

BRUNCH & LUNCH MENU until 4 pm

BRIOCHE AVOCADO with avocado, two poached eggs, garden salad, Hollandaise and Parmesan cheese

BRIOCHE SALMON with smashed avocado, smoked salmon, poached egg, Hollandaise, arugula and Italian cheese

BRIOCHE MUSHROOM TRUFFLE warm mushroom truffle tartare, crispy bacon (pork), poached egg, Hollandaise, Old Amsterdam cheese and puffed buckwheat

BRIOCHE BEEF CARPACCIO *CHEF'S SIGNATURE freshly sliced beef carpaccio, basil pesto, green salad, Parmesan cheese, cheese-peanut crumble, truffle cream and a poached egg

CHICKEN & WAFFLE croissant dough waffle with crispy chicken, maple syrup, mango chutney, coleslaw, sweet-sour dressing and arugula

AMERICAN STYLE PANCAKES with blueberry and strawberry sauce, maple syrup, pastry cream, puffed buckwheat and powdered sugar

Extra toppings: bacon +2, poached egg +2, Parmesan cheese +2

SNACKS & SIDES

DUTCH 'BITTERBALLEN' (8 pcs) beef croquette balls, served with Amsterdam mustard

CHEESE POPS (7 pcs) crispy bites filled with creamy, aged Gouda cheese served with puffed garlic mayonnaise

SLOW ROASTED ASIAN PORK BELLY with kimchi, carrot rettich, sweet & sour radish, nori crunch and Asian gravy

CRISPY CHICKEN buttermilk-fried chicken, topped with pickled red onions and Korean bbq sauce

SALADS

CAESAR SALAD lettuce leaves, layered with grilled farmhouse chicken, soft poached egg, garlic croutons, Parmesan cheese, cheese-nut-crumble, béarnaise sauce and caesar dressing

GREEN SALAD crisp little gem lettuce, green chopped power veggies, garlic croutons, graded Parmesan cheese, savory cheese-nut crumble, poached egg and fennel-citrus dressing

MINI CAESAR SALAD (SIDE DISH) lettuce, caesar dressing, Parmesan cheese, cheese-nut crumble

SIGNATURE HAMBURGERS*

AWARD-WINNING HAMBURGERS

DE BURGERESSE served medium

Black Angus beef from Miguel Vergara and Wagyu beef, brioche bun, truffle gravy, lettuce, pickles, tomato, Spanish onion, farmhouse cheese, pork Pancetta (bacon), truffle mayonnaise and secret Ter Marsch sauce



LA FIESTA DE CARNE served medium

Winner best hamburger Netherlands 2024

Premium Spanish Black Angus beef from Miguel Vergara, brioche bun, fennel, Manchego cheese custard, Andaluz cream, dried tomato, 24 months aged Serrano ham (pork), Piment d'Espelette pepper sauce and crunchy chorizo-nut-crumble (pork)



THE ROYAL DUTCH served medium

Dutch dry Aged Rib Eye beef, brioche bun, Amsterdam cheese custard, lettuce, tomato, onion, sweet & sour cucumber, Gouda cheese nut crunch, yuzu cream and ponzu gravy



THE GOJIRA (2 x 75 gr sliders on steambuns) served medium

Winner best hamburger Benelux 2020 &

Winner best hamburger Netherlands 2020

Dutch dry Aged Rib Eye beef and Wagyu beef, steambuns, sweet & sour cucumber, mini bok-choy, bulgogi pulled pork, pickled red onion, yuzu-ginger sauce, bbq sauce and crispy casave crisps



**(Almost) all burgers can be ordered vegetarian, with a plant based patty +1.50 instead of meat or gluten free bun +2*

FRIES

FRIES OF MINE

Winner best loaded fries Netherlands 2020

Sweet potato fries with mayonnaise of black winter truffle, Parmesan cheese and cheese-nut crumble, topped with dried sausage (pork) and fried parsley



FRIES WITH OLD AMSTERDAM CHEESE

fries topped with grated Old Amsterdam cheese, Basilicum cream, garden cress and cheese-nut crumble

FRESH CUT FRIES with a homemade sauce: mayonnaise, truffle mayonnaise, garlic mayonnaise or sriracha mayonnaise

Before placing your order:

Should you wish to tailor our recipes to your preferences though a **supplementary fee of €1 applies**. Excluding an ingredient incurs no extra charge. Have food allergies? Please inform us before ordering, and we'll gladly offer guidance and assistance. For your convenience, we issue one bill per table. We appreciate your understanding in this matter.



CLASSIC HAMBURGERS*

CLASSIC served medium

Black angus beef from Miguel Vergara, brioche bun, special sauce, lettuce, tomato, pickles and Spanish onion

CHEESEBURGER served medium

Black angus beef from Miguel Vergara, brioche bun, tomato ketchup, double cheese, onion, lettuce, pickles and tomato

CHICKEN BURGER

Crispy Korean-style chicken, glazed in hoisin sauce, brioche bun, seaweed, sesame, sweet & sour salad, tomato, lettuce and curry cream

KIDS BURGER MENU served well done (FOR CHILDREN ONLY)

Small beef patty, brioche bun, tomato ketchup, cheese, tomato and pickles. Served with fries and mayonnaise

STEAK & FRITES



Tender filet steak with a green herb sauce, served with fresh fries and a refreshing salad with walnuts.

Preparation time plus/minus 20 minutes.

SOMETHING SWEET?

APPLE PIE

LEMON CHEESECAKE

SALTED CARAMEL BROWNIE served with vanilla ice cream

CRÈME BRÛLÉE with sweet biscuit crumble and vanilla foam

TER MARSCH & CO®

AWARD WINNING BURGERS & FRIES

DRAFT BEER

Heineken

35cl glass / Pint

Dutch Pale lager 5% - *Netherlands*

White Mamba by Two Chefs

30cl glass / Pint

Dutch weißbeer 5.7% - *Netherlands*

Hard to pour, easy to drink! locally brewed, citrusy white beer. Pairs well with The Gojira or Bali Spice Fries.

Dancing Dolly by Two Chefs

30cl glass / Pint

Dutch IPA 5.7% - *Netherlands*

No oat milk, only oat beer. Hazy fruity New England style pale ale, made special just for us. Pairs well with The Burgeresse.

BOTTLED BEER

Affligem Blond

Blond 6.8% - *Belgium*

Affligem Double

Dark Ale 6.7% - *Belgium*

Affligem Trippel

Golden Ale 9% - *Belgium*

La Chouffe

Blond 8% - *Belgium*

Desperados

Pale Lager 5.9% - *France*

BOTTLED BEER 0.0%

Heineken 0.0%

Lager - *Netherlands*

Brand Weizen 0.0%

Netherlands

Brand IPA 0.0%

Netherlands

CIDER

Apple Bandit

Cider 4.5% - *Netherlands*

BUBBLES

Cava Brut

Spain

Perfect balance between fresh and fruity.

WHITE WINE

Pinot Grigio delle Venezie 'Ponte'

Italia, Veneto

Smooth, light and fruity character

Chardonnay Gr. Réserve 'Les Petites Cabanes'

France, L. Roussillon

Low acidity, aged in wood with notes of vanilla.

RED WINE

Tempranillo 'Valdemoreda'

Spain, Rioja

Delicious soft wine with a full and long finish.

Cabernet Sauvignon

Australia

Smooth and approachable, with soft tannins and gentle acidity.

ROSÉ

Rosé Pieno Sud Rosato Puglia

Italy

Red fruit explosion.

MOCKTAILS 0.0%

Pina Colado 0.0%

A creamy tropical blend of coconut, and pineapple, for a smooth and refreshing escape.

Moscow Mule 0.0%

Herbaceous and smooth with crisp and prominent citrus aroma with ginger beer.

Shirley Temple 0.0%

A timeless favorite sweet grenadine, zesty lime, and bubbly ginger ale. All the fun, no alcohol.

COCKTAILS

Piña Colada

A creamy tropical blend of rum, coconut, and pineapple, for a smooth and refreshing escape. (+ 1.50 make it a strawberry or matcha colada!)

Strawberry Daiquiri

Blend of rum, strawberry, and lime. Sweet, tangy, and perfectly smooth!

Pornstar Martini

A vibrant mix of vanilla vodka, passion fruit, and lime. (+ 1.50 for Cava chaser on the side) Pairs well with the crème brûlée

Moscow Mule

A zesty mix of vodka, ginger beer, and lime, with a refreshing, crisp kick. Pairs well with the La Fiesta del Carne.

Espresso Martini

A creamy mix of vodka, coffee liqueur, and espresso, for a rich and invigorating experience. Pairs well with the bounty Tiramisu.

Paloma

Crisp, zesty and refreshing. Tequila, lime and grapefruit soda. Finished with a dried grapefruit garnish.

Aperol Spritz

A refreshing blend of Aperol, cava, soda, and a splash of soda, served over ice with an orange slice.

GIN & TONIC

Gin & Tonic

Choice of: Hendrick's (+1), Citrus Gin, or Strawberry Gin. Served with Fever-Tree Indian Tonic.

RUM

Bacardi Carta Blanca

Diplomatico Mantuano dark Malibu

TEQUILA

Cazadores Blanco

Don Julio Reposado

Elemental Mezcal

VODKA / JENEVER

Vodka

Grey Goose

Ketel 1 Jonge Jenever

WHISKEY

Jameson

Jack Daniels

Bulleit Bourbon

Johnnie Walker Black Label

Laphroaig aged 10 years

LIQUEUR

Baileys

Disaronno

Licor 43

Frangelico

Limoncello

Salmari

Sambucca

HOMEMADE LEMONADES

Strawberry lemonade

A fresh burst of flavor! Perfect balance of crisp and sweet.

Lemon and Ginger lemonade

Soft refreshing taste of lemongrass and ginger.

Elderflower lemonade

Floral and slightly sweet fresh notes.

Homemade Lemon Iced Tea

A sweet blend of black tea and lemon, served with mint.

SOFTS & SODA'S

Coca Cola 33cl

Coca Cola zero 33cl

Sparkling mineral water

Still mineral water

Fanta Orange

Fanta Cassis

Sprite zero

Ginger Ale

Minute Maid Apple juice

Fever-Tree Indian Tonic

Fever-Tree Ginger beer

Fever-Tree Pink Grapefruit

Chaudfontaine sparkling 75cl

Chaudfontaine still 75cl

JUICES

Orange juice

Cranberry juice

COFFEE & MORE

Lungo

Espresso

Double Espresso

Cappuccino

Flat white

Espresso macchiato

Latte macchiato

Caffè latte

Americano

Hot chocolate

Tea, various flavors

Fresh mint tea

Ginger tea

TER MARSCH & CO®

AWARD WINNING BURGERS & FRIES