DINER MENU

TASTY DRINKS

Cava Extremarium Reserva
Spain, Penedès | clear | fresh | vanilla | peach | grapefruit | perfect with oysters | 8.4

Vendôme Mademoiselle (sparkling 0.0%)
Germany | dry | lime | pear | peach | white flowers | alcohol-free | 6.4

Dark & Stormy
Bacardi Spiced | ginger beer | lime | angostura | mint | 13

Henny & Ginger Ale
Hennessy | ginger ale | lime | angostura | mint | 13

Gin Tonic TIP
Santa Ana gin (Don Papa!) | tonic | dried lime | mint | 13.5

Amaretto Sour
Disaronno | lemon juice | vanilla | egg white | dried lime | 13.5

TO START WITH

Freshly Shucked Oyster
Lemon | red wine vinegar | shallots | 4.2

Freshly Shucked Oyster "You LOFF"
Mango salsa | gin | cress | 4.8

Pata Negra
100% Ibérico | 50 grams 15.5 | 100 grams 28

Gamba Gyoza TIP
5 pieces | soy | chili mayo | 12.5

LOFF-Bread
Smoked salted butter | olives | 7

LOFF-Bread Deluxe
Truffle butter | olives | tzatziki | hummus | 12.5

STARTERS

Smoked Steak Tartaar
Steak | pickle | capers | whiskey | Worcestershire | fried egg yolk | truffle mayo | toast | 17.5

Tuna Tataki
Avocado | wasabi mayo | seaweed crisps | sweet & sour carrot | wakame | soy sauce | 16.5

BBQ Pork Belly TIP
Guacamole | fresh mango | veggie crisps | chervil | 16

Burrata
Grand Reserva ham | BBQ figs | pomegranate | basil | pistachio pesto | 16.5

Beef Carpaccio 2.0
Papadum | truffle oil | sun-dried tomato | pine nuts | parmesan | pickled red onion | 18

BBQ Scallops in Shell
Almond slivers | celeriac | apple | beurre blanc foam | 19

FRIES ON THE SIDE? is possible

MAIN DISHES

Catch of the Day
Be surprised by today's fresh catch! Ask our team | daily price

BBQ Cauliflower
Hummus | grilled pepper sauce | veggie crisps | spinach | 26

Surf LOFF Turf TIP
Marinated head-on prawns | 180g steak | pumpkin purée | BBQ Brussels sprouts | baby leek chimichurri | 35

BBQ Iberico Secreto
Iberico pork | mashed potatoes | green asparagus | oyster mushroom | LOFFly jus | sweet potato crisps | 27

Slow Roasted Short Rib
Beef rib | jus de veau | Hasselback potatoes | bimi | carrot | herb crisps | 28

12 hour cooked

Pasta BBQ Chicken
Tagliatelle | wild mushroom sauce | cherry tomatoes | rocket | parmesan | 25

LOFF SPECIALS & DRY AGED

Côte de Boeuf +/- 900 grams | 90 *for two persons
Entrecôte Sashi 300 grams | 36
Wagyu A5 Kagoshima 100 grams | 50
MEAT of the day | daily price

Béarnaise sauce +3 | Chimichurri +3 | Peper sauce +3 | Jus de veau +3

SIDE DISHES

Fries with mayonnaise | 5.5
Sweet potato fries with truffle mayo and Parmesan cheese | 6.5
Tempura eggplant with hummus and honey | 8.5 TIP
Fresh green salad | 7.5
BBQ Hasselback potatoes with chimmichurri | 8.5
BBQ seasonal vegetables with herb dressing | 7.5
Pimientos de Padrón | salt flakes | aioli | 8.5

DESSERTS

Crunchy Cream Puff
Vanilla ice cream | caramel sauce | whipped cream | chocolate sauce | 12

Cheesecake
Caramel-whiskey foam | vanilla parfait | almond crumble | berry sauce | parsnip chips | 11.5

LOFFly Donut Deluxe TIP
Custard | grilled apple | mocha ice cream | raspberry coulis | 13

Homemade Chocolate Brownie
Pistachio ice cream | whipped cream | 12.5

Espresso Martini
Vodka | kahlua | double espresso | 13.5

Crème brûlée
Passion fruit macaron | blueberries | 11

Cheese Platter
Three types of cheese with fig chutney | 16.5

* TIP: also delicious with 10-year-old Port

ANY ALLERGIES? PLEASE LET US KNOW IN ADVANCE

= NEITHER FISH NOR MEAT = VEGETARIAN OPTIONAL

Allergen chart?
Scan the QR-code

LUNCH MENU

CLASSICS

Eggs Benedict
Toast | poached egg | avocado | smoked salmon | homemade Hollandaise sauce | 17

Club Sandwich
Double toast | Big Green Egg chicken | frittata | bacon | tomato | red onion | spicy mayonnaise | 18.5

LOFFly Burger
100% beef | Camembert | bacon | pickled onion | sun-dried tomatoes | chipotle mayonnaise | 21
*also available as Beyond Burger (vegetarian)

Deluxe Carpaccio "Uitsmijter"
Fresh carpaccio | 3 eggs | farmhouse bread | spicy arugula | truffle cream | pine nuts | grated aged cheese | 188

Chicken Chapati TIP
Chapati wrap | warm pulled chicken | LOFFly BBQ sauce | coleslaw | crispy onion | 17

OMA Bob's Beef Croquettes
2 croquettes | fresh bun | pickled red onion | truffle mayonnaise | chives | 16
*vegetarian option (+1)

Focaccia Grand Reserva
GGrand Reserva ham | burrata | figs | walnut | balsamic | arugula | 17.5
*vegetarian option (-2)

SALADS

Deluxe Fish Salad
Papadum | rock shrimp tempura | smoked salmon | antiboise | baby spinach | poached egg | lime mayonnaise | 23

Caesar Salad
Big Green Egg chicken | romaine lettuce | croutons | Parmesan | boiled egg | crispy broad beans bacon | roasted cherry tomatoes | 19

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is possible

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FLAMMKUCHEN

Die Elsasser TIP
Crème fraîche | spring onion | smoked bacon | Emmental | 16

Quattro Formaggi
Tomato sauce | Gorgonzola | Parmesan | Mozzarella | Emmental | 17

Flammkuchen of the Month
A unique twist, specially created for you.
Discover this month's flavor from our staff! | 17.5

Der Salmon
Crème fraîche | smoked salmon | crispy capers | tzatziki | red onion | 18

Der Reserva Ham
Tomato sauce | Grand Reserva ham | bell peppers | arugula | hazelnut | 17

SWEETS

Apple Pie
With whipped cream & vanilla ice cream | 6.8

Homemade Chocolate Brownie
With vanilla ice cream | 6.8

Cheesecake
Raspberry sauce & hazelnut | 6.5

HOT DRINKS

Coffee | 3.2
Espresso | 3.2
Doppio | 4.5
Cappuccino | 3.9
Flat White | 4.8
Latte Macchiato | 4.5
Caffé Latte | 4.5
Chai Latte | 4.8
Thea | 3.8
Earl grey | green tea lemon | rooibos | ginger citrus
lemon raspberry | camomile | black tea redfruits
Fresh Mint Tea / Fresh Ginger Tea | 4
Hot Chocolate with Whipped Cream | 5

Whipped Cream +0.5 | Extra Shot +1.3 | Oat Milk +0.5

BORREL MENU

TASTY SNACKING

Tuna Tataki
Avocado | wasabi mayonnaise | seaweed chips | sweet and sour carrot | wakame | soy sauce | 16.5

Oma Bobs Beef Croquettes
7 pieces | coarse mustard mayonnaise | 11

Asian-Plateau for Two
Chicken satay | fried gyoza | rendang croquettes | tempura prawns | Thai bitterballen tuna sashimi | seaweed chips | hummus | mini spring rolls | colored prawn crackers | 26

Nacho's
BBQ sauce | pulled chicken | cheddar | crème guacamole | jalapeño | tomato salsa | 15.5
*vegetarian option (-1)

Chili Cheese Bites TIP
9 pieces | chili sauce | 9.5

Mixed Deep-Fried Snacks
12 pieces | mayonnaise | chili sauce | 16.5

LOFF-Bread Deluxe
Truffle butter | olives | tzatziki | hummus | 12.5

Rendang Croquettes
5 pieces | sweet and sour cucumber | spicy mayonnaise | 12

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BORREL MENU

LOFFly-Plateau Deluxe for Two
Focaccia | truffle butter | Gran Reserva ham
crispy chicken | olives | tuna sashimi
chicken satay | stuffed peppers with cream
cheese | tempura prawns | seaweed chips
mini spring rolls | hummus & tomato salsa | 32

Korean Fried Chicken TIP
Gochujang sauce | sesame | 13.5

Gamba Gyoza
5 pieces | soy | chili mayonnaise | 12.5

Cheese Platter
Three different cheeses with fig chutney | 16.5

* Tip: also delicious with 10-year-old Port

A nice drink on the side?
We also offer a great selection of drinks,
ask for our drinks menu!

Did you know our little brother Tappunt is also the place for awesome events? Scan the QR code and discover what's coming up.