



BISTRO KAREL 5

WELCOME

Bistro Karel 5 is located in the oldest monastery kitchen of the Netherlands. The (culinary) history goes back to 1348, when the Teutonic Order built the monastery.

Chef Mat Zwetsloot and Bistro Manager Jet Aalders serve their favorite dishes from the open kitchen. Mat and his team are inspired by the seasons and prefer to cook with regionally sourced organic ingredients, while creating classic dishes. Classic, but always with a modern, creative twist. For instance the carefully chosen seasonal vegetables from Lindenhoff farm. Jet and her team are ready to welcome you to an informal and hospitable place, where the attention is always on the guest.

Our menu contains a monthly changing Chefs menu. With this menu we present the best products from our suppliers. We also have an à la carte menu which you can choose your own dishes from.

Bistro Karel 5 is the place to enjoy every moment of the day. Discover our Afternoon Tea or try one of our homemade cocktails in our Bar & Lounge or on the terrace.

Bistro Karel 5, 'casual classic'.



WELCOME TO BISTRO KAREL 5

Dear guest,

Thank you for finding us again! We are delighted to finally welcome you. It feels terrific to do what we are best at.. To fulfill all your wishes and make sure that your stay with us will be fantastic. Of course we have taken all precautions to work according to the

'1,5-meter-economy' that currently exists, by changing our hygiene and disinfecting standards in order to ensure that our guests can stay safely with us.

The only thing left to do is to sit back, relax and enjoy your stay!

With kind regards,

Leo Hollman
General Manager



BISTRO KAREL 5

We kindly ask you to heed the following, for your and our safety:

- always keep an appropriate distance to other guests and staff;
- do not move the tables;
- Keep right on the stairs and in the hallways;
- follow instructions when provided;
- enter the Bistro through the entrance at the Springweg.

If you have any questions, we will be at your disposal.

Thank you for your cooperation.





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A LA CARTE MENU

Menu	Wine arrangement
3-courses 39,75	3 glasses 21
4-courses 47,50	4 glasses 26

You can also order individual dishes.

BESIDES THE MENU

We also have changing, seasonal dishes.
Ask our colleagues for more info.

STARTERS

Mullet sashimi	13
Pho, radish, nori tempura, wakamé, coriander	
'Baambrugse' piglet	13
Loin, carrot, potato confit, rosemary, apricot, cashew	
Smoked water melon ♡	10
Gazpacho, garam masala, haricot, bbq ketchup, feta	

SECOND COURSES

Clam chowder	9
Mussels, fennel chutney, blini, parsley, curd	
Truffle pasta	9
'En papillotte', truffle cream, ricotta, Parmesan cheese	




Do you have dietary wishes or an allergy? Please let us know



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MAIN COURSES

Fried haddock	23
Celeriac, basil, sweet onion, bell pepper compote, beurre blanc	
Smoked duck breast	22
Rilette, pumpkin, vadouvan, boletus, mustard sauce	
Chabichou du Poitou 	20
Goat cheese, red beet chutney, wild spinach, poached egg	

DESSERTS

Key lime pie	10
Limoncello, buttermilk sorbet, meringue, almond cream	
Crème brûlée aged cheese	11
Brioche, plum, aceto balsamico	
Artisinal cheeses	12
From the 'Lindenhoff' farm <i>In menu supplement 3</i>	
Coffee complèt, starting at	6,25



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LUNCH

Caesar salad	15
Free-range chicken, crispy bacon, anchovy, little gem, Parmesan cheese	
Tostada pumpkin 	12
Preserved vegetables, goat yogurt, bell pepper chutney, lettuce	
Thai broth 	10
Coriander, udon noodles, spring onion, boletus, egg	
Hamburger - <i>Vegetarian option available</i>	15
Pork belly, focaccia, cheese, chutney, fries, lettuce, mayonnaise	
Club sandwich - <i>Vegetarian option available</i>	15
Sourdough, veal pastrami, egg, fennel, fries, mayonnaise	
Poké bowl	14
Smoked salmon, yellow beet, radish, vadouvan	
Steak	27,50
Bearnaise, fries, seasonal vegetables	



Vegetarian

Do you have dietary wishes or an allergy? Please let us know