LUNCH

WINTER 2025 - 2026
LUNCH FROM 12:00 - 16:00

LOUIS HARTLOOPER COMPLEX

MENU

RUSTIC BREAD

RUSTIC BREAD | 12
two slices of grilled rustic bread with olive oil,
each with one topping of your choice:

- **HERB CREAM CHEESE** | mushrooms | candied silver onions
- **GOAT CHEESE CREAM** | red beet | hazelnuts
- **BABA GANOUSH** | grilled vegetables | pomegranate
- **VEGAN CHICKEN CURRY** | edamame beans | buckwheat
- **SMOKED SAUSAGE** | sauerkraut | mustard seeds

SALAD & SOUP

served with rustic bread and butter

FOREST MUSHROOM SOUP | 8
truffle croutons | herb oil

KOHLRABI CURRY SOUP | 9
coconut milk | black rice | spring onion

ROASTED BEET SALAD | 18
yellow beet | chioggia beet | goat cheese | kale
brussels sprouts | walnuts

FRIED EGGS & CROQUETTES

THREE FRIED EGGS ON BREAD | 9
cheese | tomato | +1,00 per item
bacon | +2,00

BEEF CROQUETTES | 12
bread & butter | mustard

CAS&KAS CROQUETTES | 12
bread & butter | mustard

SHRIMP CROQUETTES | 12
bread & butter | remoulade

SMOOTHIE

MANGO SMOOTHIE | 6
mango | banana | mint | soy yoghurt

HARTLOOPERS

available while the kitchen is open

WARM NACHOS | 12
bean dip | cheddar | crème fraîche | jalapeños
smoked paprika

LOUIS BOARD | 16
nachos | olives | cas&kas meatballs | bread
nuts | aged cheese | two changing dips | grissini

BREAD & OLIVES | 6
two different dips

OLIVES | 4

SNACKS

NUT MIX FROM DE NOTENFABRIEK | 4
(VEG) MIXED FRIED SNACKS | 14
CAS&KAS BITTERBALLEN | 9
BITTERBALLEN | 9
CHEESE STICKS | 9
CHICKEN CHUNKS | 9
CHEESE SOUFFLÉS | 7
MINI SPRING ROLLS | 7
OLIVES | 4

TURN OVER FOR DINNER MENU >

Do you have an allergy? We are happy to advise.

These dishes are vegan
These dishes are vegetarian

DINNER

WINTER 2025 - 2026
DINNER FROM 17:00 - 21:00

LOUIS HARTLOOPER COMPLEX

MENU

STARTERS

OLIVES | 4

BREAD & OLIVES
two different dips

WARM NACHOS | 12
bean dip | cheddar | crème fraîche | jalapeños | smoked paprika

LOUIS PLATE | 16
nachos | olives | cas&cas meatballs | bread | nuts
aged cheese | two different dips | grissinii

FOREST MUSHROOM SOUP | 8
truffle croutons | herb oil

KOHLRABI CURRY SOUP | 9
coconut milk | black rice | spring onion

SALAD

served with rustic bread and butter

ROASTED BEET SALAD | 18
yellow beet | chioggia beet | goat cheese | kale
walnuts | brussels sprouts

WEEKLY SPECIAL

A changing specialty from our kitchen. See the chalkboards or ask us about this week's dish.

Supplementen

dapp fries & mayonnaise | 6
green salad | 5
rustic bread | 4

Sustainable & conscious

In Louis Hartlooper Complex sustainability comes first. That's why we work with local meat and fair ingredients.

MAIN COURSES

Vegan & vegetarian

RISOTTO VERDURA | 20
roasted brussels sprouts | red beet | pumpkin | beech mushrooms
walnuts

PASTA AL ZUCCA | 20
pumpkin sauce | roasted kohlrabi | sage | shiitake | hazelnuts

CRISPY CHILI NOODLES | 20
peanut | bean sprouts | bok choy | carrot | sesame | lime
spring onion | coriander

Meat

WILD BURGER | 23
brioche bun | crispy bacon | red onion compote | cheddar
mushrooms fries | coleslaw

STIFADO | 22
veal stew | mousseline | pearl onion | winter carrot | tomato
green salad

Fish

ZANDER | 23
cauliflower cream | black rice | green cabbage
roasted tomato | smoked almonds

DESERTS

FRIANDISES | 8
four varieties with coffee or tea

STEWED PEAR | 6
cinnamon ice cream | dulce de leche | granolaz

ASSORTED CAKES | FROM 4,5
see the display case or ask our staff for the current selection

TURN OVER FOR LUNCH >

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