

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
Water Melon Sorbet with Fresh Melon & Elderflower Sirop	9.50
Sjiek Dessert, Strawberries with Crème Fraiche & Marie Brizard	11.50
Strawberries with Vanille Ice Cream & Whipped Cream	10.50
Lemon Pie with Lemon Sorbet	11.50
Tartuffo with Crème Anglaise	9.50

Coffee

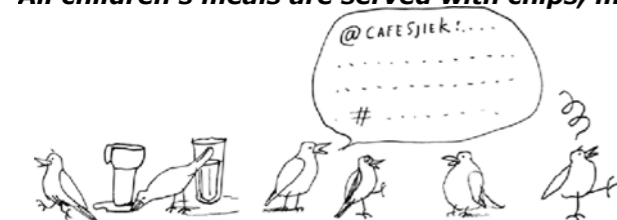
Coffee	3.00
Decafé Coffee	3.20
Espresso	3.00
Double Espresso	3.80
Cappuccino	3.50
Macchiato	3.00

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,

Cocoricot, Côtes du Lot , France 🇫🇷

Malbec & Merlot

Glass 6,50 Bottle 37,50

White Wine of the Month

Vinos Sanz, DO Rueda Spain

Verdejo & Viura

Glass 6,00 Bottle 33,50

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

3.20

Gulpener Pils 5% 0.25l

4.10

Chateau Neubourg 5.5% 0.25l

4.50

Special Draught Beers

Gulpener Korenwolf 5%

5.00

Sjiek Blond 6.5%

5.50

Gerardus Dubbel 7%

5.50

Gerardus Tripel 8.5%

5.70

Beer of the Month

Ask your Waiter/Waitress

Bottled Beers

Liefmans Fruitesse 3.8%

4.50

Val Dieu Tripel 9%

5.80

Chimay Blauw 9%

5.80

Duvel 8.5%

5.50

0.0% Beers

Gulpener Malt 0.0%

3.50

Zwarte Ruiters IPA 0.3%

4.50

Zwarte Ruiters Weizen 0.3%

4.00

Lefse Blond 0.0%

4.50

Follow Café Sjiek on Twitter. @cafesjiek

Facebook



or Instagram



Sjiek Menu

Antipasti

Antipasto Vega 🍷	13.50
Antipasto Misto Mixed	14.50
Crudo, Freshly sliced Italian Meat Cuts	18.50
Sardines in Oil with Lemon & Garlic Bread	12.50
Home-Made Pâté with Sauce Monégasque	13.50
Unpeeled Prawns with Garlic Mayonnaise	12.50
Artichoke with Mustard Vinaigrette	13.50
Roasted Cauliflower with Anchovy Dip	9.50

Herring

One Herring Without Akvavit	5,90	One Herring With Akvavit	8,90
Two Herrings Without Akvavit	8,90	Two Herrings With Akvavit	11,90
Three Herrings Without Akvavit	11,90	Three Herrings With Akvavit	14,90

Oysters (order from 4pm)

6 Oysters	18.50	9 Oysters	27.00	12 Oysters	34.50	24 Oysters	59.50
-----------	-------	-----------	-------	------------	-------	------------	-------

Starters & Salads

Gazpacho, with Olives and Basil Oil	11.50
Croquette Delight, two home-made Shrimp Croquettes with Remoulade	18.50
Salad Olivier a very Green Salad 🍷	12.50
Nicoise Salad, Classic Salad with Tuna & Anchovies	18.50
Caprese, Tomato Salad with Mozzarella & Basil 🍷	16,50
Sjiek Salad with Couscous, Feta Cheese, roasted Nuts and Arugula	17.50
Smoked Salmon with Shallot, Chives & Olive Oil	18.50

Sjiek Menu

Main Courses

Dish of the Day Ask your Waiter/Waitress daily price

Zoervleis (traditional Horse-Meat Stew) with Chips, Apple Sauce & Mayonnaise	16.50
Quiche, Small Pie out of the Oven with Tomato & Mozzarella Cheese 🍷	16.50
Pasta (Conchiglie) with Zucchini & Saffron Sauce 🍷	18.50
Merguez, Spicy Lamb Sausages with Couscous & Tzatziki	16.50
Veal Entrecôte, Sirloin Steak with Herb Oil	29.50
Rack of Lamb with Rosemary Sauce	32.00
Salmon Fillet with LemonGrass Sauce	23,50
Rabbit (Slow-cooked) with White Wine Sauce	22.50

Steak

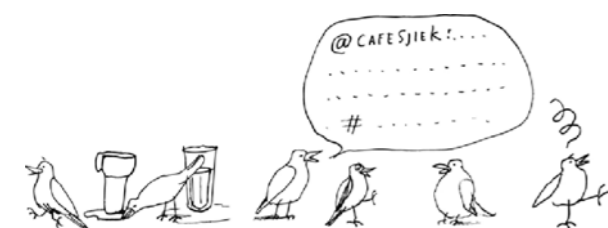
Steak Tartare Préparé, Raw Beef Tenderloin with Chips & Mayonnaise	25.50
Brochette grilled Beef Skewer	23.00
Entrecôte Sirloin Steak "French Cut"	29.50
Tournedos Fillet Steak	32.00

Choose a sauce to be served with your steak

Poivre Vert (Green Peppercorn Sauce), Verjans (Gravy), Herb Oil,
Garlic Sauce, 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.**



Wi-Fi: sjiekste internet



Follow Café Sjiek on Twitter. @cafesjiek  Facebook  or Instagram 

Kitchen open

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