

LUNCH

From 12 pm
to
5 pm



Pita smoked salmon 12

Home smoked/ crème fraîche/ cucumber

Pita falafel 11

Sesame sauce/ crispy chili/ pomegranate

Pita carpaccio 13

Home-smoked veal entrecôte/ Parmesan cheese/ truffel

Pita grilled goat cheese 12

Red onion compote/ tomato/ cashewnut/
15 months aged balsamic vinegar

Classic tosti 7

Ham and cheese/ ketchup

Rixx burger 15

+ Fries with mayonnaise 4

Homemade beef burger / salad
tomato/ pickles/ homemade burger sauce/ cheddar

Grilled veal steak 25

Grilled over charcoal/ chimichurri/ fries with
mayonnaise/ salad

Gegrild salmon filet teriyaki 25

Japanese sauce/ fries/ Japanese mayonnaise/
wasabi furikake/ sweet&sour cucumber/ salad

- - - - - Tosti's - - - - -

Tosti "Zeeuws" spek 9

Soft cooked porkbelly/cheese/ chili sauce/ crispy chili

- - - - - SALADS (SERVED WITH BREAD) - - - - -

Goat cheese salad 19

2 types of cheese, grilled and cold/
onioncompote

15 months aged balsamic vinegar/ olive oil

Salad with home-smoked salmon 19

Crème fraîche/ sweet&sour cucumber/
spring onion/ tomato/ vinaigrette

- Small dishes -

TO SHARE, OR AS A STARTER

Grilled pita 5

Homemade aioli

Flatbread with goat cheese 9

Onioncompote/ tomato

Carpaccio 13

Zeeuws veal Entrecôte Zeeuws/ home-smoked/
truffeldressing/ Parmesan cheese

Calamari 11

Crispy fried squid rings/ homemade aioli

Falafel 10

Tahini (sesame) dip/ pomegranate/ grilled pita/
crispy chili oil/ salad



From 12 pm

Argentinian shrimps (6 pcs) 13

Garlic butter/ bread

Chicken teriyaki skewers (2 pcs) 9

Grilled over charcoal/ Teriyaki sauce/ furikake/ salad

Home-smoked salmon 12

Smoked over applewood/ crème fraîche/
sweet&sour cucumber/ spring onion/ bread

Vegetarian cheeseburgers 10

Burgers made from old cheese/ truffelmayonnaise

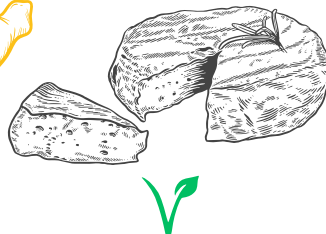
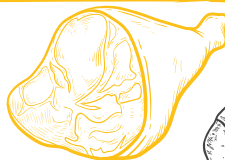
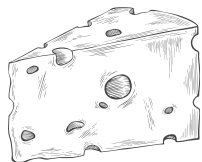
Zeeuws spek 12

Soft cooked porkbelly/ thinly sliced/ piccalilly/
crispy chili oil/ bread

Do you have an allergy? Let us know!

SHARING PLATES

As an appetizer for
2 people to share



From 12 pm

Rixx plank 30

Let us surprise you!
Selection of homemade small
dishes to share.

Cheese board 29

For the real cheeselover!
9 carefully selected types of
cheese served with quince jelly, red
onion compote and bread with
butter.

MAIN COURSES

Rixx burger 15

+ **fries with mayonnaise** 4
Homemade beef burger / salad
tomato/ pickles/ homemade burger sauce/ cheddar

Can be ordered from 5 pm

Grilled salmon filet teriyaki 27

Japanese sauce/ Japanese mayonnaise/
wasabi furikake/ sweet&sour cucumber/ fries/
vegetables

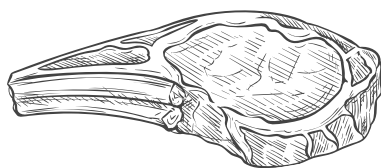
Grilled avocado 19

Mushrooms fried with chipotle butter/ grilled corn/
creme fraiche/ tomato/ nacho chips

Veal rendang 25

Indonesian stew/ meat from Hoeve Rapenburg/grilled
vegetables / sambal goreng kentang / fries

Our Steaks



Carefully portioned in our own kitchen,
grilled over charcoal medium rare, served
with fried mushrooms, freshly baked fries and
mayonnaise

Grain fed beef

Grain fed from Uruguay, with a
beautiful fat marbling for a lot of
taste and a soft mouthfeel

"Zeeuws" veal

Local veal from "Hoeve Rapenburg",
slightly leaner than the grain-fed
beef but very tender

Simmenthaler beef

Swiss breed of beef, the tenderloin
that we use from this beef as steak
is the most tender piece of beef

Ribeye

300 gr. 39

Entrecote

200 gr. 25

400 gr. 48

Entrecote

175 gr. 23

350 gr. 41

Tournedos (Tenderloin steak)

200 gr. 36

Chateaubriand (Double tenderloin)

400 gr. 69 (also suitable for 2 persons)

UPGRADE YOUR STEAK

Extras to complete your steak

Sauces:

Chimichurri (South American herb sauce) 2

Peppersauce (Homemade from veal jus and Madeira wine) 3

Chipotle butter (slightly spicy garlic/herb butter) 2

Grilled Argentinian shrimp 7

(4 pieces, with some aioli and crispy chili oil)

Grilled foie gras 11

(Grilled slice of foie gras with some coarse sea salt)

Grilled seasonal vegetables 5

SIDE DISHES

"Zeeuwse" fries with mayonnaise 4

Fresh fries from Hoeve Rapenburg

Trufflefries 6

Fries with trufflemayonnaise and Parmesan cheese

Grilled corn on the cob 5

From the BBQ with some butter and sea salt

Grilled vegetables 5

Seasonal vegetables grilled over charcoal

Salad 4

Desserts



Caramel ice cream cake 9

Caramel *parfait*/ *bastogne biscuit*/ *caramelsauce*

Applecrumble 9

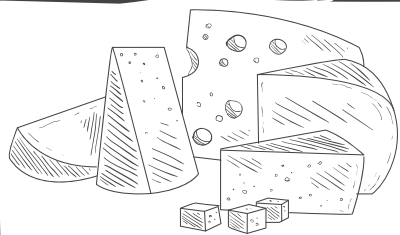
Cinnamon sugar/ *homemade vanilla ice cream*

Coffee/ tea "Complete" +6 (with coffee or tea)

Home-made sweet treats with coffee or tea

Homemade ice cream 3 (Per scoop)

- *Bourbon Vanilla ice cream*
- *Coconut sorbet ice cream*
- *Passionfruit ice cream*



Cheese



CHECK OUT OUR CHEESE SELECTION! CAREFULLY SELECTED IN COLLABORATION WITH "HET KAASATELIER". THIS WAY YOU CAN PUT TOGETHER YOUR FAVORITE CHEESES

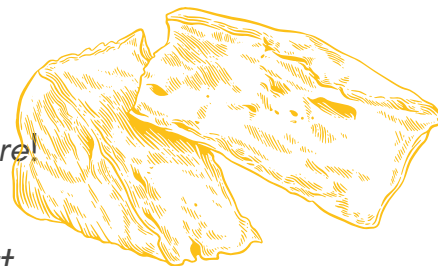
3 pieces 10

6 pieces 18

9 pieces 26

Our complete selection for the real cheese lover, also fun to share!

"Complete" +7 with 3 sample glasses of Graham's port



W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

Fine ruby 6

Classic Ruby port, matured for 2 years in oak barrels so that it retains its fruitiness.

Delicious with our apple crumble with vanilla ice cream or hard cheeses

Six grapes "Vila Velha edition" 8

Made like a ruby port, but with slightly longer wood aging (4-5 years).

At Graham's, the "6 grapes" stand for selected grapes of excellent quality.

Nice port as a digestif after dinner or with strong cheeses

The Tawny 7

Accessible tawny port that has matured in oak barrels for 7-9 years. Unlike the 10 and 20 year old tawny ports, this one has been matured in barrels previously used for wine.

Goes well with our caramel ice cream cake and the more distinctive types of cheese

20 years old tawny 11

*Aged for 20 years in oak barrels, which gives it a very refined taste that the matured tawny ports are known for. **Combines very well with our homemade vanilla ice cream, or with light matured (goat) cheeses***