

De Machinist

HET ROTTERDAMS TAFELTJE VOL

32.50 p.p.

Be surprised by our kitchen team with a variety of hot and cold dishes to share.
Also entirely vegetarian to order!
(only per company and entire table to order)

À LA CARTE

Daily from 17:00 till 21:00

APPETIZERS

Bread basket with Machinist cheese, olive tapenade and olive oil with sea salt	7.20	✓	♻️	🍷
Beef carpaccio tartare with Pata Negra, truffle mayonnaise, parmesan cheese and pine nuts	15.00			🍷
Sashimi of yellowfin tuna and salmon with wakame, pickled ginger and our Kokees sauce	17.50			
Grilled goat cheese, pickled beet and Acetobalsamic syrup on toasted brioche bread	13.00	✓	♻️	🍷
Oyster with granny smith vinegar, apple and cress	p.st. 4.00			
Richly filled Breton fish soup with grilled bread	14.00		♻️	
Soup of the day	7.00			
Appetizer of the week; choice of <i>meat</i> , <i>fish</i> or <i>vegetarian</i>	14.00, 14.50, 13.00			

SALADS

Salad with roasted pumpkin, feta, walnuts, apple, raisins and a honey vinaigrette	14.00	✓	♻️	
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MAIN COURSE

-MEAT

Bœuf Bourguignon with mashed potatoes	19.50			🍷
Fried teres major with a mild puffed garlic sauce	23.00			
The Machinist skewer; a 300-gram beef skewer with chimichurri	21.00			
Grilled chicken satay with satay sauce, crackers, fries and homemade atjar	17.50		♻️	🍷
Main course of the week: <i>meat</i>	22.00			

-FISH

Fish stew with various fish and prawns	19.00		♻️	🍷
Salmon fillet from the oven with an herb bread roof and carrot thyme cream	22.00		♻️	🍷
Main course of the week: <i>fish</i>	21.00			

-VEGETARIAN

Thai green curry with roasted vegetables, cashew nuts and jasmine rice	18.00	✓	♻️	🍷
Pasta of the week	16.00	✓	♻️	🍷
Main course of the week: <i>vegetarian</i>	16.00	✓		

SIDE DISHES

Roasted vegetables	9.00	✓		
Coleslaw with cranberry and walnut	5.00	✓	♻️	
French fries with mayonnaise	5.00	✓		

CHILDREN'S DISHES

Small hamburger with fries and snack vegetables	11.00		♻️	🍷
Kibbeling with fries and snack vegetables	11.00		♻️	🍷

DESSERTS

Dark chocolate mousse with crunchy hazelnut marshmallows	8.00	✓	♻️	🍷
Classic tiramisu	7.00	✓	♻️	🍷
Manchego with mango chutney and almond toast	8.00		♻️	🍷

Vegetarian: ✓ Allergies: gluten ♻️ nuts ♻️ Milk 🍷

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LUNCH

Daily from 12:00 till 16:00

BREADS

Sandwich with goat cheese, hummus and grilled vegetables	10.50	✓	🌿	🥛
Hot chicken sandwich with sambal mayonnaise	10.50		🌿	🥛
Sandwich with pastrami, lettuce and piccalilly mayonnaise	10.50		🌿	🥛
Smoked salmon, avocado and herb cream cheese sandwich	13.00		🌿	🥛

HOT LUNCH DISHES

Two Rotterdamsche veal croquettes with bread	10.50		🌿	🥛
Grilled chicken satay with satay sauce, crackers, fries and homemade atjar	17.50		🌿	🥛
Croque monsieur the classic Flemish way	9.50		🌿	🥛
Opoe's meatball with egg from own gravy with bread	9.00		🌿	🥛

SOUP

Soup of the day	7.00			
Richly filled Breton fish soup with grilled bread	14.00		🌿	

SALADES

Salad with roasted pumpkin, feta, walnuts, apple, raisins and a honey vinaigrette	14.00	✓		🥛
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DESSERTS

Dark chocolate mousse with crunchy hazelnut marshmallows	8.00	✓		🥛
Classic tiramisu	7.00	✓	🌿	🥛
Apple pie with cinnamon ice cream	7.00	✓	🌿	🥛

BORREL

Bread basket with Machinist cheese, olive tapenade and olive oil with sea salt	7.20	✓	🌿	🥛
KaasTengels	6 st. 8.00	✓	🌿	🥛
Warm bittergarnituur	12 st. 16.00		🌿	🥛
Rotterdamsche bitterballen	6 st. 8.00		🌿	🥛
Oyster with granny smith vinegar, apple and cress	p.st. 4.00		🌿	
Nachos with guacamole, cheddar, red onion, jalapeño and tomato	11.00	✓		🥛

Vegetarian: ✓ Allergies: gluten 🌾 nuts 🥜 Milk 🥛

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DRINKS

COFFEE

Coffee	3.50
Espresso	3.50
Doppio (Double Espresso)	4.55
Cappuccino	3.85
Coffee latte	4.00
Latte Macchiato	4.25
Espresso Macchiato	3.50
Flat white	4.90
Chai Tea Latte	5.50
Hot chocolate	5.90
Hot chocolate	4.00
With whipped cream	+0.80
Soy, oat, almond milk	+0.60

TEA

Fresh mint tea	4.50
Fresh ginger tea	4.50
Cinnamon with fresh orange tea	4.50
Loose tea (range)	3.75

SPECIALTY COFFEES

Irish coffee	Jameson	9.95
Italian coffee	Amaretto	9.95
French coffee	Grand Marnier	9.95
Spanish coffee	Tia Maria of Liquor 43	9.95
Dutch coffee	Ketel 1 Matuur	9.95

SPICED HOT CHOCOLATE

Signature Spiced	Jameson en Spices	9.95
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FRESH JUICES

Small orange juice (180ml)	3.90
Large orange juice (280ml)	5.50
Van Kempen Apple juice	4.40
Van Kempen Apple and pear juice	4.40
Van Kempen Smoothie Yellow	5.75
Van Kempen Smoothie Red	5.75
Van Kempen Smoothie Green	5.75

FRESH LEMONADES (SPARKLING/FLAT)

Lemon Loco	5.50
Mango Passion	5.50
Watermelon Winner	5.50
Simply Strawberry	5.50
Minty Mojito	5.50
Ice Tea Peach	5.50

MOCKTAILS

Aperol Spritz 0.0%	7.75
Mojito 0.0%	7.75
Gin Tonic 0.0%	9.50
Pink Gin Tonic 0.0%	9.50
Ginger Mule 0.0%	8.50

SOFT DRINKS

Sourcy Blauw/Rood	3.60
Pepsi/Pepsi Max	3.60
Sisi/7UP	3.60
Lipton Ice Tea/Ice Tea Green	3.75
Royal Club Bitter Lemon/Cassis/Tonic	3.95
Royal Club Ginger Ale/Ginger Beer	3.95
Royal Club Tomatensap	3.95
Chocomel/Fristi	3.95
Strawberry and Raspberry Lemonade	3.60

PREMIUM SODA'S

Double Dutch Tonic	4.10
Double Dutch Ginger Beer	4.10
Russel&Co Rose Lemonade	4.70

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BEER & COCKTAILS

COCKTAILS & SPRITZERS

Espresso Martini	11.00
Pornstar Martini	11.00
Amaretto Sour	10.50
Moscow Mule	10.50
Dark 'N Stormy	12.00
Sex on the Beach	11.00
Bloody Caipirinha	11.00
Lazy Pina Colada	11.00
Aperol Spritz	10.50
Limoncello Spritz	10.50

GIN&TONICS MET DOUBLE DUTCH TONIC

Citrus Gin	10.50
<i>Indian Tonic and Lemon</i>	
Sir Edmond Bourbon Vanilla Gin	11.50
<i>Fresh orange juice</i>	
Magic Gin	10.50
<i>Elderflower Tonic and Blueberries</i>	
Gibsons Pink Gin	10.50
<i>Cranberry & Ginger Tonic and Forest Fruit</i>	

HARD SELTZERS

Viper Hard Seltzer Peach 33cl.	5.35
Viper Hard Seltzer Cranberry 33cl.	5.35
Viper Hard Seltzer Lime 33cl.	5.35

DRAUGHT BEER

Peroni 25cl.	4.30
Peroni 50cl.	8.00
Grolsch 25cl.	3.70
Hangende Harry IPA 30cl.	6.30
Disco Daisy Blond 30cl.	5.90
Grimbergen Blond 25cl.	5.90
Grolsch Weizen 30cl.	6.10
Grolsch Weizen 50cl.	8.35
Wisseltap (ask the waiter)	

BOTTLED BEER

Grimbergen Dubbel 30cl.	6.30
Grimbergen Tripel 30cl.	6.30
Grimbergen Blanche 30cl.	6.30
Duvel 33cl.	6.40
La Chouffe 33cl.	6.60
Cherry Chouffe 33cl.	6.60
Liefmans 25cl.	4.90
Grolsch Radler 30cl.	4.80
Magners Cider	5.95

ALCOHOL-FREE AND LOW-ALCOHOL BEER

Grolsch (0.0%) 30cl.	4.25
Peroni (0.0%) 33cl.	4.80
Grolsch Radler (0.0%) 30cl.	4.80
Grolsch Weizen (0.0%) 30cl.	5.00
Lowlander Wit (0.0%) 33cl.	5.80
Lowlander IPA (0.3%) 33cl	5.80
Lowlander Tropical Ale (0.3%)	5.80
Lowlander Citrus Blond (0.3%)	5.80
Chouffe Alcoholvrij (0.4%) 33cl.	5.95

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WINES

Ask about our extensive wine list!

SPARKLING

Royal de Jarras Blanc de Blancs by Pommery
Chardonnay - Languedoc, Rousillon

Glas 7.5 Fles 39.5

Pommery Brut
Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France

Glas 11.5 Fles 75.0

Pommery Brut Rosé
Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France

Glas 14.0 Fles 85.0

ROSÉ

Armas de Guerra
Mencia - Bierzo, Spain

Glas 5.0 Fles 28.0

WHITE

Mondevin 'O' Pomerols
Sauvignon Blanc- Languedoc, France

Glas 4.75 Karaf 0.5L 18.0 Karaf 0.75L 26.5

Johann Klauss
Grüner Veltliner - Weinviertel, Austria

Glas 4.75 Fles 26.5

Terra Linda
Chardonnay blend - La Mancha, Spain

Glas 4.95 Fles 27.7

Alevilla
Verdejo - Rueda, Spain

Glas 5.35 Fles 30.1

Arnaces
Pinot Grigio - Veneto, Italy

Glas 5.65 Fles 31.9

RED

Tempranillo Séptimo Sentido
Tempranillo - Castelló, Spain

Glas 5.0 Fles 27.7

Aresti Selection Cabernet Sauvignon
Cabernet Sauvignon - Curico Valley, Chile

Glas 5.3 Fles 30.0

Lionel Osmin & Cie Beau Vallon Merlot
Merlot - France

Glas 5.7 Fles 33.0

Libbre Primitivo
Primitivo - Puglia, Italy

Glas 5.5 Fles 30.5

19 Crimes Behind Bars
Shiraz blend - Victoria, Australia

Glas 5.5 Fles 30.5

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DISTILLED

APERITIVE

Campari	5.00
Martini Bianco	4.00
Martini Rosso	4.00
El Candado PX Nectar	6.25
Port Ruby	4.90
Port Tawny	4.90

WHISKY

Jameson Irish	5.25
Jack Daniels	5.25
Glenfiddich 12y. Single Malt	7.00
Talisker Skye Single Malt	7.00
Nikka Double Matured Blended	9.50

DOMESTICALLY DISTILLED

Ketel 1 Jonge Jenever	3.50
Hoppe Vieux	3.50
Coebergh Bessenlikeur	3.50
Berentzen Apfelkorn	3.50
Schrobbelèr Kruidenlikeur	3.50

LIQUEURS

Disaronno Amaretto	5.50
Baileys	5.50
Villa Massa Limoncello	5.50
Licor 43	5.50
Tia Maria	5.50
Cointreau	5.50
Isobella Sambuca	5.50
Drambuie	5.50
Grand Marnier	5.50

FOREIGN DISTILLED

Bacardi Carta Blanca	5.00
Bacardi Carta Negra	5.00
Eristoff Vodka	5.00
Jagermeister	5.00
Sierra Tequila Silver	5.00
Salmari	5.00
Malibu	5.00