

Desserts

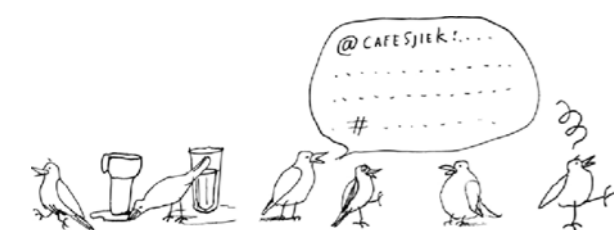
Sjiek KiesPlenkske, <i>Cheese Platter</i>	14.50
Blue Stilton, <i>Blue Cheese With a Glass of Vintage Port Wine</i>	12.50
Petit Peu, <i>a Scoop of Vanilla Ice Cream & Whipped Cream</i>	3.50
Ginger with <i>Crème Fraîche</i>	8.50
Dame Blanche, <i>Vanilla Ice Cream with Chocolate Sauce & Whipped Cream</i>	9.50
LemonCheeseCake	8.50
Sjieke Coupe, <i>ask your Waiter/Waitress</i>	9.50
Crème Brûlée	8.50
Marinated PineApple with <i>Curd</i>	9.50

Children's dishes

(for children aged under 12 years)

Frikandel (minced meat sausage)	6.50
Frankfurter sausage	6.50
Meat croquette	6.50
Fish fingers	6.50
A children's portion of <i>zoervleis</i> (traditional Limburg meat stew)	7.50

All children's meals are served with chips, mayonnaise, and apple sauce



Wi-Fi: sjiekste internet

Antipasti

Antipasto Crudo, <i>freshly-sliced Italian cold cuts</i>	15.50
Antipasto di Mare, <i>Seafood</i>	15.50
Antipasto Misto, <i>Mixed</i>	14.50
Antipasto Misto, <i>Vegetarian</i> ♻️	13.50
Prosciutto, <i>freshly-sliced Raw Ham</i>	14.50
Unpeeled Prawns with <i>Garlic Mayonnaise</i>	12.50
Roasted Cauliflower with <i>Anchovy Dip</i> ♻️	8.50
Home-made Pâté with <i>Sauce Monegasque</i>	12.50
Foie Gras, <i>Duck Liver Pâté with Pear Chutney & Brioche</i>	16.50
(with a glass of Pinot Gris from the <i>Apostelhoeve Maastricht</i> a glass 6.00)	

Oysters

6 Oysters	15.50	12 Oysters	28.50
9 Oysters	22.50	24 Oysters	55.00

Salads & starters

Bisque	12.50
Quiche Entrée, <i>warm Brie & Eggplant Pie</i>	11.50
Sjiek Croquettes,	
<i>Two home-made Veal Croquettes with Truffle Mayonnaise</i>	12.50
Salad Olivier, <i>a very green Salad</i> ♻️	9.50
Sjieke Salad, <i>Beef Fillet Steak & Soy Vinaigrette</i>	16.50
CousCous Salad, <i>with smoked Vegetables & Halloumi</i> ♻️	13.50
Salad, <i>with "cold smoked" Duck Breast Fillet & Raspberries Vinaigrette</i>	16.50
Smoked Salmon <i>with Olive Oil, Chives & Shallots</i>	16.50



Follow Café Sjiek on Twitter. @cafesjiek  Facebook  or Instagram 

Wine of the Month

White

Gómez Cruzado, Rioja, Spain Glass 5,75 Bottle 32,50
(Viura, Tempranillo Blanco)

Red

Château Pérenne, Bordeaux, France Glass 6,00 Bottle 35,00
(Merlot, Cabernet Sauvignon)

Sjiek aperitif

Ask your Waiter/Waitress 8.50

Soof!

Non-alcoholic Aperitif, made off Carrot, Ginger & Apple **or** 2.50
Blueberries, Lavender, Blackberry & Apple

Draught beers

Gulpener Pils 5% 2.50
Chateau Neubourg 5,5% 3.20

Beer of the month

Ask your Waiter/Waitress 4.10

Speciality draught beers

Sjiek Beer 6% 4.10
Gulpener Ur-Weizen 5,3% 4.10
Gerardus Blond 6,5% 4.10
Gerardus Dubbel 7% 4.10

Bottled beers

Liefmans Fruitesse 3,8% 3.50
Duvel 8.5% 4.60
Val Dieu Tripel 9% 4.60
Gulpener Korenwolf 5% 3.60
Chimay Blauw 9% 4.60
Brasserie Lub Brut IPA 4,5% 5.75

0.0% beers

Erdinger 3.25
Leffe Blond 4.10



Wi-Fi: sjiekste internet

**From Thursday to Sunday
Lunch**
(Open from 12 noon)

Dish of the day – Plat du jour

Ask your Waiter/Waitress 14.50

Fish of the day

Ask your Waiter/Waitress Daily Price

Très Sjiek

Ask your Waiter/Waitress Daily Price

Main courses

Zoervleis (traditional Horse-meat Stew)
with Chips, Apple Sauce & Mayonnaise 15.00
Quiche Piece, warm Brie & Forest Mushrooms Pie, Salad & Chips ☺ 13.50
Orecchietti with Zucchini & Saffron Sauce ☺ 14.50
Steak Tartare Préparé, **raw** Beef Tenderloin with Chips & Mayonnaise 24.50
Black Pudding with Apple and Bacon 16.50
Petit Poussin 16.50
Ragoût of Veal with Mushrooms & Truffle Salsa 18.50
Tournedos Rossini, Fillet Steak with Foie Gras & Madeira Sauce 32.50

Steak with your choice of sauce

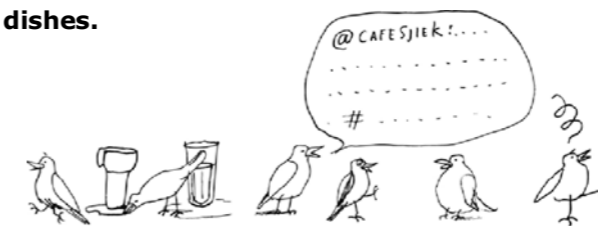
Brochette grilled beef skewer 18.50
Entrecôte sirloin steak "French Cut" 23.00
Tournedos fillet steak 28.00

Choose a sauce to be served with your steak

Poivre vert (green Peppercorn sauce), Garlic Sauce, Fried Mushrooms,
Verjans (Gravy), Béarnaise, or keep it simple with Spicy Mustard

**If you would like extra chips, mayonnaise, or a salad,
please ask the waiting staff.**

**If you have an allergy or food intolerance, please let us know so that we can tell you about
our dishes.**



Follow Café Sjiek on Twitter. @cafesjiek Facebook or Instagram

