



DE SIGAAR

LUNCH



FROM 11.00 UNTIL 16.00 O'CLOCK

Soup	Soup of the week	€ 6,00
	Asian chicken soup	€ 6,00

TWO SLICES OF THICK BREAD, WHITE OR BROWN

Roastbeef	Roastbeef, fried shallots, chives, pickle and mayonaise	€ 7,75
Avocado	Creamcheese, beetroot, avocado and watercress	€ 7,75
Hüttenkäse	Grilled vegies, Hüttenkäse, nuts, honey and olive oil	€ 7,75
Vitello Tonato	Fricandeau, capers, tunamayonaise, lemon and rucola	€ 8,00
Oma Bob's kroketten	Two 'Oma Bob's' beefcroquettes served with bread, mustard, butter and salad	€ 8,00

TOSTI'S

Ham & cheese	€ 5,50
Pulled chicken, cheese & Srirachamayo	€ 6,50
Grilled vegies, cheese & avocadocream	€ 6,50

BURGERS

Burger	Beefburger on brioche bun with tomatochutney, Cheddar cheese, pickle, Lettuce, barbequesauce. Served with fries and salad	€ 12,75
Veggie	Veggieburger made of chickpeas and quinoa on a brioche bun with pickled Cucumber, lettuce, 'remoulade' sauce. Served with a salad	€ 11,75

MEAL-SIZED SALADS

Beetrootsalad	Salad made of beetroot, quinoa, apple, fêta, coriander, cashewnuts and balsamic - Additional: +Smoked mackerel € 3,00 +Falafel € 3,00	€ 9,75
Chickenthighsalad	Salad made of chicken thigh, mozzarella, tomatos, pesto and roasted seeds	€ 12,75
Goat cheese salad	Salad made of young goat cheese, soft fennel, olive oil, rucola and hazelnuts	€ 11,75

DINNER



FROM 17.00 O'CLOCK

WEEKLY CHANGING SIGAAR SPECIALS

see chalkboard

STARTERS

Bread with garlicbutter and pesto	€ 5,00
Soup of the week	€ 6,00
Asian chickensoup	€ 6,00
Nachos from the oven with cheese, salsa, jalapeño's, creme fraiche and guacamole (2 persons)	€ 8,25
Antipasti platter (2-3 persons)	€ 13,75

MAIN DISHES

Steak & Fries	Beefsteak with garlicbutter, salad and fries	€ 17,00
Satay	Marinated chicken thigh, spicy sataysauce, atjar, fried onions and rice	€ 16,00
Burger	Beefburger on briochebread with tomatochutney, Cheddar cheese, pickle, Lettuce, barbequesauce. Served with fries and salad	€ 12,75
Veggie	Veggieburger made of chickpeas and quinoa on a brioche bun with pickled Cucumber, lettuce, 'remoulade' sauce. Served with a salad	€ 11,75
Stew	Stew of the week	€ 15,00
Quiche	Quiche made of pumpkin, carrot and goat cheese	€ 12,50

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DESSERT

Tiramisu	Homemade tiramisu	€ 6,00
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See the chalkboards or ask the staff for the week specials

In our kitchen we work with allergens,
ask the staff to inform you about the allergens we have processed in our dishes

BITES MENU



FROM 13.00 O'CLOCK

Bread with garlicbutter and pesto		€ 5,00
Nachos from the oven with cheese, salsa, jalapeños, creme fraiche and guacamole		€ 8,25
Little meatballs in spicy tomato sauce	8 pcs	€ 6,00
Antipasti platter (2-3 persons)		€ 13,75
Vegetarian mini springrolls with a chili-corianderdip	10 pcs	€ 5,00
Spicy meat springrolls with chili sauce	8 pcs	€ 5,50
Deepfried cheese sticks with chili sauce	8 pcs	€ 6,00
Chorizo croquettes from Cas Spijkers	6 pcs	€ 6,00
Sweet potato fries with Srircha mayonaise		€ 4,50
French fries with mayonaise		€ 3,50
Falafel with a yoghurt dip	8 pcs	€ 6,00

OMA BOB'S BITES – TYPICAL DUTCH

Deep fried beef croquettes	8 pcs	€ 6,00
Deep fried goat cheese croquettes	6 pcs	€ 6,00
Deep fried Dutch shrimp croquettes	6 pcs	€ 7,00

CAFE CLASSICS

Old cheese		€ 4,75
Local, medium dried, sausage		€ 3,75
Garlic olives		€ 4,25
Luxury nut mix		€ 4,50

COMBINATION PLATTERS

A mix of deep fried snacks	12 pcs	€ 10,75
Mix of olives, cheese and sausage		€ 10,75

DRINKS



HOT DRINKS

Tea	€ 2,40
Coffee	€ 2,40
Cappuccino	€ 2,65
Café Latte	€ 2,65
Macchiato/Cortado	€ 2,65
Fresh mint tea	€ 3,25
Fresh gingerthee	€ 3,00
Espresso	€ 2,30
Double Espresso	€ 3,60
Latte Macchiato	€ 3,60
Flat White	€ 3,60
Hot chocolate milk	€ 3,60
Pure/Milk/White	

BEERS

Brand – Vaasje (medium)	€ 2,85
Brand – Fluitje (small)	€ 2,40
Variety of special beers	va € 3,90

WHISKEYS

Variety of whiskeys	va € 4,50
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WHITE WINES

Biotiful – Verdejo (<i>Spain</i>)	glass € 3,95
	bottle € 20,50
Torre de fallasco – Garganega (<i>Italy</i>)	glass € 4,25
	bottle € 22,50
Le Versant – Viognier (<i>France</i>)	glass € 4,25
	bottle € 22,50
Domaine Guenault – Sauvignong Blanc (<i>France</i>)	glass € 4,75
	bottle € 23,50

ROSE

Pasquiers – Grenache & Cinsault (<i>France</i>)	glass € 3,95
	bottle € 20,50

PASTRIES

Ask the staff or have a look in our pastry display case	va € 2,75
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COLD DRINKS

Variety of soft drinks	va € 2,50
Fresh orange juice	€ 3,75
'Schulp' fruit juices (organic)	€ 3,50
- Apple	
- Peer	

DISTILLED

Inland distilled	va € 2,50
Foreign spirits	va € 4,00
Port, Sherry, Vermouth	va € 3,60

COGNAC

Chateaux Montifeaux – VS	€ 5,00
Chateaux Montifeaux – VSOP	€ 6,00

RED WINES

Pasquiers – Shiraz (<i>France</i>)	glass € 3,95
	bottle € 20,50
Torre De Falasco – Bardolino (<i>Italy</i>)	glass € 4,25
	bottle € 22,50
Le Versant – Merlot (<i>France</i>)	glass € 4,75
	bottle € 23,50
Valdelana, Rioja - Tempranillo (<i>Spain</i>)	glass € 5,50
	bottle € 26,50

SPARKLING WINE

Mionetto - Cuvee Frizzante (<i>Italy</i>)	bottle 0,20l € 6,50
Perelada - Cava brut (<i>Spain</i>)	bottle 0,75l € 24,00

* Ask the staff for more information about our variety of special beers, our wines and distilled spirits

* We work with 100% fairtrade, organic, coffeebeans of the brand; Redbeans



OPENING HOURS

Monday	12.00 – 21.00
Tuesday	10.00 – 23.00
Wednesday	10.00 – 23.00
Thursday	10.00 – 00.00
Friday	10.00 – 00.00
Saturday	10.00 – 00.00
Sunday	12.00 – 21.00



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HORECA