




# LLOYD HOTEL


## TAKE AWAY MENU 11 AM – 9 PM

10% discount on take-away coffee (available from 7:00 AM)  
Please share your dietary needs, allergies and preferences with us.

CALL US AT 020 – 56 136 77

 = vegetarian      = vegan

### SOUP

TOMATO SOUP  (AVAILABLE  ) € 7,50  
*cream | crispy basil*

GREEN PEA SOUP (OR ) 8,50  
*sea bass | fresh peas | sour cream*

### PAIN DE CAMPAGNE

AVOCADO & HARISSA   8,50  
*with supplement poulet noir* 10,50

SMOKED SALMON | *beetroot cream | crispy capers* 11,00

ROAST BEEF | *horseradish cream | pickle | red onion* 10,50

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

### LLOYD BURGERS

VEGAN PUMPKIN BURGER | *red onion marmalade | lettuce | yellow beet*   10,50  
*just the burger* 14,50  
*with potato chips and vegan mayonnaise*


HAMBURGER | *bacon | red onion marmalade | pickle | tomato | lettuce | hamburger sauce* 10,50  
*just the burger* 14,50  
*with potato chips and mayonnaise*

### BITES


OYSTER MUSHROOM 'BITTERBALLEN', 6 PIECES  7,00

'BITTERBALLEN', 6 PIECES 6,00

'FRIKANDEL' (DEEP-FRIED SAUSAGES), 2 PIECES 6,00

SALTED MACADAMIAMIX, 150 GR   7,50

### STARTERS

GRILLED PURPURA  € 10,50  
*pumpkin tartare | goat's labneh | crème fraiche | smoked almonds*

SMOKED SALMON 11,00  
*butter potato | lemon thyme | radish | lime cream*

PULLED POULET NOIR 10,50  
*Compressed watermelon | crunchy coated egg yolk | curry mayonnaise*

### MAIN COURSES

SPECIAL 12,50  
*Ask our staff for information about our special*

CITRUS RISOTTO  19,50  
*boletus | pickled onion | goat's labneh*

GRILLED SEA BASS 23,50  
*roasted crapaudine | mini-parsnip | little gem | herb oil*

BRAISED VEAL 24,50  
*apple-avocado salad | pont neuf potatoes | béarnaise sauce*

### PIZZA'S (ONLY AFTER 6 PM)

PROSCIUTTO SAN DANIELE 12,50  
*sundried tomato | rucola | parmigiano*

TONNO 12,50  
*red pepper | red onion | olive | paprika | rocket | parmigiano*


BURRATA 12,50  
*sundried tomato | red onion | rocket | pesto | parmigiano*

### PASTA




PASTA POMODORI  13,50  
*parmigiano | basil*

### SALAD

CAESAR 16,50  
*poulet noir | Anchovies | poached egg*

BURRATA  16,50  
*beetroot | apple | San Daniele ham | pistachio-pesto | parmigiano*

### SIDES

POTATO CHIPS WITH MAYONNAISE  (AVAILABLE  ) 5,50

### DESSERTS

VANILLA-CITRUS 'HANGOP'  9,50  
*sugar bread French toast | lambada strawberries | crunchy almonds | basil syrup*

HOME-MADE BROWNIE  3,50

SELECTION OF 3 DUTCH CHEESES  9,50  
*membrillo | Walnuts | freshly toasted bread*

## BUBBLES

DURELLO CAVAZZA SPUMANTE DOC, VENETO

SAUMUR BRÛT, LOIRE

CHAMPAGNE BRÛT GRAND CRU

## WHITE

### ITALY

CADIA 2019, GARDE

*Pinot grigio & Garganega; notes of wild flowers and fresh fruit.  
Dry, fresh and subtle.*

### FRANCE

DOMAINE JOSEPH GARNIER 2018, CHABLIS

*Chardonnay; a fresh floral nose, notes of gooseberries and flint rock.  
Mineral-forward wine balanced with ripe exotic fruits in the palate.*

### GERMANY

WOLF GRAUER BURGUNDER, 2020, PFALZ

*Grauburgunder (Pinot Gris/Grigio); notes of stone fruits and raspberries and a hint of nuts.  
fresh mineral finish with balanced acidity.*

JEAN STODDEN BLANC DE NOIR 2019, AHR

*Spätburgunder; white wine from red grapes. Fresh, fruity wine  
with notes of white berries and a mineral finish.*

## ROSE

### FRANCE

HENRI DE RICHEMER 2019, MARSELAN

*Marselan; light and crisp rosé.  
Flower blossoms, rose hips and thyme.*

## SWEET

CHENIN BLANC 2015,

Coteaux du Layon, Domaine des Bleuces, Loire

€

28,50

28,50

52,50

21,00

31,50

24,00

30,00

€

21,00

28,50

## RED

### PORTUGAL

QUINTA DAS AMORAS 2018, LISSABON

*Castelão, Tinta Miúda, Camarate & Touriga Nacional; Smooth red wine.  
Wine with character, aroma of bramble and blackberry with a hint of oak.*

21,00

### ITALY

VINCHIO-VAGLIO SERRA 2018, PIEMONTE (B)

*Barbera; fruit-forward, juicy wine with notes of cherry.*

24,00

SELVAPIANA CHIANTI RUFINA 2018, TOSCANE (B)

*Canaiole & Sangiovese; light earthy tones,  
Subtle rosehip and cherry aroma.*

26,25

### FRANCE

DOMAINE BONNE TONNE MORGON "LES CHARMES" 2016, LOIRE

*Gamay; smooth, fruity wine with notes of red summer fruit and a hint of spices.  
Nicely balanced with supple tannins and an intense finish.*

35,00

### SPAIN

MOFO, THE WILD CHILD 2017, TORRO, CASTILLA Y LEÓN

*Tempranillo : Powerful wine, ripe fruits and spices.  
A hint of vanilla and a smoky finish.*

22,50

ANTONIO ARRAEZ, VIVIR SIN DORMIR 2016, JUMILLA

*Monastrell; intense scent of red and black fruit and a good hint of vanilla.*

27,50

*In the taste many sun-ripened and "jammy" dark fruits, such as berries and blackberries with soft tannins.*

### CHILI

CASAS DEL BOSQUE 2017, RAPAL VALLEY (B)

*Cabernet Sauvignon; dark fruits, such as black currants, dark plums, and blackberries,  
as well as cinnamon and coffee beans.*

30,00