compote • lactose-free whipped cream • nougatine | 9

SELECTIE VAN REGIONALE KAZEN | 14.00

Five different cheeses • apple syrup • grapes • crackers | 2, 8, 9, 13

SPRITZ

APEROL SPRITZ | 10.00

LIMONCELLO SPRITZ | 10.00

ELDERFLOWER SPRITZ | 10.00

DRAFT BEER

SWINCKELS 0.25L 5.3% | 3.25

SWINCKELS 0.5L 5.3% | 6.00

LA TRAPPE BLOND 6.5% | 5.65

LA TRAPPE TRIPEL 8% | 5.65

WEIHENSTEPHANER 0.3L 5.4% | 5.65

WEIHENSTEPHANER 0.5L 5.4% | 7.25

BOTTLE

BAVARIA GLUTENVRIJ PILS 5% | 4.25

RODENBACH FRUITAGE 25CL 5.2% | 4.50

LA TRAPPE DUBBEL 5.5% | 5.65

LA TRAPPE QUADRUPEL 10% | 6.00

LOCAL

VOS SESSION IPA 3.8% | 6.65

VOS WEIZE 5.4% | 6.65

STOUTE VOS 10% | 6.65

VERGULDEN VOS 5.2% | 6.65

NON-ALCOHOLIC

BAVARIA 0.0 | 4.25

BAVARIA WIT 0.0 | 4.25

BAVARIA IPA 0.0 | 4.25

BAVARIA RADLER 0.0 | 4.25

LA TRAPPE NILLIS | 5.65

HOUSE WINE

SPARKLING

CASTELNEAU CHAMPAGNE | 32.00/60.00
Brut réserve cuvée | Reims AOP Champagne | 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

ROSÉ

BELLINGHAM BERRY BUSH ROSÉ | 5.00/26.00
Berry Bush Rosé | WO Western Cape | South Africa

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

WHITE

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

NELEMAN BIO | 6.00/28.00
Macabeo Sauvignon Blanc | DO Valencia | Spain

DOMAINE GAYDA | 7.00/32.00
Viognier | IGP PAYS D'OC | France

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

RED

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

NELEMAN BIO | 6.00/28.00
Tempranillo Bobal | DOC Vallencia | Spain

DOMAINE GAYDA | 7.00/32.00
Flying Solo | Grenache Syrah | IGP Pays d'Oc | 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

ESK VALLEY | 42.00
Xarello Macabeo | DO Cava | Spain

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

TRASQUA | 32.00
Vermentino | IGT Tuscany | Italy

RED

BELLINGHAM | 68.00
Bush wine Pinotage | W.O. Paarl | South Afrika

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 Superieur | France

1.5L MAGNUMS

SAMPIERTRANA | 60.00
Negroamaro Montepulciano | Brindisi DOP Riserva | Italy

DOMAINE NAVICELLE ROSÉ | 70.00
Grenache Cinsault Mouvèdre | IGP vin de Provence | France

PLANAS ALBAREDA CAVA BRUT NATURE | 75.00
Xarello Macabeo | DO Cava | Spain

MARE DE ONS | 85.00
Albariño | DO Rías Baixas | Spain