

LUNCHMENU 11:00 - 17:00 hrs

Lloyd Hotel is local, and so is our food. All dishes are prepared in-house.

We know our suppliers well and are proud to work with them.

Please share your dietary needs, allergies and preferences with us.

🌿 = vegetarian 🌿🌿 = vegan

version: 01-07-2021

PAIN DE CAMPAGNE

HUMMUS cilantro almonds goat's cheese 🌿 (OR 🌿🌿)	8,50
AVOCADO AND HARISSA 🌿🌿	8,00
with supplement poulet noir	9,50
ROAST BEEF horseradish pickle red onion chutney	10,50
SMOKED SALMON beetroot cream capers	11,00
HOLTKAMP CHEESE CROQUETTE, 3 PCS 🌿	9,50
HOLTKAMP VEAL CROQUETTE, 3 PCS	9,50
HOLTKAMP SHRIMP CROQUETTE, 3 PCS	10,50
LOUMAN'S 'FRIKANDELLEN'	9,50
TOASTED SANDWICH HAM AND/OR TOMATO AND/OR CHEESE	5,50

EGGS

served with pain de campagne	
POACHED EGGS	6,50
FRIED EGGS	8,50
SCRAMBLED EGGS	8,50
OMELETTE	8,50

SUPPLEMENTS:

ONION/TOMATO/MUSHROOMS	1,50
HAM/CHEESE/BACON	1,50
SALMON	1,50
AVOCADO	1,50

supplements are served on the side, except for the omelette

SWEET

LLOYD HOTEL APPEL TART 🌿	5,00
with or without whipped cream	
BROWNIE 🌿	3,50

LUNCH SPECIALS

3 OR 6 OYSTERS	9,50/17,50
SEA BASS	23,50
hotchpotch chard & apple cherry tomato dressing	
GRILLED VEAL RIB-EYE	24,50
apple-avocado salad pont neuf potatoes borretane onion béarnaise sauce	

SOUP

TOMATO SOUP 🌿 (OR 🌿🌿)	7,50
cream crispy basil	
FIELD PEA SOUP (OR 🌿)	8,50
sea bass fresh peas herb oil	

SALADS

BURRATA 🌿	16,50
beetroot apple San Daniele ham pistachio-pesto parmigiano	
CAESAR	16,50
poulet noir anchovy poached egg	

PASTA'S

PASTA POMODORI 🌿	13,50
parmigiano basil	
GNOCCHI A LA ROMANA	16,50
scamorza bimi roasted almonds cherry tomato coulis	

LLOYD BURGERS

VEGAN PUMPKIN BURGER red onion marmalade lettuce yellow beet 🌿🌿	
just the burger	12,50
with potato chips and vegan mayonnaise	16,50
HAMBURGER bacon red onion marmalade pickle tomato lettuce hamburger sauce	
just the burger	12,50
with potato chips and mayonnaise	16,50

SIDE DISHES

GREEN SALAD 🌿🌿	5,50
CHIPS WITH MAYONNAISE 🌿	5,50

COFFEE & TEA

CAFFÉ LUNGO	2,70
ESPRESSO	2,70
DOUBLE ESPRESSO	3,70
CAPPUCCINO	3,00
<i>Full milk/soy milk/oat milk</i>	
CAFFÉ LATTE	3,50
<i>Full milk/soy milk/oat milk</i>	
CAFFÉ LATTE WITH DOUBLE SHOT	4,25
<i>Full milk/soy milk/oat milk</i>	
LATTE MACCHIATO	3,50
<i>Full milk/soy milk/oat milk</i>	
MACCHIATO	2,70
<i>Full milk/soy milk/oat milk</i>	
DOUBLE ESPRESSO MACCHIATO	3,70
<i>Full milk/soy milk/oat milk</i>	
FLAT WHITE	4,00
<i>Full milk/soy milk/oat milk</i>	
TEA	3,00
<i>Green/black/Earl Grey/ jasmine/ ginger-hibiscus</i>	
FRESH MINT AND/OR GINGER TEA	3,20
LEMON VERBENA TEA	3,20

JUICES

APPLE JUICE	3,50
FRESH ORANGE JUICE	3,75
FRESH GRAPEFRUIT JUICE	3,75
ORANGE-GRAPEFRUIT JUICE	3,75
PEAR JUICE	3,50
CITRON PRESSÉ	3,50
FRESH TOMATO JUICE	3,75
BIG TOM, SPICED	3,25

DAIRY

HOT CHOCOLATE MILK	3,50
<i>With or without cream</i>	
COLD CHOCOLATE MILK	2,95
MILK/BUTTERMILK	2,75
BUTTERMILK & ORANGE JUICE	3,75

WATER

CHAUDFONTAINE STILL	
<i>Small 0.25</i>	2,95
<i>Large 0.75</i>	6,00
CHAUDFONTAINE SPARKLING	
<i>Small 0.25</i>	2,95
<i>Large 0.75</i>	6,00

SODAS

COCA COLA	2,95
<i>Regular, light or zero</i>	
SPRITE	2,95
FANTA	2,95
CASSIS	2,95
RIVELLA	2,95
FUZE TEA SPARKLING	2,95
<i>Sparkling lemon/green</i>	
FEVER TREE	3,25
<i>Tonic/bitter lemon/ginger ale/ginger beer</i>	

DRAFT BEER

HEINEKEN SMALL/MED/LARGE	2,95/3,25/6,00
BRAND WEIZEN	4,50
AFFLIGEM BLOND	4,50

BOTTLED BEER

BRAND IPA	4,50
BROUWERIJ 'T IJ, ZATTE OR IJWIT	5,00
AFFLIGEM DUBBEL OR TRIPEL	5,00
AMSTEL RADLER	3,25
HEINEKEN 0,0%	3,25

WHISKY

JOHNNIE WALKER, RED OR BLACK LABEL	6,00 / 6,50
JAMESON	6,00
JACK DANIELS	6,50
COAL ILA, 12 YEARS	8,50
GLENKINCHIE, 12 YEARS	8,00

WHITE WINE BY THE GLASS

CADIA 2019, GARDE, <i>pinot grigio & garganega</i>	4,80
DOMAINE JOSEPH GARNIER 2018, <i>chablis</i>	7,50
CÉPAGE GAYDA 2019, LANGUEDOC, <i>viognier</i>	6,00
WOLF, 2019, PFALZ, <i>grauer burgunder</i>	5,50
PHILIP KUHN 2019, PFALZ, <i>sauvignon blanc</i>	6,75

ROSE BY THE GLASS

HENRI DE RICHEMER 2019, <i>marselan</i>	4,80
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RED WINE BY THE GLASS

QUINTA DAS AMORAS 2018, LISSABON <i>Castelão, Tinta Miúda, Camarate & Touriga Nacional</i>	4,80
SELVAPIANA CHIANTI RUFINA 2018, TOSCANE	6,00
CHATEAU SAINT-HILAIRE MEDOC 2015, BORDEAUX <i>Cabernet Sauvignon & Merlot;</i>	6,75
WEINGUT KNIPSER 2015, PFALZ, <i>Blauer spätburgunder</i>	7,00
MOFO, THE WILD CHILD 2017, TORRO, CASTILLA Y LEÓN <i>Tempranillo</i>	5,00

APERITIF/LONGDRINKS

KIR, KIR ROYAL OR KIR IMPÉRIAL	5,00/6,50/11,50
APEROL SPRITZ	7,00
LIMONCELLO SPRITZ	7,00
MARTINI, RED OR WHITE VERMOUTH	4,50
PERNOD	6,00
CAMPARI	5,00
TANQUERAY GIN & FEVERTREE TONIC	9,00
V2C DUTCH GIN & FEVERTREE TONIC	10,00
MOKUM MULE	10,50
<i>Old genever, ginger beer, angostura and orange</i>	
BLOODY MARY	10,50
<i>Vodka and tomato juice</i>	
NEGRONI	10,50
<i>Gin, Campari and red vermouth</i>	
MOJITO	10,50
<i>Rum, lime, mint and sparkling water</i>	
DUTCH WEATHER	10,50
<i>Dark rum and ginger beer</i>	

PORT

NIEPOORT RUBY PORT	5,50
NIEPOORT TAWNY PORT	5,50