

BREAKFAST (until 11:00 am)

2 CROISSANTS <i>fruit jam, farmers butter and fresh orange juice</i>	€ 7,95	
DE LUXE <i>croissant, farmers bread, cheese, boiled egg, fresh orange juice, curd and unlimited coffee or tea</i>	€ 13,00	

BREAD

OLD 'BEEMSTER' <i>cheese on vanmenno bread, tomato compote, and Chinese cabbage salad</i>	€ 7,75	
ARTICHOKE PASTE <i>Taggiasca olives, walnut, pomegranate, grilled bell pepper, arugula and feta cheese</i>	€ 10,00	
FRESH SAUSAGE <i>with fennelseeds, Chinese cabbage salad, Thousand Island mayonnaise, different structures of onion and parsley</i>	€ 10,75	

SALADS

SPINACH PIE <i>goat cheese, 'boeren opleg' cheese, curry mayonnaise, rye, mustard lettuce and duxelles</i>	€ 13,25	
CAESAR <i>slow cooked chicken thigh, egg, crouton, red onion, Parmesan cheese and anchovies dressing</i>	€ 15,75	€ 14,75
SMOKED SALMON <i>pearl barley, kohlrabi, green peas, bronze fennel, purslane, pana carasau and sauce of dill and lemon</i>	€ 16,75	
<i>Bread and butter</i>	€ 1,50	

WARM DISHES

TOMATO SOUP <i>roasted peppers and crème fraîche</i>	€ 7,50	
SOUP OF THE MONTH (our hosts/hostesses are happy to inform you)	€ 8,50	
LAMSKNUCKLE <i>in own gravy with honey and thyme, asparagus, potatoes and a fennel salad</i>	€ 19,75	

TASTING

RILLETTE OF DUCK <i>large croutons, pickled onions and mushrooms</i>	€ 10,50	
CHEESE PLATTER <i>various Dutch cheeses, fruit loaf and plum compote</i>	€ 12,50	
DUTCH CHARCUTERIE <i>dried sausage, Amsterdam Coppa, rillette of pig, liver sausage, piccalilly and cornichons</i>	€ 14,50	

DESSERT

RICEPUDDING <i>lime leaves, sugared pecans and coconut-foam</i>	€ 7,00	
LEMON CURD <i>strawberries in rum, merengue and salted crumble</i>	€ 7,25	

THE LITTLE VISITOR

FRISIAN SUGAR BREAD <i>jam and farmers butter</i>	€ 4,75	
CURRENT BUN <i>with 'Beemster' cheese and farmers butter</i>	€ 5,25	
WHITE AND BROWN BUN <i>chocolate sprinkles, peanut butter, jam and farmers butter</i>	€ 5,75	

HOMEMADE PASTRIES

BROWNIE <i>dark chocolate with various nuts and cranberries</i>	€ 4,00
COFFEE MUFFIN	€ 3,00

PASTRIES FROM 'HOLTKAMP'

APPLE CAKE <i>with raisins, currants and a pinch of cinnamon sugar</i>	€ 4,75
CAKE OF THE MONTH (our hosts/hostesses are happy to inform you)	€ 5,25

HIGH TEA

Contemplating your visit, take a break with unlimited coffee or tea with delicious sweet and savory pastries and sandwiches? Reserve your table for a delicious high tea for €40,- for two persons. You can make a reservation for a high tea using the telephone number or email listed at the end of this menu.

HOT DRINKS

Coffee	€ 2,85
Espresso / Ristretto	€ 2,75
Double espresso	€ 4,00
Espresso macchiato	€ 3,00
Latte	€ 3,25
Cappuccino	€ 3,15
Latte macchiato	€ 3,25
Tea	€ 2,85
Fresh mint tea / ginger tea	€ 3,50
Hot chocolate	€ 3,00
Whipped cream	€ 0,60

SOFT DRINKS

Coca Cola / Coca Cola Light	€ 3,00
Fanta Orange / Fanta Cassis	€ 3,00
Sprite / Rivella	€ 3,00
Kinley Bitter lemon / Kinley Tonic	€ 3,00
Fuze Tea Peach / Fuze Tea Green	€ 3,00
Fristi / Chocomel	€ 3,00
Earth Water still 33 cl / Earth Water sparkling 33 cl	€ 2,80
Earth Water still 75 cl / Earth Water sparkling 75 cl	€ 5,50

FRESH ENERGY

Milk / buttermilk	€ 2,50
Tomato juice	€ 3,00
Apple juice	€ 3,00
Fresh orange juice	€ 4,00
Large fresh orange juice	€ 6,75

DRAFT BEER	25cl	50cl
HEINEKEN	€ 3,20	€ 6,40
SEASONAL BEER	€ 4,00	€ 8,00

BOTTLED BEER

HEINEKEN 0,0%	€ 3,50	
AMSTEL RADLER 0,0%	€ 3,50	
GEBROUWEN DOOR VROUWEN 'Bloesem Blond' or 'Tricky Tripel'	€ 6,00	
BRUUT BIER 'Gajes' or 'Wazig'	€ 6,00	

WHITE WINE

SAUVIGNON BLANC 'ROUND HOUSE'	GLASS	BOTTLE
<i>Stellenbosch, South Africa</i>	€ 4,75	€ 23,50
MILTON PARK CHARDONNAY	€ 5,75	€ 28,50
<i>Thorn-Clarke, Angaston, Barossa Valley, South Australia</i>		

ROSE WINE

PINOT GRIGIO 'BLUSH'	€ 4,75	€ 23,50
<i>Cavit, Trentino, Italy</i>		

RED WINE

MERLOT 'JEAN D'AOSQUE'	€ 4,75	€ 23,50
<i>Languedoc Domaine Jeanjean, France</i>		
LOS CONDES 'TEMPRANILLO OAK AGED'	€ 5,75	€ 28,50
<i>Catalunya D.O., Bodegas Ramon Roqueta, Manresa, Spain</i>		

SPARKLING

CAVA 'SELECCIÓ' BRUT	€ 8,50	€ 38,50
<i>Cellers de l'Arboç, Catalunya-Spain</i>		

DUTCH SPIRITS

JONGE WEES <i>Dutch gin</i>	€ 3,50	
REMBRANDT KOREWIJN <i>Dutch gin</i>	€ 4,00	
PURE MALT <i>3-year cask aged</i>	€ 6,50	
VERY OLD AMSTERDAM GENEVER	€ 4,50	
GIN TONIC with 'Van Wees' gin	€ 8,50	
LIQUEURS FROM 'VAN WEES' <i>different flavours</i>	€ 6,50	
WODKA <i>double u 'Van Wees'</i>	€ 4,50	
WHISKEY <i>blue flagg 'Van Wees'</i>	€ 6,50	
RHUM <i>Bali 'Van Wees'</i>	€ 4,50	

COCKTAIL SNACKS (from 3:00 pm)

RIJSMUSEUM <i>luxury mixed nuts from 'Gotjé'</i>	€ 4,50
FRIED SMELT <i>with curry mayonnaise</i>	€ 5,00
OLIVE MIX	€ 5,75
BITE-SIZE BEEF CROQUETTES <i>from 'Patisserie Holtkamp' (6 pcs)</i>	€ 6,75
BITE-SIZE CHEESE CROQUETTES <i>from 'Patisserie Holtkamp' (4 pcs)</i>	€ 8,50
RAW SMOKED BEEF SAUSAGE <i>from 'Slagerij de Wit'</i>	€ 7,50

TASTING FROM THE COCKTAIL MENU for 2 people, consisting of:

*Bite-size beef croquettes, raw smoked beef sausage, olives,
luxury mixed nuts and farmers bread* € 23,50

- Additional charge per person € 11,50

RESERVATION

*Would you like to make a reservation for a high tea, large group or a special occasion?
Please contact us using reserverencafe@rijksmuseum.nl or call to 020 674 7040.*

Do you have any dietary requirements and/or allergies?
Tell us! We are happy to assist you.

HET CAFÉ

At Het Café we only use the best local ingredients sourced in the Netherlands. Honest and pure. Dutch cuisine is certainly not dull and boring, on the contrary, it is exciting. We draw our inspiration from our environment, culture and history.

We have specifically chosen the best Dutch suppliers such as the Heineken brewery, master blender Jacobs D.E. Holtkamp patisserie, A. van Wees de Ooievaar distillery, vanmenno bakers and butcher Brandt & Levie.

Studio Linse's interior design is referred to as "the design of nothing". The ton sur ton palette matches perfectly to the wonderful architecture of Cuypers.

All of the furniture is by Dutch designers Friso Kramer, Martin Visser, Gerrit Rietveld, Kho Liang Ie, Maartje Steenkamp and Wim Rietveld.

Our staff uniforms have been designed by Alexander van Slobbe, a wellknown fashion designer for ladies label Orson+Bodil, which has an outstanding reputation. For Het Café, he has specifically designed uniforms that are inspired by the great cafés of yesteryear.

