

COFFEE & TEA

Espresso / coffee	3,20
Double espresso	4,-
Cortado	3,50
Cappuccino	3,75
Latte	4,-
Latte macchiato	4,25
Flat white	4,50
Tea	3,50
Fresh mint / ginger tea	3,75
Chocolate milk	3,75
Chai latte	4,50
Irish coffee	9,50

SOFT DRINKS & JUICES

Coca-Cola / Zero / Fanta	3,50
Cassis / Tonic / Ginger ale	3,50
Bitter lemon / Ice tea green	3,50
Ginger beer	4,-
Organic rhubarb soda	4,50
Kombucha - forest fruit	5,50
Kombucha - matcha yuzu	5,50
El Tony mate	6,-
Organic apple juice	3,75
Organic pear juice	4,25
Orange juice	4,25
Tomato juice	5,-
Chaudfontaine water	3,50 / 5,50

CORDIALS

ROZE BUNKER	
Wild iced tea	5,-
Smoked lime	5,-
Blood orange and grapefruit	5,-

WINES

WHITE		
Delle Venezia - Pinot Grigio	5,75	27,-
Saint-Peyre - Viognier	6,50	30,-
Saint-Peyre - Chardonnay	6,50	30,-

RED

Palacio Tempranillo	5,75	27,-
Montepulciano d'Abruzzo	6,50	30,-

ROSÉ

I Castelli - Pinot Grigio	6,50	30,-
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BUBBLES & CIDER

Spumante Cuveé le Rive	6,50	30,-
Bear Cider	6,50	

COCKTAILS & SPIRITS

Young / old jenever	4,- / 5,-
Salmari	4,-
Limoncello	5,-
Aperol spritz	9,75
Sanbitter spritz 0.0%	7,50
Gin tonic	9,-

BEERS

DRAFT

Pilsner Gulpener 18cl	3,60
Pilsner Gulpener 25cl	3,90
Pilsner Gulpener pint 50cl	7,75
Mafketel Hoppy Blond	6,50
Korenwolf white	6,-
Ur-Hop IPA bio	6,25
Kloosterbier Tripel	6,75
Gulpener Tapdans	6,50

BOTTLED

La Chouffe	6,50
Duvel	6,50
Kloosterbier blond	5,25
Kloosterbier dubbel	5,25

LOW / NO ALCOHOL

Pilsner Gulpener 0.0%	4,-
Korenwolf white 0.0%	5,-
IPA Gulpener 0.3%	4,75



**HET
KETEL
HUIS**
FILM & RESTOBAR

BREAKFAST

- Croissant with butter and jam 3,50
- Pain au chocolat 4,-
- Two organic eggs on toasted sourdough (scrambled or fried) 8,50
- Buttermilk pancakes with blackberry compote, crème fraîche and maple syrup 12,50
- Savory brioche French toast with ssamjang, sweet cucumbers, nori mix, coriander-lime mayo and pickled shiitake 14,-

TOASTIES ON SOURDOUGH BREAD

- Cheese 7,50
- Cheese and homemade kimchi 9,50
- Pickled beetroot, feta and carrot confit 9,75

SOUP

- Seasonal special 9,-

CAKES

- Apple crumble 6,50
- Lemon meringue 6,50
- Carrot cake 6,50
- Pecan caramel shortbread 4,-
- Brownie 4,-

SANDWICHES & BURGERS

- Open sandwich with mature cheese, pickles and mustard 8,75
- (Vegetarian) croquettes on bread 2 st. 9,50
- Shrimp croquettes with fried parsley and lemon mayonnaise on bread 12,50
- Open sandwich with whipped feta, broad beans, garden peas, dill oil and an orange salsa vegan option available 13,50
- Crispy tofu burger on brioche with spicy black bean tofu, a crunchy salad and spring onion mayo vegan option available 15,-
- Kefir chicken burger on brioche with salsa macha and a crunchy salad 16,-

SALAD

- Soy-marinated egg, green salsa, shiitake mushrooms, sriracha mayo and coriander on a crunchy salad 14,-
- Salad with brown rice, whipped tofu, eggplant, shiitake mushrooms and a gochujang glaze vegan 15,-

KIDS' MENU

- Vegetarian or chicken burger with fries and salad 13,50
- (Vegetarian) croquette with fries and salad 12,-

SNACKS

- Vegetarian 'bitterballen' 6 pcs 9,-
- 'Bitterballen' 6 pcs 9,-
- Mini cheese rolls 6 pcs 8,-
- Shrimp croquettes 4 pcs 9,50
- Oyster mushroom 'bitterballen' 6 pcs 9,-
- Fries with mayonnaise 5,25
- Cheese from Kef 7,50
- Olives 5,50
- Smoked almonds 4,25
- Ketelhuis mixed nuts 4,25
- Wasabi nuts 4,-
- Loaded fries with pickles and melted cheese 9,50
- Loaded potato chips with kimchi salsa and a coriander-lime mayo 8,50
- Sardines, toast, pickles and fresh salsa 11,50
- Snack platter with egg, cheese, sardines, cucumber salad, house pickles and rye bread 16,-
- Please let us know if you have any food allergies.
- Our kitchen is open from 10am until 9pm.
- Our kitchen closes between 4pm and 5pm, but snacks are still available.
- Pin only.