

BRASSERIE  
Rumour

<b>Oyster</b> with lemon and mignonette	3
<b>Sourdough bread v</b> with Sel de Guérande butter	6,5
<b>Charcuterie</b> selection of cured meats with cornichons and toasted sourdough	14,5
<b>Serrano ham croquettes</b> onion compote with sherry, Manchego and garlic	9,5
<b>Cauliflower fritters vgn</b> with harissa dip	9,5
<b>Flatbread goat cheese v</b> with pumpkin, onion compote and pumpkin seeds + nduja	11,5 2,5
<b>Flatbread smoked salmon</b> with horseradish, trout caviar, fennel and chives	14
<b>Flatbread mortadella</b> with red pepper pesto, provolone and rocket	12,5
<b>Goat cheese v</b> with red beetroot, blueberry, parsley oil and pita stick	14
<b>Leek vinaigrette vgn</b> with lovage crumble, mustardseed, sjalot and crouton	13
<b>Tuna carpaccio</b> with kimchi dressing, pickled cucumber, ginger, coriander and radish	14
<b>Mussels and clams</b> clams cooked in spicy tomato sauce with garlic and parsley	15,5
<b>Steak tartare</b> with green pepper mayonnaise, smoked egg yolk, anchovies and crouton	14
<b>Salad Rumour</b> with romaine salad, buttermilk dressing, poached egg, crispy chicken thigh, croutons and farmer's Leiden overlay cheese	13

<b>Weekly special</b> weekly changing main dish	19
<b>Celeriac steak vgn</b> with black garlic, miso, hazelnut and granny smith	18,5
<b>Gnocchi v</b> with pumpkin, roasted mushrooms, crème of Oudwijker fiore and pumpkin seeds	19,5
<b>Haddock filet</b> with mashed potato, puffed leek, sauce of Dutch shrimps with mussels	24,5
<b>Spring chicken</b> with romesco, carrot, pickled onions and French fries	21,5
<b>Smashburger</b> with double patty, cheddar, gherkin relish, mustard, ketchup and French fries	19,5
<b>Seabass 2 pers.</b> with saffron beurre blanc, French fries and green salad	29 p.p.

# STEAK FRITES

<b>Steak tartare 140 gr.</b> with green pepper mayonnaise, smoked egg yolk and anchovies	22,5
<b>Steak 180 gr.</b>	24,5
<b>Entrecôte 200 gr.</b>	28,5
<b>Côte de boeuf 300 gr. per 2 pers.</b>	37,5 p.p.
Served with French fries and green salad. Choice of beurre café de Paris, red wine jus or peppercorn sauce + extra sauce	3

# SIDES

<b>Sourdough bread v</b> with Sel de Guérande butter	6,5
<b>French fries v</b> with mayonnaise	6,5
<b>Green salad vgn</b> with French dressing, radish and pumpkin seeds	5,5
<b>Parsnip vgn</b> roasted parsnip with mustardseed, French dressing and gardencreess	7
<b>Mushrooms v</b> pan fried mushrooms with cheese foam and sourdough croutons	8
<b>Hutspot v</b> with potato, carrot, onion and ginger	7,5

# DESSERTS

<b>Homemade sundaes</b> choose your soft serve flavour	
mandarin with gingerbread crumble	7
salted caramel with cacao nibs	7
poached apple with hazelnut and date	7
<b>Chocolatemousse v</b> with salted caramel, mandarin and gingerbread	9
<b>Poached apple vgn</b> with hazelnut, date, tomarinde and cinnamon sorbet	9,5
<b>Cheese selection from Fromagerie Bon v</b> with quince compote and 'kletzenbrot'	13,5

ooh/aaaa

EVERY SUNDAY UNTIL WEDNESDAY:  
2-COURSE DINNER FOR  
23,50

## KIDS MENU

**Gnocchi** v 12,5

in tomato sauce with parmesan

**Kids pizza** v 11,5

with tomato sauce and mozzarella

**Smash cheeseburger** 12,5

with French fries

**Fried fish** 12,5

with vegetables and French fries

**Sundae** v 5,5

choice of: chocolate / caramel sauce / sprinkles