

DE LABORANT

FINGERFOOD

Traditional made crunchy deep-fried meatballs large - 9 pieces	7.50
Sandwiches with aioli hot baked	5.50
Calamari with homemade tartar	8.50
Torpedo shrimp with sweet and sour sauce	8.00
Bickering with homemade tartar	12.00
Mussel crisps with homemade tartar	9.00
Warm mixed 12 pieces	11.00
Manchego cheese & serrano ham	9.00
Luxury Mix Dish 2 persons	19.50

APPETIZER

APPETIZER

bread included

Artisanal cheese croquettes (two pieces) v	14.00
Comté cheese and parmesan	
Artisanal shrimp croquettes (two pieces)	18.00
Richly filled with grey North Sea shrimps	
Duo of artisanal cheese and shrimp croquettes	16.00
Beef carpaccio	17.00
European quality meat / parmesan /sun-dried tomatoes / pine nuts / arugula	
Traditional smoked sweet salmon with toast	16.50
Red onion / homemade dill sauce / smoked on wood / Norway	
Spring roll with chicken	14.00
Homemade curry sauce and garnish	
Scampi curry	16.00
Homemade curry sauce / vegetables	
Scampi garlic cream	16.00
Fresh garlic cream / vegetables	
Scampi 'De Laborant'	16.00
Italian tomato sauce of the house with vegetables	
Scampi diabolic	16.00
Homemade tomato sauce / piri-piri / vegetables / spicy !!	
Scampi lobster	16.00
Homemade lobster sauce 'Nantua' / vegetables	
Vitello tonnato	17.50
Slow-cooked veal / homemade tuna sauce / capers	
Artisanal scampi croquettes	18.00
Diabolic	
Burrata v	15.00
Tomato / pepper and salt / olive oil / balsamic vinegar	

SUPPLEMENTS

3.00

Fresh fries, croquettes, mashed potatoes, potatoes au gratin or rice.

MAIN DISHES

MEAT & MORE

served with a garnish, a potato dish and a sauce of your choice.

Vol-au-vent	21.00
Homemade / classic / farm chicken	
Vol-au-vent curry-pineapple	22.00
Homemade / farm chicken / pineapple / curry	
Steak	28.00
Ireland / hip hanging / round steak	
Steak tartare (raw)	30.00
Made to order / hand carved / Ireland / capers / red onion / pickle	
Chicken breast	22.00
Belgian	
Rib steak	31.50
European quality / matured / veined	
Pork tenderloin	24.50
Greece / black pig / olive fed	
Spare ribs	26.50
Homemade / marinated / cooked sous-vide / BBQ sauce	

CHOICE POTATOES:

Fresh fries, croquettes, mashed potatoes, potatoes au gratin or rice

CHOICE OF HOMEMADE SAUCES:

pepper - mushroom - curry - meat gravy

SUPPLEMENT:

Fried mushrooms	3.00
Warm vegetables	3.00
Laborantgras (ultra thin French fries)	3.00

MAIN DISHES

FISH & SEAFOOD

served with a potato dish of your choice.

Fish & Chips (fries)	25.00
Crispy fried white fish / garnish / homemade tartare	
Salmon fillet	27.50
Baked on skin / warm vegetables / garden herb sauce	
Fish Stew	28.00
Homemade / richly filled / vegetables / lobster sauce 'Nantua'	
Scampi Diabolic	26.00
Homemade tomato sauce / piri-piri / vegetables / spicy !!	
Scampi curry	26.00
Homemade curry sauce / vegetables	
Scampi lookroom	26.00
Fresh garlic cream / vegetables	
Scampi 'De Laborant'	26.00
Homemade Italian tomato sauce / vegetables	
Scampi from the Chef	26.00
Homemade lobster sauce 'Nantua' / vegetables	
Fried Dover soles	29.90
Classic / fresh salad / butter sauce / 3 pieces	

CHOICE POTATOES:

Fresh fries, croquettes, mashed potatoes, potatoes au gratin or rice

If you are allergic to a certain product, please tell us, so we can change our dishes.

If you are in a group from 5 or pmore, we kindly ask you to limit the choice to 4 different dishes, so we can guarantee a smooth service. Thank you for understanding.

MAIN DISHES

BURGERS

served with fresh fries or sweet potato fries



The Original*	19.50
Australian grain fed beef lettuce / tomato / red onion / mayonnaise	
The Original Cheese*	20.50
Australian grain fed beef cheddar / lettuce / tomato / red onion / mayonnaise	
The Butcher*	20.50
Australian grain fed beef bacon / lettuce / tomato / red onion / mayonnaise	
The White Cross	20.50
Breaded plaice fillet lettuce / tomato / red onion / homemade tartare	
The Mother in law*	23.50
Australian grain fed beef goat cheese and bacon / lettuce / tomato	
The Casanova*	22.00
Australian grain fed beef Homemade Red Pesto / Arugula sun-dried tomatoes / parmesan / pine nuts / balsamic vinegar	
The Desperado*	22.50
Australian grain fed beef guacamole / jalapenos / bacon lettuce / tomato / BBQ sauce	
The Mexican*	24.00
Australian grain fed beef pulled pork / lettuce / tomato / red onion / smoked BBQ sauce	
The Pineapple Express	22.00
Fried chicken breast / pineapple / cheese / lettuce / tomato / cocktail sauce	
The Rooster Madness	22.00
Fried chicken breast / cheese / lettuce / tomato / cajun mayonnaise	
The Lab*	22.00
Australian grain-fed beef lettuce / tomato / red onion / cheddar / fried egg / bacon / mayonnaise	
The Virgin Mary 	23.50
Fried halloumi / arugula / grilled eggplant / tomatoes / red onion / homemade red pesto	
The Sudden Death	+ 5.00
Choose a burger from the * listed above to make it a double one... Good luck :)	

GRAIN FED AUSTRALIAN BURGERS: All our burgers are made with beef with freshly ground, grain fed Australian beef. This is not minced meat!

MAIN DISHES

PASTA

including bread

Pasta Amatriciana (very spicy) 	16.00
Homemade tomato sauce / piri-piri / parmesan	
Pasta Arrabiata (very spicy)	17.50
Homemade tomato sauce / piri-piri / bacon / parmesan	
Pasta with cheese and ham	17.50
Ham / Emmentaler / nutmeg / made on order	
Pasta bolognese	18.00
Homemade sauce	
Pasta with scampi and curry	23.00
Vegetables / homemade curry sauce	
Pasta with scampi and garlic cream	23.00
Fresh garlic / vegetables	
Pasta with chicken and curry	22.00
Vegetables / homemade curry sauce / chicken strips	
Pasta pesto chicken	22.00
Homemade red pesto / chicken strips / bacon / parmesan	
Pasta pesto scampi	23.00
Homemade red pesto / sun-dried tomatoes / pine nuts / parmesan	
Pasta pesto 	18.50
Homemade red pesto / cherry tomatoes / sun-dried tomatoes / pine nuts / parmesan	

ALL OUR PASTA DISHES ARE MADE WITH FRESH SAUCES AND FRESH PASTAS.

MAIN DISHES

WOK

choice of rice or pasta

Wok vegetarian v	20.00
Wok chicken	22.00
Wok chicken and bacon	23.00
Wok scampi	24.00
Wok De Laborant	23.50
Scampi / bacon	
Wok from the Chef	23.00
Chicken / rice / notes of ginger and lemongrass	

SALADS

Chicken and pineapple	20.00
Goat cheese and apples v	21.50
Goat cheese, bacon and apples	22.50
Scampi with garlic	24.00
Smoked salmon and fresh grey shrimps	25.00
Halloumi v	21.50
Beef strips	25.00
Steak / sun-dried tomatoes / pine nuts	
De Laborant	23.50
Scampi / bacon	

SUPPLEMENTS

3.00

Fresh fries, croquettes, mashed potatoes, potatoes au gratin or rice.

MAIN DISHES

“LABORANTGRAS” DISHES

*“Laborantgras” is a delicious dish. We serve your dish completely covered with these ultrathin fries and of course with garnish and a sauce of your choice.
Please note, these are large portions.*

“Laborantgras” vol-au-vent Homemade / classic / farm chicken	24.00
“Laborantgras” vol-au-vent curry pineapple Homemade / farm chicken / pineapple / curry	25.00
“Laborantgras” steak Ireland / hip hanging / round steak	31.00
“Laborantgras” chicken breast Belgian quality	25.00
“Laborantgras” rib steak European quality / matured / veined	34.50
“Laborantgras” pork tenderloin Greece / black pig / olive fed	27.50
“Laborantgras” spare ribs Homemade / marinated / cooked sous-vide / BBQ sauce	29.50

CHOICE OF HOMEMADE SAUCES:

pepper, mushroom, curry, meat gravy or bearnaise

MENUS

One menu per table.

All main courses include bread, rice or potato dish of your choice.

MENU 1

42.50 PP

Appetizer

Artisanal cheese croquettes or
artisanal shrimp croquettes

Main dish

Burger The Original or
Scampi De Laborant

Dessert

Coupe vanilla or
moelleux

MENU 2

45 PP

Appetizer

Duo of artisanal cheese and shrimp croquettes or
beef carpaccio

Main dish

Pork tenderloin with garnish and a sauce of your choice or
salmon fillet with warm vegetables and garden herb sauce

Dessert

Coupe dame blanche or
apple pie

MENUS

One menu per table.

All main courses include bread, rice or potato dish of your choice.

MENU 3

47.50 PP

Appetizer

Scampi curry or
vitello tonnato

Main dish

Steak with garnish and sauce of your choice or
fried Dover sole with garnish and butter sauce

Dessert

Coupe salted caramel or
chocolate mousse

MENU 4

49.50 PP

Appetizer

Duo of artisanal scampi croquettes or
smoked salmon toast

Main dish

Rib steak with garnish and a sauce of your choice or
richly filled fish stew with lobster sauce

Dessert

Ice cream with egg liqueur (advocaat) or
warm brownie

