

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

Lunchtime edition!

12.00-15.00 o'clock

Starters

365 soup, seasonal soup of the day €9

Steak Tartar, egg, onion, turnip, crouton €12

Quinoa salad, edamame, pine nut, tomato, feta €10

Caesar salad, romaine leaves, parmesan, chicken, boiled egg,
anchovies €15

Mains

Corn-fed chicken, braised baby vegetables, little gem, Pernod cream €22

Pan seared cod, sauteed Paksoi, croquette, Meunière sauce €18

Risotto of green asparagus and salsify scented with truffle €18

Grilled rib eye, mesclun salad, sauteed tomato, fries,
Beurre café de Paris €22

Desserts

Raspberry crème brûlée, vanilla ice €9

Selection of Dutch & European cheeses, fig chutney €12

Apple & berry Crumble, vanilla ice €9

Grand Marnier chocolate mousse, salty caramel, biscuit crunch €9

Sandwiches

PRESSROOM burger, brioche, iceberg salad, tomato, red onion, gherkin €17

Club sandwich, chicken, bacon, boiled egg, salad, tomato, fries €15

Salmon avocado wrap, tomato, mesclun salad €12

Goat cheese sandwich, Pomodoro tomato, pickles €9

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.

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

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Lunchtime edition

12.00-15.00 uur

Voorgerechten

365 soep, soep met seizoensgebonden ingrediënten €9

Steak tartaar, ei, ui, koolraap en croutons €12

Quinoa salade, edamame, pijnboompitjes, tomaat, feta €10

Caesar salade, romeinse sla, Parmezaanse kaas, kip, gekookt ei,
ansjovis €15

Hoofdgerechten

Maiskip, baby groente, romeinse sla, Pernod saus € 22

Gebakken kabeljauw, paksoi, Meunière saus € 18

Groene asperge risotto, schorseneren, truffel €18

Gegrilde rib eye, mesclun salade, tomaat, friet, beurre café de Paris €22

Desserts

Crème brûlée, framboos, vanille ijs €9

Selectie van Nederlandse en Europese kazen, vijgenchutney €12

Appel crumble, bessen, vanille ijs €9

Chocolade mousse, Grand Marnier, gezouten karamelsaus, chocolade crunch €9

Sandwiches

PRESSROOM burger, brioche bol, ijsberg sla, tomaat, rode ui, augurk €17

Club sandwich, kip, bacon, gekookt ei, sla, tomaat, friet €15

Zalm avocado wrap, tomaat, mesclun salade €12

Geitenkaas sandwich, pomodoro tomaat, augurk €9

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Dinnertime edition

18.00-22.00 o'clock

Starters

Seasonal soup of the day € 9

Asparagus salad, parmesan, shimeji, pine nut, coppa, hazelnut € 12

Gin and beet marinade salmon, cucumber, mustard and herb emulsion € 12

Steak tartar, egg, purple onion, turnip, crouton € 12

Quinoa salad, edamame, pine nut, tomato, feta, lime yoghurt mayonaise € 10

Main course

Risotto with green asparagus and salsify scented with truffle € 18

Beef tenderloin, purple onion, pumpkin, Romanesque and beet jus € 22

Cornfed chicken, braised baby vegetables, little gem, Pernod cream € 22

Roasted lamb fillet, tomato, pepper, eggplant, zucchini, pickle with goats' cheese cream €24

Pan seared seabass, black rice risotto, samphire, hollandaise sauce € 18

Desserts

Cheese platter with a selection of Dutch and international cheeses € 12

Chocolate mousse, Grand Marnier, caramel sauce, chocolate crunch € 9

Apple crumble, berries, vanilla ice cream € 9

Vanilla & Raspberry crème brûlée, vanilla ice cream € 9

Inspired by her

*Inspired by the female
traveler*

Quinoa salad €10

Chocolate mousse €9

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Dinnertime edition

18.00-22.00 o'clock

Voorgerecht

Soep van het seizoen € 9

Asperge salade, Parmezaan, shimeji, pijnboompitjes, coppa, hazelnoot € 12

Gin en biet gemarineerde zalm, komkommer, mosterd en kruiden emulsie € 12

Steak tartaar, eidooier, paarse ui, koolraap en croutons € 12

Quinoa salade, edamame, pijnboompitjes, tomaat, feta, limoen yoghurt
mayonaise € 10

Hoofdgerecht

Risotto met groene asperge, schorseneer en truffel € 18

Ossenhaas, paarse ui, pompoen, Romanesque en rode biet jus € 22

Maiskip, baby groente, romeinse sla, Pernod saus € 22

Geroosterde lamsfillet, tomaat, peper, aubergine, courgette, ui, geitenkaas
cremé € 24

Gebakken zeebaars, zwarte rijst risotto, hollandaise saus € 18

Desserts

Kaasplank, selectie van Nederlandse en internationale kazen € 12

Chocolade mousse, Grand Marnier, karamelsaus, chocolade crunch € 9

Appel crumble, bessen, vanille ijs € 9

Vanille & frambozen crème brûlée, vanille ijs € 9

Inspired by her

*Inspired by the female
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Quinoa salade €10
Chocolade mousse €9

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