

ALL DAY MENU 10:30 - 21:00

🌿 = vegetarian 🌿🌿 = vegan

SOUP

TOMATO SOUP 🌿 (ALSO POSSIBLE 🌿🌿)
cream | crispy basil | served with bread € 7,50

PAIN DE CAMPAGNE

AVOCADO AND HARISSA 🌿🌿 8,00
with supplement poulet noir 9,50

VITELLO TONNATO 10,50

SMOKED SALMON AND CHIVES' CREAM 11,00

HOLTKAMP CROQUETTES, 3 PCS 🌿 upon request 2 hours in advance 9,50/10,50

LOUMAN'S 'FRIKANDELLEN' 9,50

TOASTED SANDWICH HAM AND/OR CHEESE AND/OR TOMATO 5,50

SALADS

CAESAR 16,50
Poulet Noir | anchovy | poached egg

EGGS

served with pain de campagne

POACHED EGGS 6,50

FRIED EGGS 8,50

OMELETTE 8,50

SCRAMBLED EGGS 8,50

SUPPLEMENTS WITH EGG DISHES:

ONION/TOMATO/MUSHROOMS 1,50

HAM/CHEESE/BACON 1,50

SALMON 1,50

AVOCADO 1,50

DESSERTS

GATEAU CHAUD 🌿 9,00
caramel | pecan nuts | tonka bean ice cream

LLOYD LEMON PIE 5,50

LLOYD APPLE PIE 🌿 5,00
with or without whipped cream

HOME MADE BROWNIE 🌿 3,50

SELECTION OF THREE DUTCH CHEESES 🌿 9,50
balsamic syrup | walnuts | fruit and nut bread

STARTERS

BEET AND BURRATA (ALSO POSSIBLE 🌿) € 10,50
Chioggia beet pickled in gin | burrata | salame Calabrese | orange

SCALLOPS 11,00
pea cream | king oyster mushroom | San Daniele ham | watercress | oyster leaf

VITELLO TONATO (ALSO AS A MAIN COURSE) 10,50/18,50
veal | tuna sauce | capers

MAIN COURSES

SPECIAL 12,50
please ask our staff for information about our special

MUSHROOM RISOTTO 🌿 19,50
boletus | onion | goat's labneh

SCALLOPS 23,50
tomato fregola | paksoi | curry cream

RIB-EYE 23,50
cooked sous-vide | borettane onion-marmalade | parsley root | radish | potato fritter

STEW OF DEER 24,50
red cabbage | apple | salsify | potato-parsnip mash

PASTAS

PASTA POMODORI 🌿 13,50
Parmigiano | basil

LLOYD BURGERS

VEGAN BURGER 🌿🌿 12,50
Only the burger 16,50
With potato chips or sweet potato chips and (vegan) mayonnaise

HAMBURGER WITH BACON 12,50
Only the burger 16,50
With potato chips or sweet potato chips and mayonnaise

SIDE DISHES

GREEN SALAD 🌿🌿 5,50

CHIPS WITH MAYONNAISE 🌿 5,50

SWEET POTATO CHIPS 🌿🌿 5,50