

des boissons froides

SPARKLING WINES GLASS / BOTTLE

Champagne brut, Théophile Roederer

France | 65

fresh | fruity | fine mousse | dry

Prosecco brut spumante, Scavi & Ray

Italy 6 | 30

floral | fresh | pear | apple

GIN & TONICS

Our gin & tonics are made with a choice of Thomas Henry elderflower tonic, Indian tonic or cherry blossom tonic.

Hendrick's 12

tonic | cucumber

Bloom 11

tonic | forest fruit | mint

Bombay 10

tonic | lime | ginger

COCKTAILS

Bacardi Mojito 8.5

Bacardi Oro | lime | mint

Balon 43 8.5

Licor 43 | lemon juice | sparkling water

Oreochata! 8.5

Shot of 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 green/peach/mango/sparkling 2.9

Fanta orange/cassis 2.8

Sprite 2.8

Finley bitter lemon/tonic/ginger ale 2.8

Red Bull Energy Drink regular/sugarfree 4.1

Thomas Henry elderflower/Indian tonic/cherry blossom 3.6

Chaudfontaine blue/red S 2.8 | L 4.7

Rivella Light 2.9

Fristi/Chocomel 2.9

bières



DRAUGHT BEER

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 5.2

La Chouffe 4.5

Wisseltap from 4

BOTTLED BEER NON-ALCOHOLIC

Goose Island IPA 5.9

Desperados 5.5

Corona 5.5

Franziskaner 5.5

Hoegaarden Grand Cru 4.9

Hoegaarden Rosée 3.9

Hoegaarden Verboden Vrucht 4.6

Leffe Blond 4.6

Leffe Bruin 4.6

Leffe Tripel 5.3

De Koninck 4.3

Hertog Jan Enkel 3.9

Hertog Jan Bastaard 3.9

Duvel 5.3

Liefmans Fruitesse 4.3

't IJ Natte 5.5

't IJ Wit 5.5

't IJ Zatte 5.5

Vedett Blond 4.3

Vedett IPA 4.3

Witte Dame witbier 4.9

Heeren van Eynthoven 5.5

SNACKS

Usine snacks platter 9.8 p.p. | minimum order: two persons
surprising and tasty, a well-filled platter with a varied selection of snacks

Cheese platter | 4 cheeses | rich fruit bread | apple butter 11.5

Bitterballen 8pcs. 6.7 | 17pcs. 13.4

Cheese sticks 8pcs. 7 | 17pcs. 14

Meatballs 8pcs. 5.5 | 17pcs. 11

Crispy shrimp 8pcs. 6 | 17pcs. 12

Chicken wings 6pcs. 8.5

Vegan snacks balls 8pcs. 7

Nachos | chicken 9.9 | go Xtra large +5

Nachos 7.9 | go Xtra large +5

Mature cheese 5.5

Nuts and olive mix 5.5

Usine mixed platter | 15pcs. 10.8 | 30pcs. 21.6

Deluxe platter | warm and cold appetizers 16.8

menu

vins

WHITE WINES GLASS / BOTTLE

Chardonnay, Chateau Souverain

United States 6.5 | 32.5

full | round | elegant | lime | pear | pineapple | toast

Grüner Veltliner, Markowitsch

Austria 6 | 30

fresh | full | smooth | grapefruit | peach

Chenin Blanc, Zonnebloem Blanc de Blancs

South Africa 5.5 | 27.5

floral | fresh | pear | apricot

Sauvignon Blanc, Croix d'Or

France 4 | 20

fresh | floral | citrus

Pinot Grigio, Il Cigno

Italy 5 | 25

thirst quenching | fresh | aromatic | spicy

Chardonnay, Domaine Lalonde

France 4.5 | 22.5

mild | fruity | apple | lemon

Colombard, St Lannes Gascogne

France 4 | 20

pale yellow | rhubarb | prune | crisp

ROSÉ WINES GLASS / BOTTLE

Grenache-Ginsault, AIX rosé

France 7 | 35

grapefruit | lemon | pear | ripe red fruit | spicy

Grenache, Montclair rosé

France 4 | 20

fresh | red summer fruit

RED WINES GLASS / BOTTLE

Pinot noir, Bourgogne, Drouhin Laforet

France 7.5 | 37.5

spicy | ripe cherry | slightly woody

Zinfandel, Carnivor

United States 6.5 | 32.5

juicy | soft | cherry | prune | 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 | 22.5

round | slightly vanilla | berry | bramble

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 NOON

Le petit déjeuner USINE 9.5


1 croissant | 1 brioche bun | boiled egg | butter | marmalade | mature cheese | orange juice | coffee or tea

Ricotta pancakes  7

ricotta | banana | powdered sugar | maple syrup

Breakfast bowl  8

creamy yoghurt | granola | blueberries | banana | coconut | chia seeds

Groissant | butter or marmalade  2.7

LUNCH UNTIL 5 PM

BREAD Choice of white or dark hearth bread

Shrimp croquettes | 2 pieces | lime mayonnaise 12.5

Beef carpaccio 10.7

parmesan | mixed seeds | mesclun salad leaves | truffle mayonnaise

Beef croquettes | 2 pieces | mustard 8.8

Avocado  7.7

bell pepper | vadouvan | sesame | fresh herb lettuce | soft-boiled egg | hummus

Grilled beetroot  8.5

little gem lettuce | tomato | avocado | cream cheese | Arab spices

CROQUES

Madame | ham | cheese | fried egg 7.3

Monsieur | ham | cheese 6.3

Tonijn | cheese | tomato 6.5

LUNCH SPECIALS

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

Club sandwich 12.3

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

Toast with salmon and beetroot 10

radish | daikon | yuzu-jalapeño

Sandwich steak 12.5

Black Angus beef | toasted brioche bread | parmesan flakes | rocket lettuce | criolla salsa | lime-oregano mojo

Carhot dog  9.5

hot dog bun | carrot hot dog | curry sauerkraut | crispy garlic chips | mustard cream cheese | paprika salsa

EGG DISHES Choice of white or dark hearth bread

USINE farmer's omelette 9

cheese | mushroom | bacon | onion | bell pepper

Fried eggs  7.5

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

OYSTERS Available all day

Fines de Claires | lemon | 4 pcs. 12

aliments

STARTERS

USINE Etagère 12.5 p.p. (minimum order: two persons) a selection of starters

Beetroot-cured salmon 10.5

radish | daikon | crispy flatbread | mesclun salad leaves | yuzu-jalapeño mayonnaise

Beef carpaccio 11.8

mixed seeds | mesclun salad leaves | parmesan | truffle mayonnaise

Bigger appetite? Carpaccio XL 16.8

Steak tartare 10

raw | pickle | capers | shallot | mustard | egg yolk | Tabasco

Beetroot carpaccio  8.5

chioggia beetroot | pistachios | fig bread |

goat cheese cream

Smoked duck breast 9.5

pumpkin | beetroot | pepitas | tangerine | prawn crackers | kimchi mayonnaise

Brown shrimp 11.5

potato | mesclun salad leaves | Granny Smith apple | cocktail sauce

Mushroom ravioloni  11.5

sage butter | cheese crisp

SOUPS

French onion soup 7.5

a classic | cheese crouton

Tomato soup  6.7

roma tomatoes | roasted chickpeas | preserved lemon | green herbs

SALADS

Niçoise 16.5

tuna steak | anchovies | green beans | olives | egg | shallot vinaigrette

Goat cheese  14.5

chicory | pear | tangerine | pomegranate | rocket lettuce | pistachios | balsamic vinaigrette

Caesar 15.5

chicken | little gem lettuce | anchovies | egg | croutons | parmesan | Caesar dressing

SIDE DISHES

Usine bread 7

French sourdough baguette | garlic butter | tapenade | aioli

Bread | garlic butter 4.5

Fries | salad | mixed vegetables 3.5

ASK OUR STAFF ABOUT OUR ASSORTMENT OF CHANGING SIDE DISHES.

 Vegetarian (some vegetarian dishes have vegan options)

Are you allergic to anything? Please let us know!

aliments

STEAKS

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

Dry Aged Entrecote 300 gr 32.5

Intense, melt-in-the-mouth, flavoursome MRIJ beef. The ageing process gives the meat its unique flavour.

Black Angus steak 250 gr 25.8 | **180 gr** 19.8

Tasty, succulent, grain-fed beef.

MAIN COURSES

Zander fillet 19

sautéed on the skin | curry-sauerkraut mash | citrus beurre blanc

Poussin 18.5

free-range chicken | salad | fries | apple compote

Usine satay 17.8

chicken thighs | fresh atjar | prawn crackers | dried fried onions | fries | salad | satay sauce

Ravioloni 18.5

short rib | mushroom | truffle | preserved lemon | red wine sauce

Smoked cheddar gnocchi  16.5

potato dumplings | smoked cheddar | green asparagus |

red-leafed chicory | sherry-parmesan sauce

Usine burger 17.2 (veg option available)

brioche bun | MRIJ burger | mature cheese | tomato relish | bacon | beer-battered onion rings | piccalilli mayonnaise | fries

Upgrade your burger with slow-cooked short rib +2.5

Our hamburgers are served medium rare.

Would you like yours well done? Please let us know.

Roasted cauliflower  19.5

pumpkin hummus | pomegranate seeds | pistachios |

curry-citrus vinaigrette

DESSERTS

Cheese platter | 4 cheeses | rich fruit bread | apple butter 11.5

Vegan pumpkin pie | pecans | caramel 9

Mont Blanc 8

vanilla mousse | chestnut-chocolate spaghetti | mint sugar

Dame blanche 7.2

eclair | vanilla ice cream | whipped cream | chocolate sauce

Crème brûlée | caramelised | vanilla | star anise 7.5

Grand Café coffee or tea | sweet treat 7.5

DESSERT WINE GLASS / BOTTLE

Moscatel, Torres Floralis Spain 5 | 25

fresh-sweet | pineapple | papaya | walnut | honey

boisson

COFFEE

Our coffee beans are sourced from UTZ-certified coffee farms.

Coffee 2.7

Cappuccino 3

Flat white 4.1

Café 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

SPECIAL COFFEES 4.5

Sticky Toffee

coffee | caramel syrup | whipped cream

Crunchy Hazel

coffee | hazelnut syrup | whipped cream | crunchy nuts

Specuccino

coffee | spiced syrup | whipped cream | speculaas bits

Chocoloco

coffee | chocolate syrup | chocolate shavings | whipped cream

Mochaccino

hot chocolate | shot of espresso | whipped cream

Bounty Latte

espresso | hot milk | coconut syrup | whipped cream

ALCOHOLIC COFFEES 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

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

Pickwick slow tea 2.7