

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 • rosbief • 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

FLESPOMPOENSALADE | 14.00 🌿

Geroosterde flespompoen • lizensalsa • buffelmelkstracciatella • rozen-bottel | 8, 13

BOEREN PEPERPATÉ | 14.00

Paté van varken en kip • brioche • vijgencompote • salade | 2, 3, 9, 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 ravioli van paddenstoelen • flespompoensalade • vers focacciabrood met pesto | 1, 2, 3, 4, 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

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

AMBACHTELIJKE GROENTEKROKETTEN | 11.00 🌿

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

AMBACHTELIJKE GARNALENKROKETTEN | 12.00

Garnalenkroketten • 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

FRANSE UIENSOEP | 8.50 🌿

Traditionele uiensoep • rode wijn • stokbrood • gruyèrekaas | 2, 8, 13

RUNDVLEES CARPACCIO SALADE | 15.00

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

TONIJN TATAKI SALADE | 16.00

Tataki • sesam • komkommer • radijs • gember • ponzu | 2, 4, 11, 12, 13

BIETEN & GEMENGDE SALADE | 11.00 🌿

A la minute-gemarineerde rode bieten • hummus • amandelcrumble • salade • vinaigrette | 2, 9, 13, 14

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. Gluten | 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 | 9.00

150gr | 8

OUDE BOERENKAAS | 12.00

150gr | 8

WARME BITES

KROKANTE PADDENSTOELENRAVIOLI | 9.50

In kimchisous – 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

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

HAZELNOOT SCHUIMGEBAK | 5.00
| 3, 8, 9

VANILLE CRÈME BRULÉE | 9.00
Gekarameliseerde vanillecrème | 3, 8

SPECIALS

PUMPKIN SPICED LATTE | 4.75

WINTERTHEE | 4.95
Sinaasappel, steranijs & gember

CHAI LATTE | 4.45

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

VRUCHTENSORBET | 9.00
Vruchtencompote • 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

CAMPARI SPRITZ | 10.00

BIER VAN DE TAP

SWINCKELS 0.25L 5.3% | 3.25

SWINCKELS 0.5L 5.3% | 6.00

LA TRAPPE BOCK 7% | 6.25

LA TRAPPE TRIPEL 8% | 5.85

WEIHENSTEPHANER 0.3L 5.4% | 5.85

WEIHENSTEPHANER 0.5L 5.4% | 7.50

OP FLES

BAVARIA GLUTENVRIJ PILS 5% | 4.25

RODENBACH FRUITAGE 25CL 5.2% | 4.50

LA TRAPPE DUBBEL 7% | 5.85

LA TRAPPE QUADRUPEL 10% | 6.25

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

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

ROSÉ

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

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

WIT

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

BOTANIA | 6.00/28.00
Verdejo | Rueda | 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

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

STAPHYLE | 7.00/32.00
Malbec | IGP Luján de Cuyo | Argentinië

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 Supérieur | Frankrijk

1.5L MAGNUMS

SAMPIERTRANA | 60.00
Negroamaro Montepulciano | Brindisi DOP Riserva | Italië

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

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

BUTTERNUT SQUASH SALAD | 14.00 
Roasted butternut squash • lentil salsa • buffalo milk stracciatella • rosehip | 8

FARMERS PATÉ | 14.00
Paté of pork & chicken • brioche • fig compote • salad | 2, 3, 9, 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 mushroom ravioli • butternut squash salad • fresh focaccia with pesto | 1, 2, 3, 4, 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 mayonaise • 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

ONION SOUP | 8.50 
Traditional onion soup • red wine • baguette • Gruyère cheese | 2, 8, 13

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

TUNA TATAKI SALAD | 16.00
Tataki • sesame • cucumber • radish • ginger • ponzu | 2, 4, 11, 12, 13

BEETROOD SALAD | 11.00 
À la minute marinated beetroots • 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 | 9.00
150gr | 8

MATURED FARMHOUSE CHEESE | 12.00
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

CHIPOLATA CAKE | 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

PUMPKIN SPICE LATTE | 4.75

WINTER TEA | 4.95
Orange, star anise, and ginger

CHAI LATTE | 4.45

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

VRUCHTENSORBET | 9.00
Fruit 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

CAMPARI SPRITZ | 10.00

DRAFT BEER

SWINCKELS 0.25L 5.3% | 3.25

SWINCKELS 0.5L 5.3% | 6.00

LA TRAPPE BOCK 7% | 6.25

LA TRAPPE TRIPEL 8% | 5.85

WEIHENSTEPHANER 0.3L 5.4% | 5.85

WEIHENSTEPHANER 0.5L 5.4% | 7.50

BOTTLE

BAVARIA GLUTENVRIJ PILS 5% | 4.25

RODENBACH FRUITAGE 25CL 5.2% | 4.50

LA TRAPPE DUBBEL 7% | 5.85

LA TRAPPE QUADRUPEL 10% | 6.25

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

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

ROSÉ

KAAPS GESKENK CAPE ROSÉ | 6.00/28.00
West 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

BOTANIA | 6.00/28.00
Verdejo | Rueda | 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

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

STAPHYLE | 7.00/32.00
Malbec | IGP Luján de Cuyo | Argentina

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 SAMSARA | 68.00
Grenache 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 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