

des boissons froides

SPARKLING GLASS / BOTTLE

Champagne brut, Théophile Roederer

France 12.5 | 65

fresh | fruity | delicate sparkle | dry

Prosecco brut spumante, Scavi & Ray

Italy 6 | 30

floral | fresh | pear | apple

GIN & TONICS

With every Gin & Tonic you can choose from Thomas Henry elderflower tonic, indian tonic or cherry blossom tonic.

Hendrick's 12

tonic | cucumber

Damrak 11

tonic | lime | orange

Bombay 10

tonic | lime | ginger

COCKTAILS

Bacardi Mojito 8.5

Bacardi Oro | lime | mint

Balon 43 8.5

Licor 43 | lemon juice | sparkling water

Orochata! 8.5

shot espresso | Eristoff Vodka | Licor 43 Orochata | Oreo crumble

Limonsecco 7.6

limoncello | prosecco | mint

MOCKTAILS 4.6

Virgin Mojito

Finley Mojito | lime | mint

Jazzy Ginger

Finley Jazzy Ginger | ginger | orange | mint

SOFT DRINKS

Coca cola regular/light/zero sugar 2.8

Fuze Tea 2.9

Fanta orange/cassis 2.8

Sprite 2.8

Bitter Lemon/Tonic/Ginger Ale 2.8

Thomas Henry elderflower/indian tonic/cherry blossom 3.6

Chaudfontaine blue/red S 2.7 | L 4.7

Rivella Light 2.9

Fristi/Chocomel 2.9

bières

DRAFT BEERS

Jupiler pilsener S 2.8 | M 3.8 | L 5.6

Hertog Jan S 3.3 | L 5.8

Hoegaarden Wit 4.1

Hertog Jan seasonal beer from 4.6

Tripel Karmeliet 4.3

La Chouffe 4.4

Wisseltap from 4

BOTTLED BEERS

Goose Island IPA 5.9

Desperados 5.5

Corona 5

Franziskaner 5.5

Franziskaner 0.5 % 4.5

Hoegaarden Grand Cru 4.9

Hoegaarden Rosée 3.9

Hoegaarden Verboden Vrucht 4.6

Hoegaarden Radler 0.0% 3.6

Lefe Bruin 4.6

Lefe Tripel 5.3

Lefe Blond 0.0% 4

De Koninck 4

Hertog Jan Enkel 3.9

Hertog Jan Bastaard 3.9

Pauwel Kwak 5

Duvel 5.1

Liefmans Fruitesse 4.1

t IJ Natte 5.4

t IJ Wit 5.4

t IJ Zatte 5.4

Vedett Blond 4.1

Vedett IPA 4.1

Cornet Oak 5.3

Witte Dame white beer 4.6

Heeren van Eynthoven 5.3

Jupiler 0.0% 2.8

SNACKS

Famous Dutch 'Bitterballen' 8pcs. 6.5 | 17pcs. 13

Cheese sticks 8pcs. 7 | 17pcs. 14

Spanish meatballs 8pcs. 5.5 | 17pcs. 11

Crispy shrimps 8pcs. 6 | 17pcs. 12

Chicken wings 6pcs. 8.5

Vegan mini croquettes 8pcs. 7

Nachos | chicken 9.5

Nachos 7.5

Aged cheese 5.5

Nuts and olive mix 5.5

Usine mixed platter 15pcs. 10.5 | 30pcs. 21

Deluxe platter | warm and cold 16.5



USINE

restaurant bar et l'amour

vins

WHITE WINE GLASS / BOTTLE

Chardonnay, Chateau Souverain

United States 6.5 | 32.5

creamy | straw-coloured | white peach | nectarine | fresh

Grüner Veltliner, Markowitsch

Austria 6 | 30

fresh | full | smooth | grapefruit | peach

Chenin Blanc, Zonnebloem Blanc de Blancs

South Africa 5.5 | 27.5

fruity | refreshing | pear | apricot

Pinot Grigio, Il Cigno

Italy 5 | 25

thirst-quenching | fresh | aromatic | herbal

Chardonnay, Domaine Lalonde

France 4.5 | 22.5

mild | fruity | apple | lemon

Colombard, St Lannes Gascogne

France 4 | 20

pale yellow | rhubarb | plums | very fresh

ROSÉ WINE GLASS / BOTTLE

Grenache-Ginsault, AIX rosé

France 7 | 35

grapefruit | lemon | pear | ripe red fruits | herbal

Grenache, Monteclain rosé

France 4 | 20

fresh | red summer fruit

RED WINE GLASS / BOTTLE

Pinot noir, Bourgogne, Drouhin Laforet

France 7.5 | 37.5

herbal | ripe cherries | mellow wood

Zinfandel, Carnivor

United States 6.5 | 32.5

juicy | soft | cherries | plums | raspberry

Sangiovese, Il Cigno

Italy 5 | 25

deep red | warm | peppery | red fruit | full | smooth

Cabernet Sauvignon, Villa Don Carlos

Chile 4.5 | 22.5

deep red | fresh fruit

Merlot, Croix d'Or

France 4.5 | 21.5

round | slight vanilla | berries | blackberries

Tempranillo, Hoja Sana

Spain 4 | 20

fruity | juicy | forest fruit

100% CO2-neutral paper

No trees have been felled for this menu.

aliments

BREAKFAST UNTIL 12 PM


Le petit déjeuner USINE 9.5

2 croissants | boiled egg | butter | marmalade | aged cheese | orange juice | coffee or tea

Ricotta pancakes  7

ricotta | banana | powdered sugar | maple syrup

Frozen yoghurt | yoghurt | granola | seasonal fruit | maple syrup 8

Croissant | butter or marmalade  2.5

LUNCH UNTIL 5 PM

BREAD

Choose from rustic white or brown bread

Shrimp croquettes | 2 pieces | lime mayonnaise 12.5

Beef carpaccio | parmesan | mixed seeds | mesclun | pesto dressing 10.5

Beef croquettes | 2 pieces | mustard 8.5

Avocado | paprika | vadouvan | sesame | herb salad | soft boiled egg | hummous  7.5

Aged cheese | little gem | cucumber | old grain mustard  6.5

CROQUES

Madame | ham | cheese | fried egg 7

Monsieur | ham | cheese 6

Tuna | cheese | tomato 6.5

LUNCH SPECIALS

Fish & chips | white fish | fries | remoulade sauce 16.5

Club sandwich 12

chicken | bacon | egg | lettuce | tomato | crisps | mayonnaise

Toast with salmon and beetroot | radish | rettich |

yuzu-jalapeno mayonnaise 10

Hautedog 8

chorizo | tomato tartare | guacamole | sour cream | nacho crisps

Bao pulled jackfruit  9.5

radish | spring onion | pulled jackfruit | tonkatsu sauce

EGG DISHES

Choose from rustic white or brown bread

USINE Farmer's omelet 9

cheese | mushrooms | bacon | onion | paprika

Fried eggs  7.5

ham | cheese | bacon | tomato | mushrooms 0.5 per addition

OYSTERS

Fines de Claires | lemon | 4 pcs. 12

aliments

STARTERS

USINE Etagère 12.5 p.p. (2 or more persons)

a selection of starters

Salmon marinated in beetroot 10.5

radish | black radish | crispy flatbread | mesclun | yuzu-jalapeno mayonnaise

Beef carpaccio 11.5

mixed seeds | mesclun | parmesan | pesto dressing

Steak tartare 9.5

raw | pickle | capers | mustard | egg yolk | tabasco

Beetroot carpaccio  8.5

chioggia beetroot | pistachio nuts | fig bread |

goat's cheese cream

Serrano ham 9.5

ravioli | tomato tartare | sherry parmesan sauce

Dutch shrimps 11.5

potato | mesclun | Granny Smith | cocktail sauce

Watermelon  7.5

tomato | strawberry | pistachio | feta

SOUPS

French onion soup 7.5

a classic | cheese crouton

Tomato soup  6.5

pomodori tomatoes | roasted chickpeas | candied lemon | green herbs

SALADS

Nicoise 16.5

tuna steak | anchovy | haricots verts | olives | egg | shallot vinaigrette

Fattoush  13.5

little gem | tomato | cucumber | red onion | olives | vegetable tortilla | yoghurt and lemon dressing

Caesar salad 15.5

chicken | parmesan | anchovy | caesar dressing


SIDES

Usine bread | herb butter | tapenade | aioli 7

Bread | herb butter 4.5

Fries | salad | mixed vegetables 3.5

ASK FOR OUR CHANGING SIDE DISHES.

 Vegetarian (Some vegetarian dishes can also be prepared as vegan)

Do you have an allergy? Please let us know!

aliments

STEAKS

All steaks are served with grilled vegetables or salad, fries and a choice of: beurre de paris | Béarnaise | garlic gravy

Veal rib-eye 300 gr 23.5

The veal ribeye is cut from the marbled piece of the loin, which gives the meat an added tenderness.

Black Angus steak 250 gr 25.5

Tasty, juicy, cereal-fed.

Ladies steak 180 gr 19.5

The Black Angus steak, but smaller.

MAINS

Halibut 19.5

fried on the bone | ratatouille | baby potatoes | tarragon butter

Poussin 18.5

free-range chicken | fries | salad | apple compote

Usine satay 17.5

chicken thighs | fresh pickles | prawn crackers | crispy onions | fries | salad | satay sauce

Steak tartare 16.5

raw | pickle | capers | shallot | mustard | fries | egg yolk | tabasco

Smoked cheddar gnocchi  16.5

potato | smoked cheddar | green asparagus | red chicory | sherry parmesan sauce

Usine burger 17 (veg also available)

round brioche | MRIJ burger | aged cheese | tomato relish | bacon | onion rings in beer batter | piccalilli mayonnaise | fries

Roasted cauliflower  15.5

cauliflower | broccoli rice | cheese crispy | smoked almonds | oregano | balsamic cream

DESSERTS

Frozen yoghurt 8

yoghurt | granola | seasonal fruit | maple syrup

Sorbet 7

3 types of sorbet | fresh seasonal fruit | sparkling water | fruit coulis

Dame blanche 7.5

vanilla ice-cream | whipped cream | chocolate sauce

Crème brûlée 7.5

caramelized | vanilla

Coffee complete 7.5

coffee or tea | sweet treats

DESSERT WINE GLASS / BOTTLE

Moscatel, Torres Floralis

Spain 5 | 25

fresh and sweet | pineapple | papaya | walnut honey

boisson

TEA

Fresh ginger orange tea 4.1

ginger | orange | lemon | cinnamon | honey

Fresh ginger mint apple tea 4.1

ginger | mint | lemon | apple | honey

Fresh ginger lemon tea 3.6

ginger | lemon | honey

Fresh ginger mint tea 3.6

ginger | mint | lemon | honey

Fresh mint tea 3.1

mint | honey

Fresh ginger tea 3.1

ginger | honey

Chai latte 3.1

Indian herbal tea | warm milk

Pickwick slow tea 2.7

COFFEE

Our coffee beans come from UTZ-certified coffee producers.

Coffee 2.7

Cappuccino 3

Flat white 4.1

Latte 3.1

Latte macchiato 3.2

Espresso 2.7

Double espresso 4

Espresso macchiato 2.8

Hot Chocolate

with whipped cream 3.5

without whipped cream 2.8

Ice Coffee 3

ALCOHOLIC COFFEE 7.6

Irish coffee with Tullamore D.E.W.

Spanish coffee with Licor 43

Italian coffee with Amaretto Disaronno

French coffee with Cointreau

Famous coffee with The Famous Grouse

Jamaican coffee with Tia Maria

SPECIAL COFFEE 4.5

Sticky Toffee

coffee | caramel syrup | whipped cream

Crunchy Hazel

coffee | hazelnut syrup | whipped cream | crispy nuts

Specuccino

coffee | gingerbread syrup | whipped cream | schuddebuikjes

Chocoloco

coffee | chocolate syrup | chocolate shavings | whipped cream

Mochaccino

hot chocolate | shot of espresso | whipped cream

Bounty Latte

espresso | warm milk | coconut syrup | whipped cream