

Sjiek Menu

Desserts

Sjiek KiesPleenske, Cheese Platter	14.50
Petit Peu a Scoop of Vanilla Ice Cream & Whipped Cream	4.00
Affogato al Caffè a Scoop of Vanilla Ice Cream & Espresso	7.50
Ginger with Crème Fraîche	8.50
Dame Blanche, Vanilla Ice Cream with Chocolate Sauce & Whipped Cream	9.50
Forest Fruit Sorbet with Almond Crumble & Forest Fruit Sauce	9.50
Sjiek Dessert Cookie Ice Cream with Caramel & Whipped Cream	9.50
Lemon Pie with Lemon Sorbet	11.50
Tartuffo with Crème Anglaise	9.50

Coffee

Coffee	2.80
Decafé Coffee	3.00
Espresso	2.40
Double Espresso	3.00
Cappuccino	3.00
Macchiato	2.80

Due to the limited capacity and "Sjiek" quality we do not serve any other coffees

Children's dishes (for children aged under 12 years)

Frikandel (Minced Meat Sausage)	7.00
Frankfurter Sausage	7.00
Meat Croquette	7.00
Fish Fingers	7.00
A Children's Portion of Zoervleis (traditional Limburg meat stew)	8.00

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



Wi-Fi: sjiekste internet

Red Wine of the Month,

Mein Klang, Burgenlander, **Austria** 🇦🇹

Zweigelt, Blaufrankisch & St Laurent Glass 5,75 Bottle 30,75

White Wine of the Month

Antonio Facchin, Veneto, **Italy**

Incrocio Manzoni Glass 6,50 Bottle 37,50

Sjiek Apéritief Lillet Blanc with Tonic 6.50

Sjieke Spritz Chandon Garden Spritz 8.50

Sjiek's Locals

JKR Maastricht Gin & Tonic	11.50
JKR Blush Maastricht Gin & Tonic	11.50
Brut St. Pieter, Blanc de Blanc, Mestreech,	9,00

Aperitif 0%

ViNA'0', sparkling non-alcoholic Wine 4.50

Soof non-alcoholic Aperitif, made of Ginger, Lemon, Apple & Pepper **or** 2.75
Blueberries, Lavender & Blackberry or Apple

Portofino, sparkling non-alcoholic Aperitivo 5.50

Seedlip, non alcoholic Gin & Tonic 8.50

Vegan Drinks Batu Kombucha Lime/Mint 4.75

Draught Beers

Gulpener Pils 5% 0.18l	3.00
Gulpener Pils 5% 0.25l	4.00
Chateau Neubourg 5.5% 0.25l	4.50

Special Draught Beers

Gulpener Korenwolf 5%	4.90
Sjiek Blond 6.5%	5.20
Gerardus Dubbel 7%	5.20
Gerardus Tripel 8.5%	5.50

Beer of the Month

Ask your Waiter/Waitress

Bottled Beers

Liefmans Fruitesse 3.8%	4.50
Val Dieu Tripel 9%	5.50
Chimay Blauw 9%	5.20
Rum Infused 12.5%	9.50
Duvel 8.5%	5.20

0.0% Beers

Gulpener Malt 0.0%	3.50
Zwarte Ruiters IPA 0.3%	4.50
Zwarte Ruiters Weizen 0.3%	3.80
Lefse Blond 0.0%	4.10

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Antipasti

Antipasto Vega	13.50
Antipasto Misto <i>Mixed</i>	14.50
Freshly sliced Local Meat Cuts <i>with Piccalilly</i>	18.50
Sardines <i>in Oil with Lemon & Garlic Bread</i>	12.50
Home-Made Farmer's Pate <i>with Sauce Monegasque</i>	13.50
Unpeeled Prawns <i>with Garlic Mayonnaise</i>	12.50
Smoked Salmon <i>with Shallot, Shives & Olive Oil</i>	18.50

Oysters (order from 4pm)

6 Oysters	18.50	9 Oysters	27.00	12 Oysters	34.50	24 Oysters	59.50
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Starters & Salads

Creamy Asparagus Soup	11.50
Croquette Delight, <i>two home-made Asparagus Croquettes with Parsley-Mayonnaise</i>	16.50
Salad Olivier <i>a very Green Salad</i>	12.50
Marinated Tuna <i>with Cucumber & Wasabi-Mayonnaise</i>	17.50
Artichoke Tartare <i>with Green Asparagus & Lemon-Mayonnaise</i>	15,50
Sjiek Salad <i>with Chicken, Romaine Lettuce, Crumbly Cheese & Wild Garlic Dressing</i>	17.50

Kitchen open

Monday to Friday 17:00-23:00 &
Saturday & Sunday 12:00-23:00



Wi-Fi: sjiekste internet

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Main Courses

Dish of the Day *Ask your Waiter/Waitress* daily price

Zoervleis (traditional Horse-Meat Stew) <i>with Chips, Apple Sauce & Mayonnaise</i>	16.50
Quiche, <i>Small Pie out of the Oven with Leek & Cheese</i>	16.50
Pasta Primavera, <i>Tagliatella with Green Vegetables</i>	18.50
Stewed Veal Cheeks, <i>with Truffle Sauce</i>	26.50
Veal Stew <i>alla Milanese</i>	19.50
Bavette, <i>"Flank Steak" with Shallot Sauce</i>	24.50
Salmon Fillet <i>with Crustacean Sauce</i>	23,50
Asparagus <i>with Ham, Egg & Butter Sauce</i>	22.50
Asparagus <i>with old Amsterdam Cheese & Truffle Butter Sauce</i>	23.50

Steak

Steak Tartare <i>Préparé, Raw Beef Tenderloin with Chips & Mayonnaise</i>	25.50
Brochette <i>grilled Beef Skewer</i>	23.00
Entrecôte <i>Sirloin Steak "French Cut"</i>	29.50
Tournedos <i>Fillet Steak</i>	32.00

Choose a sauce to be served with your steak

Poivre Vert (*Green Peppercorn Sauce*), Fried Mushrooms, Bearnaise, Garlic Sauce, Verjans (*Gravy*), 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.



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