

# P / R / E / S / S / R / O / O / M a / m / s / t / e / r / d / a / m

## Pitch your All day story

### PRESSROOM Classics

#### 365 soep - 8

Soep met seizoensgebonden ingrediënten

#### INK salade - 14

Quinoa, zoetzuur gemarineerde groente, eetbare bloemen en kruiden

#### Caesar salade - 15

Romeinse sla, Caesar dressing, oude oplegkaas, sardientjes, kip, gepocheerd ei

#### Ravioli - 15

Ravioli's met seizoensgebonden vulling, hierbij spinazie en tomaat

#### PRESSROOM Burger - 17

Hamburger op brioche bol, bacon, augurk, Cheddar kaas, gefrituurde uienringen, friet

#### Steak tartaar - 12 / 21

Gerookte mayonaise, Amsterdamse ui geserveerd met friet of zuurdesem brood

#### The Club - 13

Gerookte kip, tomaat, bacon, mayonaise, friet

### Sandwiches

#### Zalm avocado toast - 11

Avocado crème, gerookte zalm

#### Broodje kroket - 8

Twee Holtkamp kalfskroketten op brood met Limburgse mosterd

#### Steak sandwich - 11

Gerookte mayonaise, krokante ui

#### Tosti - 8

Ham, kaas, huisgemaakte ketchup

#### Geitenkaas sandwich - 9

Zoet-zuur gemarineerde komkommer, pomodori tomaat

## Guilty pleasures

Chefs pastry - 5

### Lunch menu

(12.00 - 15.00)



2 gangen €30  
3 gangen €37.5  
4 gangen €45

Vraag ons team

## Pitch your diner story

18.00-22.00 uur

### The interview

#### Salade geitenkaas - 12

Ingelegde rode kool, appel, gepofte kastanje

#### Zacht gegaarde forel- 13

Couscous, mierikswortel, saffraan kroepoek

#### Boerenpaté - 13

Huisgemaakte Piccalilly, mosterd, zuurdesem brood

### The head line

#### Fregola curry - 18

Gestoomde mini mais, radijs, bimi, zoetzure wortel, bleekselderij

#### Beemster varkensrug - 22

Aardpeer, pommes Paillasson, sjalottenjus

#### Gepocheerde kip - 22

Hutspot, krokante Zaanse mosterd, beurre café de Paris

#### Koningsbaars - 23

Risotto, gelakte spitskool, beurre blanc

#### Steak en draadjesvlees - 24

Zacht gegaarde knolselderij, bacon, gepofte knoflook jus

### Off the record

#### Kaasplank- 12

Selectie Nederlandse en Internationale kazen van 'Bourgondisch Lifestyle'

#### Haagse hopjes dessert - 9

Koffie, chocolade, karamel

#### Wit chocoladetaartje - 9

Mandarijn, hazelnoot

### Chefs Menu

(18.00 - 22.00)



3 gangen €37.5  
4 gangen €45  
5 gangen €52.5

Zie krijtbord

We believe that the freedom of time is the new luxury. Time to sleep, work, eat, play, relax, inspire and get inspired. Time to write your story. That's why we dedicate all of our time to help you make the most of yours. Traces of our history can be found all over the restaurant.

Indien u diëetwensen of allergieën heeft laat het ons weten.

# P / R / E / S / S / R / O / O / M a / m / s / t / e / r / d / a / m

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## Pitch your All day story

### PRESSROOM Classics

#### 365 soup - 8

Delicious soup made with seasonal products

#### INK salad - 14

Quinoa, sweet and sour vegetables, flowers, herbs

#### Caesar salad - 15

Romaine lettuce, Caesar dressing, matured Dutch cheese, sardines, chicken, poached egg

#### Ravioli - 15

Ravioli's with seasonal stuffing, served with spinach and tomato

#### PRESSROOM burger - 17

Hamburger served on a brioche bun, bacon, pickles, Cheddar cheese, fried onion rings, fries

#### Steak tartare - 12 / 21

Smoked mayonnaise, Amsterdam onions, fries or sourdough bread

#### The Club - 13

Smoked chicken, tomato, bacon, mayonnaise, fries

### Sandwiches

#### Salmon avocado toast - 11

Avocado cream, smoked salmon, sourdough toast

#### Broodje kroket - 8

Two 'Holtkamp' veal croquettes, bread, 'Limburgse' mustard

#### Steak sandwich - 11

Smoked mayonnaise, crispy onion

#### Tosti - 8

Grilled ham and cheese sandwich, homemade ketchup

#### Goat cheese sandwich - 9

Sweet and sour cucumber, pomodori tomato

### Guilty pleasures

Chefs pastry - 5

#### Lunch menu

(12.00 - 15.00)



2 courses €30  
3 courses €37.5  
4 courses €45

Ask our team

#### Chefs Menu

(18.00 - 22.00)



3 courses €37.5  
4 courses €45  
5 courses €52.5

See charcoal board

## Pitch your dinner story

18.00-22.00 o'clock

### The interview

#### Salad goat cheese - 12

Pickled beetroot, apple, puffed chestnut

#### Slow cooked trout - 13

Couscous, horseradish, saffron cracker

#### Farmers paté - 13

Homemade piccalilli, mustard, sourdough bread

### The head line

#### Fregola curry - 18

stewed mini corn, radish, bimi, sweet and sour carrot, celery

#### 'Beemster' pork loin - 22

Jerusalem artichoke, pommes Paillasson, shallot jus

#### Poached chicken - 22

Carrot-onion hotchpotch, crispy 'Zaanse' mustard, beurre café de Paris

#### King perch - 23

Risotto, glazed pointed cabbage, beurre blanc

#### Steak and beef stew - 24

Slow cooked celeriac, crispy bacon, puffed garlic jus

### Off the record

#### Cheese platter - 12

Selection of Dutch and International cheeses from 'Bourgondisch Lifestyle'

#### 'Haagse hopjes' dessert - 9

Coffee, chocolate, caramel

#### White chocolate tarlet - 9

Mandarin, hazelnut

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In case you would have any diet wishes or allergies kindly inform our team.