

# MARIUS



W I J N C A F É

## VEGETARISCH

**Huisgemaakte focaccia met olijfolie 6**



**Gemengde noten 6**

**Spicy olijven 6**

**Geitenkaaskroketjes, 4 stuks 8**

muhammara-mayonaise

**Papadums, togarashi & guacamole 12**

**1/2 Geroosterde artisjok 10**

aioli, gebrande citroen



**BBQ groene asperges 14**

gribiche saus, waterkers



**Meshanger kaas, radijs & cornichons 10**

**Boerenkazen, chutney, crackers**

3 soorten 13

5 soorten 19



## DESSERTS

**Amandel-nougatroomijs, 2 bollen 9**

**Vanille crème brûlée 9**

**Eton Mess 10**

aardbeien, slagroom, meringue

**Truffels van de Bonte Koe, 3 stuks 7**

In combinatie met Tawny port 14

Truffel per stuk 2,5

## VIS



### **Gevulde eieren, 4 halve stuks 12**

Ortiz ansjovis



### **Mojama de atun (gedroogde tonijn) 16**

geroosterde paprika

### **Tonijntartaar, brioche, 2 stuks 12**

citroen-crème



### **Japans gemarineerde zalm 14**

chuka wakame & ingelegde gember



## VLEES

### **Charcuterie & cornichons 15**



### **Gesmoorde gehaktballetjes 12**

Baambrugs big, venkel, chili

### **In huis gemaakte terrine 12**

grove mosterd, cornichons

### **Chorizokroketjes, 4 stuks 8**

basilicum-mayonaise



### **Filet Americain, ei & ui 14**

toast



Vraag naar onze allergenen kaart

## VOORGERECHTEN



**Tomatensalade 12**  
opgeslagen feta, vijgenbladolie

**'Grande Aïoli' 16**  
kabeljauw, jonge groenten, ei, aïoli

**Tonijn tataki á la Niçoise 16**  
ponzu & gember dressing



## TO SHARE

**Côte de Boeuf 700 gr. Simmental ras, 89**  
friet, mayonaise, groene salade,  
zwarte pepersaus



## SIDES

**Patat friet, Belgische mayonaise 6**

**Little gem, mosterd dressing,  
parmezaan 7**

**Tomaten salade, olijfolie, rode  
wijnazijn 7**



## HOOFDGERECHTEN

**Gevulde parelhoender 24**  
spekjes, little gem, jus, verse  
doperwtjes



**Grote garnalen van  
de Big Green Egg 26**  
pak choi, verse sambal  
& egg fried rice



**Ravioli met spinazie 20**  
in bouillon met cantharellen &  
4 jaar oude Olieman kaas



## ONZE WINKEL IS DE WIJNKAART

Wij werken met een vaste opslag

| Winkelprijs         | Opslag |
|---------------------|--------|
| tot 30              | 25     |
| boven de 30 tot 200 | 35     |

*Prijs op aanvraag voor wijnen boven de 200*



## FRIS

Yuzuka Yuzu lemonade 6

Walden BIO Ice tea lemon 4,5

## ACQUA DOLOMIA 0,75L

Frizzante 6

Naturale 6



## WARME DRANKEN

Koffie 3,2

Espresso 3,2

Cortado 3,5

Dubbele espresso 4,2

Cappuccino 3,6

Flat White 4,5

Latte 3,8

Thee 3,5



## BIER

Kirin Ichiban 5

Kirin Ichiban 0.0% 5

## OVERIGE DRANKEN

Alvear vermouth, met ijs 6

**LAAT JE VERRASSEN DOOR DE CHEF!**  
**2-GANGEN LUNCH MENU 28,-**  
**OP VRIJDAG EN ZATERDAG**



## VEGETARIAN

**Homemade focaccia with olive oil 6**



**Mixed nuts 6**

**Spicy olives 6**

**Goat cheese croquettes, 4 pieces 8**

muhammara mayonnaise

**Papadums, togarashi & guacamole 12**

**1/2 Roasted artichoke 10**

aïoli, roasted lemon



**BBQ green asparagus 14**

gribiche sauce, watercress

**Meshanger cheese, radish & cornichons 10**

**Cheese platter, chutney, crackers**

3 cheeses 13

5 cheeses 19



## DESSERTS

**Almond nougat ice cream, 2 scoops 9**

**Vanilla crème brûlée 9**

**Eton Mess 10**

strawberry, whipped cream, meringue

**De Bonte Koe truffles, 3 truffles 7**

In combination with Tawny port 14

Single truffle 2,5

## FISH

### Deviled eggs, 4 half pieces 12

Ortiz anchovies



### Mojama de atun (air dried tuna) 16

roasted pepper

### Tuna tartare, brioche, 2 pieces 12

lemon cream



### Japanese Marinated Salmon 14

chuka wakame & pickled ginger



## MEAT

### Charcuterie & cornichons 15



### Braised meatballs 12

'Baambrugs' piglet, vennel, chilli

### Homemade terrine 12

whole grain mustard, pickles

### Chorizo croquettes, 4 pieces 8

basil mayonnaise



### Filet Americain, egg & onions 14

toast



Ask for our food allergen menu

## STARTERS



**Tomato salad 12**  
whipped feta, fig leaf oil

**'Grande Aioli' 16**  
cod, baby vegetables, egg, aioli

**Tuna tataki á la Niçoise 16**  
ponzu & ginger dressing



## TO SHARE

**Côte de Boeuf 700 gr. Simmental, 89**  
fries, mayonnaise, green salad,  
peppercorn sauce



## SIDES

**Fries, Belgian mayonnaise 6**

**Little gem, mustard dressing,  
parmesan 7**

**Tomato salad, olive oil, red wine  
vinegar 7**



## MAINS

**Stuffed guinea fowl 24**  
bacon lardons, little gem,  
jus, garden peas

**King prawns from the  
Big Green Egg 26**  
pak choi, fresh sambal  
& egg fried rice

**Spinach ravioli 20**  
in broth with chanterelles  
& 4-year-aged Olieman cheese



**Big  
Green  
Egg**

## OUR SHOP IS OUR WINE LIST

We work with a fixed corkage

| Store price        | Corkage |
|--------------------|---------|
| up to 30           | 25      |
| between 30 and 200 | 35      |

*Price on request for wines over 200*



### COLD DRINKS

Yuzuka Yuzu lemonade 6

Walden BIO Ice tea lemon 4,5



### WARM DRINKS

Coffee 3,2

Espresso 3,2

Cortado 3,5

Double espresso 4,2

Cappuccino 3,6

Flat White 4,

Latte 3,8

Tea 3,5



### ACQUA DOLOMIA 0,75L

Frizzante 6

Naturale 6



### BEER

Kirin Ichiban 5

Kirin Ichiban 0.0% 5

### ADDITIONAL DRINKS

Alvear vermouth, with ice 6

Seasonal cocktail 12

**LET THE CHEF SURPRISE YOU!  
2-COURSE LUNCH MENU 28,-  
ON FRIDAY AND SATURDAY**



### **Store**

Our store is open until 11:00 PM, so you can take something beautiful home with you.

### **Private Dining**

Would you like to enjoy a private dinner with colleagues, friends, or family? Send us an email at [wijncafe@mariuswijn.nl](mailto:wijncafe@mariuswijn.nl)

### **Tasting**

Starting from 10 people, we will guide you and your group on a 1.5-hour journey through the world of wine, featuring 6 carefully selected wines.

### **Events**

Keep an eye on our website and social media for all our upcoming events!

### **Lunch @mariuswijncafé**

Let our chef surprise you! On Fridays and Saturdays, we offer a delicious 2-course lunch menu for €28,-.