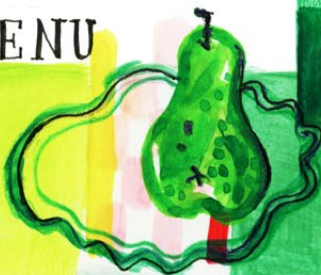


MENU



SPRING



EAT AT
VILLA
AUGUSTUS

www.villa-augustus.nl

ENGLISH



BITS & BITES



- Mixed nuts^{o=} **5.00**
- Green olives^{o=} **6.00**
- Charcuterie^o **10.00**
selection of thinly sliced cold meats
- Antipasti vari^{o+=} **19.75**
*An assortment of seasonal mini-dishes.
Nice to share.
Enjoy it with a bottle of 'Lambrooklyn'.*
- Arancini with salsa verde⁺ **9.00**
- Sourdough bread with olive tapenade,
tomato tapenade or a little of each^{=o} **7.00**
- Raw vegetables with hummus^{o=} **6.50**
- Rosemary fries with mayonnaise⁺⁼ **7.00**

STARTERS

Lunch and dinner



- Salad from the garden^{o=} **9.50**
- Roasted seasonal vegetables with olive oil,
lemon and garlic^{o=} **12.50**
- Seasonal soup
Ask for the soup of the day or scan the qr code.
- Porchetta with pickled spring vegetables,
hazelnuts and mustard leaves^o **11.50**
- Fish soup with rouille and
sourdough toast^o **10.00**
- Grilled green asparagus with whiting and
wild garlic buds^o **15.00**
- Tomato soup with crème fraîche^{o+=} **8.00**




Our kitchen uses mainly organically grown ingredients:

- *Vegetables from our gardens and Landzicht Biologisch.*
- *The meat is supplied by 'De Groene Weg', organic butchers.*
- *MSC certified fish from Schmidt Zeevis.*




ESPECIALLY FOR LUNCH

- Quiche lorraine with leek, gammon and comté cheese **12.00**
 - Quiche with spinach, fontina and rapini⁺ **11.50**
 - Sourdough toast with green asparagus, lemon ricotta and wild garlic^{+°} **12.50**
 - Eggs Florentine with sourdough brioche^{+°} **12.50**
salmon available as supplement + **2.00**
 - Sourdough toast with thinly sliced entrecote, rocket, pesto and pine nuts[°] **14.00**
 - Salad with roasted beetroot, goat's cheese and walnut^{°+} **14.50**
 - Sourdough bread with roast chicken and a salad with pickled onion[°] **14.00**
 - Sourdough bread with smoked salmon, lemon, horseradish and salad[°] **15.00**
 - Prawn croquettes with sourdough bread and mayonnaise **14.50**
- 

RISOTTO & PASTA

- Risotto primavera^{°+} **13.50**
- Pappardelle with lamb ragù **17.50**
- Penne with tomato sauce and Parmesan, small^{+°=} **12.50**
- Penne with tomato sauce and Parmesan^{+°=} **15.00**

FROM THE WOOD-FIRED OVEN

- Half lobster with rosemary fries and a salad from the garden[°] **37.50**
 - Pizza with salami ventricina, red onion and parmesan cheese **15.50**
 - Pizza with stewed onion, olives and anchovies⁺ **15.50**
 - Pizza with tomato and fior di latte⁺ **13.00**
 - Pizza with roasted seasonal vegetables and gremolata⁼ **14.50**
- 

MAIN COURSES

- Cassoulet[◦] **26.50**
- Haddock fillet with seared spring onions, wild garlic potatoes and beurre blanc[◦] **27.50**
- Grilled pak choi with beluga lentils and agrodolce^{◦=} **18.50**
- Roasted asparagus with white bean puree and new potatoes^{◦+} **23.00**
- Catch of the day
Ask for the catch of the day or scan the qr code.
- Steak (Hereford) with seasonal vegetables and rosemary fries[◦] **27.00**



Scan the QR-code

heden
extra
DRANK en
gerechten →



DESSERT

- Rhubarb with custard, hazelnuts and meringue[◦] **7.50**
- Chocolate eclair with pistachio and vanilla ice cream⁺ **7.00**
- Affogato^{◦+} **7.50**
two scoops of vanilla ice-cream drowned in espresso
- Thyme panna cotta with orange granita[◦] **6.50**
- Cheeseboard **14.00**
Ask for the cheezes of the day or scan the qr code.
- Ice-cream coupe, per scoop^{◦+=} **3.50**
Ask for the flavors of the day or scan the qr code.



= : vegan

= : vegan on request

+ : vegetarian

+ : vegetarian on request

◦ : gluten-free

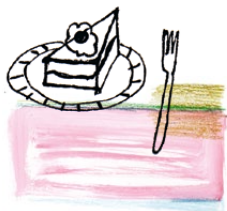
◦ : gluten-free on request

Information about allergens is available upon request.

AFTERNOON TEA

Daily from 2 to 5 p.m.

- Afternoon tea per person^{o+} **25.00**
*Scones with clotted cream and jam.
A variety of tarts and sandwiches
with seasonal fillings and
seasonal soup.*



COOKIES

- Oatmeal and cranberry⁺ **2.00**
- Chocolate chip⁺ **2.00**
- Lemon thyme biscuit^{+ =} **2.00**
- Cantuccino⁺ **2.00**
- Almond and cinnamon^{o =} **2.00**



CAKE & SWEET SNACKS

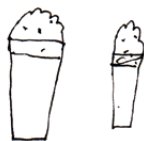
- Lemon cake⁺ **3.00**
- Brownie⁺ **4.25**
- Orange-polenta cake^{o+} **4.25**
- Carrot cake⁺ **4.50**
- Seasonal fruit cake⁺ **4.75**
Ask for the seasonal fruit cake or scan the qr code.
- Chocolate cake^{o+} **5.50**
- Lemon and merengue cake⁺ **5.50**
- Cheesecake⁺ **5.75**
- Two scones with jam and clotted cream⁺ **8.00**



BEER

Draft

- Gulpener 'Pilsner' 5.0%
18 cl **3.50** 25 cl **3.75**
- Gulpener, 'Biologisch Pilsener' 5.0% *b*
18 cl **4.25** 25 cl **4.50**
- Homemade Radler 2.0% **4.25**
- Gulpener 'Biologisch Weizen', *b* 5,3% **5.00**



Ask for the beer of the day or scan the qr code.

Bottled/canned

- Scheldebrouwerij 'Witbeer', witbier 5.0% **6.50**
- Scheldebrouwerij 'Lamme Goedzak', vol blond 7.0% **6.50**
- Scheldebrouwerij 'Dulle Griet', dubbel 6.5% **6.50**
- Baxbier 'Abbey Rave', Tripel 8.7% **6.50**
- Kaapse Brouwers 'Kaapse Karel', IPA 4.9% **6.50**
gluten-free
- Brouwerij De Molen 'Vuur & Vlam', IPA 6.2% **6.50**
- Two Chefs Brewing 'Howling Wolf', porter 6.0% **6.50**
- De Kromme Haring 'Les Perles du Homard',
saison forte 8.0% **6.50**

Non-alcoholic

- Budels Malt 0.0% *b* **4.25**
- VandeStreek 'Bumper', non-alcoholic blond <0.5% **6.00**
- VandeStreek 'Playground', non-alcoholic IPA <0.5% **6.00**
- Oersoep 'Starchaser', cosmic wheat beer 0.0% **6.00**
- Two Chefs Brewing 'Funky Falcon', Pale Ale 0.2% **6.00**

CIDER

- Ross-on-Wye 'Birdbarker',
classic English cider 6.5% **7.00**



WINE



GLASS BOTTLE

House wine

- Altugnac 'Pilotis blanc',
mauzac/chardonnay, Languedoc
spicy, fresh, peach **5.50** **29.50**
- Altugnac 'Pilotis rosé',
cinsault/syrah, Languedoc
fresh, red current, energetic and juicy **5.50** **29.50**
- Altugnac 'Pilotis rouge',
merlot/cabernet franc, Languedoc
supple, red fruit **5.50** **29.50**

Ask for the wine of the day or scan the qr code.

Sparkling

GLASS BOTTLE

- Alta Alella 'Evolució', Cava Brut Nature,
Penedès *b* **8.00** **39.50**
green apple, flowery with refreshing mousse
- Az. Agr. Koi 'Lambroosklyn',
Lambrusco Grasparossa, Valsamoggia
blackcurrants, earthy, light, sparkling **37.50**
natural wine
- De Sousa 'Chemins des Terroir',
pinot noir/chardonnay, Champagne, brut *bd* **50.00**
fine mousse, citrus, ripe fruit, honey

White

GLASS BOTTLE

- Michaud, sauvignon, Touraine *b* **7.00** **32.50**
fresh, aromatic, peach, green apple
- Reis 'Spätlese trocken', riesling, Mosel **31.00**
smooth-dry, juicy, apple, citrus
- Wabi-Sabi 'Love & Passion',
grüner veltliner, Nieder Österreich **7.50** **33.00**
strong minerality, refined acids, citrus and white fruit
natural wine
- Jacouton 'Granit', viognier, Nord-Rhône **7.75** **35.00**
floral, white fruit, apricot, wood-matured
- Ch. Lavernette 'Vignes de la Roche',
chardonnay, Beaujolais *bd* **37.50**
white flowers, stone fruit, butter, refined acids

- Racèmes 'Toponyme', chenin blanc, Montlouis **39,00**
ripe stone fruit, honey and vanilla
natural wine

Orange

BOTTLE

- Aida i Luis 'Bashara', moscatel, Alicante **39.50**
ripe peach, spices, dried flowers
natural wine

Rosé

BOTTLE

- Michaud 'Gris des Faitiaux', rosé, *b* **7.00 32.50**
pinot noir/pinot gris, Touraine
red fruit, juicy, apricot

Red

GLASS

BOTTLE

- Michaud 'Bas Quartaux', pinot noir, Touraine **7.00 32.50**
juicy, cherry, hints of an earthy flavour
- Giraud 'M&F', syrah/cinsault, Zuid-Rhône *bd* **35,00**
blackberries, blackcurrants, herbaceous
natural wine
- Cru Godard, merlot/cabernet sauvignon, Bordeaux **7.00 32.50**
classical, ripe tannins, hint of wood
- Daniel Ramos 'El Berrakin tinto', **8.00 37.50**
garnacha/jean, Sierra de Gredos
ripe red fruit, spices, full and energetic
natural wine
- Fatalone, 'Gioia del Colle', **39.00**
primitivo, Puglia *b*
raisins, ripe cherries, rich and elegant

Dessert

GLASS

BOTTLE

- Gardiés 'Flor', muscat, Roussillon *b* **8,50 32,50**
tropical fruit, honey, fresh

b = produced organically

bd = produced organic-dynamically

pn = Pétillant Naturel

DOMESTIC SPIRITS

- Young jenever from Rutte 4.25
- Old jenever from Rutte 4.25
- Koornwijn jenever from Rutte 4.75
- Stokerij Lubberhuizen 'Betuws Goud', apple and pear matured on wood 8.00
- Vodka from Rutte 8.00
- Celery gin, from Rutte 7.50
- Rum Zuidam Flying Dutchman 7.00

FOREIGN SPIRITS

- Grappa il Moscato di Nonino 7.50
- Grappa Marolo di Barolo (matured) 9.50
- Cognac Montifaud VSOP 9.00
- Armagnac de Montal VSOP 8.50
- Whiskey Bushmills Black 6.75
- Whisky Glenmorangie Quinta Ruban 12.00
matured for 14 years in port pipes
- Whisky Scarabus, Islay Single Malt
10 years 10.00

OTHER DRINKS

- Ricard, Pastis de Marseille 5.50
star anise, liquorice
- Campari 6.00
bitter sweet, fresh, tart

heden
extra
DRANK

Scan the QR-code



COCKTAILS

- Sgroppino **7.50**
Cava, limoncello en lemon sorbet
- Mimosa **9.50**
Cointreau, cava and fresh orange juice
- Gin-tonic **11.50**
Celery gin with Fever-tree Mediterranean tonic
- Negroni **11.00**
Celery gin, red vermout, Campari and orange
- Limoncello Spritz **11.00**
Limoncello, cava, sparkling water and lemon

PORT, SHERRY, VERMOUTH

- Port, Kopke Fine White **5.50**
- Port, Kopke Fine Ruby **5.50**
- Port, Kopke L.B.V. 2016 **8.00**
- Sherry, Osborne Fino **5.00**
- Vermouth Blanc, Dolin **5.00**
- Vermouth Rouge, Dolin **5.00**

LIQUEURS

- Limoncello di Sorrento **6.50**
- Acqua di cedro **6.50**
- Gouden amandel van Rutte **6.50**
- Cuban Coffee van Rutte **6.50**
- Cointreau **6.50**
- Molinari Sambuca **6.50**



COFFEE

- Coffee **3.50**
- Espresso **3.00**
- Espresso macchiato **3.50**
- Cortado **3.50**
- Cappuccino **4.00**
- Latte **4.25**
- Flat white **4.25**
- Iced coffee **4.25**
- Extra shot of espresso + **0.50**
- Decafé + **0.00**
- Oat milk + **0.00**



TEA

- White tea 'Bai Mu Dan', Fujian, China *b* **3.75**
- Yellow tea 'Golden Huang Cha', Guangdong, China **3.75**
- Green tea 'Jun Chiyabari', Dhankuta, Nepal *b* **3.75**
- Green tea 'Jasmin', Wuyuan, China *b* **3.75**
- Oolong tea 'Jun Chiyabari', Dhankuta, Nepal *b* **3.75**
- Black tea, 'Golden Yunnan', Yunnan, China *b* **3.75**
- Black tea, 'Earl Grey', India *b* **3.75**

Fresh herbs

- Fresh mint **4.25**
- Fresh ginger with lemon and thyme **4.25**
- All teas also available per pot 0.8 l **10.00**



JUICE

- Fresh orange *b* 5.00
- Fresh beetroot, orange, ginger, lemon 5.50
- Fresh carrot, ginger, apple and orange 5.50
- Tomato 4.50
- Cranberry 5.00
- Apple 4.00
- Pear 4.00



WATER & SOFT DRINKS

- Water on tap
sparkling or still per 0.5 litre 3.50 per litre 4.50
filtered and cooled
- Lemonade syrup with still or sparkling water:
 - Lemon 4,00
 - Blood orange 4,00
 - Rhubarb 4,00

Ask for our seasonal syrup or scan the qr code.

- Homemade ice tea with Earl Grey and lemon,
sparkling or still 4.00
- Fever-tree 'Mediterranean tonic' 5.00
- Naturfrisk Ginger Beer 5.50
- Crodino 5.50
- Coca cola (zero), Fanta 3.75
- Chocolate milk *b* 3.75
- Hot chocolate milk *b* 4.00
- Cream + 0.50
- Milk 3.50
- Buttermilk 3.50
- Oat milk 3.50



AFTERNOON TEA

Daily from 2 to 5 p.m.

- Afternoon tea per person ^{o+} **25.00**
*Scones with clotted cream and jam.
A variety of tarts and sandwiches
with seasonal fillings and
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COOKIES

- Oatmeal and cranberry ⁺ **2.00**
- Chocolate chip ⁺ **2.00**
- Lemon thyme biscuit ^{+ =} **2.00**
- Cantuccino ⁺ **2.00**
- Almond and cinnamon ^{o =} **2.00**



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+ : *vegetarian*

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o : *gluten-free*

o : *gluten-free on request*

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BREAKFAST MENU

On weekdays from 7 to 12 a.m.

In the weekend from 8 to 12 a.m.

- Breakfast from the buffet **18.50**
children up to 11 year **9,25**
croissants, yoghurt with granola, seasonal fruit, salads, roasted vegetables, sourdough bread and sweet and savoury dishes from our own bakery. Filter coffee or tea, still or sparkling water, juice and home made squash from the buffet included

Breakfast à la carte

- Scrambled eggs with herbs from the garden^{o+} **8.00**
- Omelette with seasonal vegetables and mascarpone⁺ **9.00**
- Ricotta pancake with seasonal fruit and our own honey⁺ **7.50**
- Croque monsieur made with farm cheese, ham, béchamel sauce and rocket⁺ **9.50**
- Small breakfast⁺ **10.00**
Filter coffee or tea with a croissant, fresh fruit and yoghurt with granola

BITS & BITES

- Mixed nuts^{o=} **5.00**
- Green olives^{o=} **6.00**
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selection of thinly sliced cold meats
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- Raw vegetables with hummus^{o+=} **6.50**
- Rosemary fries with mayonnaise⁺⁼ **7.00**



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Bookings: +31 (0)78 639 31 11 www.villa-augustus.nl