

SNACK MENU



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SNACKS *(Available all day)*

Bitterballen | De Bourgondiër | beef | 6 bitterballen | mustard 7.5

Bitterballen | Cas & Kas | vegan | 6 bitterballen | mustard 🌿 7.5

Kaassoufflés | Soufflesse | mini | 6 kaassoufflés | mayonnaise ✓ 7.5

BAR SNACKS *(available until 22:00)*

Gyoza | Japanese snack | chicken | 3 or 6 gyozas 6.75 - 12

Gyoza | Japanese snack | vegan | 3 or 6 gyozas 🌿 6.75 - 12

Serrano ham | marinated olives 9.5

Padrón peppers | garlic oil | salt 🌿 7.75

Wagon mixed nuts | vadouvan 🌿 4.5

Karaage | crispy fried chicken | teriyaki 12.5

Sourdough bread | herb butter | 2 people 🌿 7.5

Reypenaer cheese taster | 4 pieces | blueberry yuzu compote | fruit bread ✓ 14.5

Fries | basil mayonnaise | Belper Knolle ✓ 4.75

Loaded nachos | guacamole | cheddar cheese ✓ (+ pulled chicken 5,-) 9.5

BULLITEN BOARD:

Planning a party or meeting anytime soon?

How convenient! We have an exclusive train carriage available for groups and parties. This space is ideal for lunches, drinks, meetings, celebrations, and dinners, and it includes its own bar and terrace.



Check it out!

LUNCH MENU



LUNCH

(Available until 15.30)



Vegan
Vegetarian

SOUP

Carrot coconut soup with sourdough bread 🌿 9.50

SANDWICHES

BBQ pulled chicken with pickled red cabbage and kimchi mayonnaise 14.95

Chef's special: tomato tartare with basil cream and herb salad 🌿 13.95

Smoked salmon with cucumber, spring onion, and mango chutney 16.5

Serrano ham with caponata, garlic mayonnaise and parmesan cheese 15.5

Italian carpaccio with panzanella dressing, pine nuts, chives, olives, parmesan cheese, and herb salad 16.75

Sourdough bread with two Burgundian kroketten, mustard and salad (with beef or vegan) 🌿 13.95

WORKER'S LUNCH | special 16.5

Our workers' lunch is a nod to the past – when railway workers brought their well-filled lunchboxes to the worksite.

We pack it generously with fresh, homemade treats and, of course, a tasty kroket.

Available in a meat or vegan version.

SALAD

Cauliflower-Caesar-salad with anchovies, olive, gherkin, little gem lettuce, and parmesan cheese ✓ 18.5

Artichoke salad with tomato, fennel, shallots, chives, little gem lettuce, and mustard dill dressing. 🌿 (Option to add serrano ham, smoked salmon + 6.5) 15.5

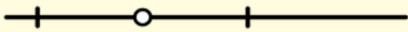
Our salads are served with bread and butter.

LUNCH


(Available until 15.30)



Vegan
Vegetarian



BUDDHA BOWL

Delicious bowl filled with quinoa, pickled red cabbage, chickpeas, avocado, hemp seeds, and beet hummus.  19.75

Choose your topping: **Meat** | *Chicken breast* + 3,75

Fish | *Salmon sashimi* + 4,5

Vegan | *Falafel (4 pieces)* + 0

LUNCH APPETIZERS

Italian beef carpaccio 15.75

Panzanella dressing, olives and parmesan cheese

Butterfish carpaccio 15.75

Yellow curry mayonnaise, citrus and spring onion

Celeriac shawarma  13.5

Sweet-and-sour turnip, crispy potato bits, and roasted garlic foam

Extra: **sourdough bread** | herb butter | 2 people 7.5

LUNCH MAIN COURSES

Wagon-classic: "fries with stew" (with meat or vegan)  21.5

Homemade stew with Hollandaise foam, fries, and fresh atjar

Chicken fillet 27.5

Roasted vegetables and black bean sauce

Cod 28.5


Spring onion, marinated endive and soy beurre blanc


Cauliflower steak  22.5

Olives, gherkin, garlic, and chimichurri

DESSERTS Prefer a pastry? Ask our conductor.

Tiramisu in a jar with avocado and matcha  9.5

Apple crumble with pecan ice cream and caramel sauce (vegan option available ) 12.5

Blueberries with olive and pistachio, white chocolate sauce, and vanilla ice cream  13.5



Reypenaer cheese tasting with fruit bread and blueberry yuzu compote  14.5



EVENING RUSH HOUR

Dinner menu (available from 17.00)


TASTY SNACKS

- Sourdough bread** | herb butter | 2 people  7.5
Gyoza | Japanese snack | chicken | 3 or 6 gyozas 6.75 - 12
Gyoza | Japanese snack | vegan | 3 or 6 gyozas  6.75 - 12
Serrano ham | marinated olives 9.5
Karaage | crispy fried chicken | teriyaki 12.5
Padrón peppers | garlic oil | salt  7.75
Mixed nuts | vadouvan  4.5


1ST STATION (Appetizers)



Italian beef carpaccio 15.75
 Panzanella dressing, olives and parmesan cheese


Chef's special  14.5
 Tomato tartare with basil

Salmon tartare 14.5
 Japanese vinaigrette

Carrot coconut soup  9.5
 Basil oil

Finely sliced Serrano ham 14.75
 Caponata, garlic, pita and parmesan cheese

Butterfish carpaccio 15.75
 Yellow curry mayonnaise, citrus, and spring onion

Celeriac shawarma  13.75
 Sweet-and-sour turnip, crispy potato bits, and roasted garlic foam

2ND STATION

(Main courses)



Wagon classic: “fries with stew” (with meat or vegan) 21.5

Homemade stew with Hollandaise foam, fries, and fresh atjar

Eggplant parmigiana ✓ 22.5

*Roasted eggplant with tomato, basil, and Parmesan cheese**

Salmon fillet 24.5

*Roasted vegetables and mango chutney**

Cauliflower steak 🌿 22.5

*Olives, gherkin, garlic, and chimichurri**

Corn-fed chicken fillet 25.5

*Tender corn-fed chicken with roasted vegetables and black bean sauce**

Cod 28.5

*Spring onion, marinated endive, and soy beurre blanc**

Short ribs 29.5

*Slow-cooked short ribs with roasted vegetables and Oriental gravy**

**These dishes are served with fries*

FINAL STATION (Desserts)

Tiramisu in a jar ✓ 9.5

Mascarpone, ladyfingers, and coffee

Apple crumble 🍃 12.5

Pecan ice cream and caramel sauce (vegan option available)

Blueberries with olive 🍃 13.5

Pistachio, white chocolate sauce, and vanilla ice cream

Reypenaer cheese taster ✓ 14.5

Fruit bread and blueberry compote

Espresso Martini | cocktail 🍃 12

Espresso, vodka and Kahlúa

RAILRUNNER (Kids station)

Train platter "Bandit platter" 0

Salmon and fries 16.5

Crispy chicken bites with fries 12.5

Bitterballen with fries 12.5

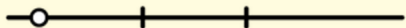
Fries with stew 14.5

Kids ice cream 4.75

DRINKS MENU



APÉRITIF



SPARKLING WINE

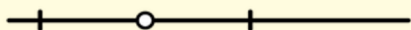
The Train Through The Clouds | Wagon - Frankrijk
Mousserend | Alcohol free 0.0 %



6.75 - 33.75

6.75 - 33.75

WINE



WHITE

The Blue Train | Sauvignon Blanc - Spain
Transcantábrico Express | Verdejo - Spain
Interloire | Chardonnay - France



5.95 - 29.75

6.50 - 32.50

7.50 - 37.50

ROSE

Ligne de Cerdagne | Tempranillo - Spain

5.95 - 29.75

RED

Orient Express | Tempranillo- Spain
Train des Pignes | Merlot - France
Bernina Express | Aragonés & Trincadeira - Portugal

5.95 - 29.75

6.75 - 33.75

7.50 - 37.50

SWEET

Rhine Valley | Kerner Spätlese - Duitsland

5.95 - 32.50

COCKTAILS



Limoncello Spritz Limoncello, sparkling wine, and seltzer water	9.75
Aperol Spritz Aperol, sparkling wine, and seltzer water	9.75
Campari Spritz Campari, sparkling wine, and seltzer water	9.75
Jamaican Mule Brown rum, lime, and ginger beer	10.5
Espresso Martini Espresso, Vodka, and Kahlúa	12
Negroni Gin, Red vermouth, and Campari	12

GIN & TONIC

Breezy Rail Refreshing, Mediterranean tonic, and cucumber	12
Spice Station Herbal, Clementine tonic, and orange	12
Express Citrus, Indian tonic, and ginger	12

MOCKTAILS (alcohol-free)

Classic Gin & Tonic 0.0 %	9.75
Funky Ginger ginger, lime, and white beer 0.0 %	9.75

BULLITEN BOARD:

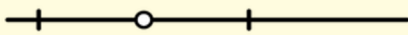
Planning a party or meeting anytime soon?

How convenient! We have an exclusive train carriage available for groups and parties. This space is ideal for lunches, drinks, meetings, celebrations, and dinners, and it includes its own bar and terrace.

Oh ja, en vergeet niet:

1. Our train will take you on a journey but you have to get yourself back #partytrain
2. Meetings can be done without a dropped ceiling #conferencetrain
3. There is always a reason to celebrate #kedengkedeng

BEER



TAP

Stella Artois 5.0 % 25cl - 33 cl - 50 cl	3.85 - 4.95 - 7,25
Hoegaarden white 4.9 % 25 cl	5
Franziskaner weissbier 5.0 % 30cl - 50 cl	5 - 8
"Rotator" varying prices ask the conductor ;-)	

LA TRAPPE

Blond 6.5 %	5.75
Dubbel 7.0 %	5.75
Tripel 8.0 %	5.95
Isid'or 7.5 %	5.95
Quadrupel 10 %	6.25

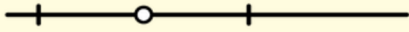
A BIT OF EVERYTHING, INCREASING IN % ;-)

Fruitesse fruit bier Liefmans - 3.8 %	5
Levensgenieter NEIPA Kompaan - 4.5 %	6.5
Corona Extra 4.5 %	5
Bird of Prey IPA Brouwerij Uiltje - 5.8 %	6.50
Juice Punch NEIPA Frontaal - 5.8 %	6.75
Ijwit strong white beer Brouwerij 't IJ - 6.5 %	6.50
Duvel 666 refreshing blond Duvel Moortgat - 6.6 %	6.75
La Chouffe strong blond Brouwerij D' Achouffe- 8 %	6.50
Tripel Karmeliet tripel Brouwerij Bosteels - 8.4 %	6.50

LOW ALCOHOL & ALCOHOL FREE

Jupiler 0.0. %	3.95
Playground IPA vandeStreek - 0.5 %	6
Leffe blond 0.0 %	5
Hoegaarden Radler Lime 0.0 %	4.75
Vrijwit white beer Brouwerij't IJ 0.5 %	6
Corona cero 0.0 %	5
Epos light blond La Trappe - 0.0 %	5.5

SOFT DRINKS



LEMONADE | UNIQUELY DIFFERENT

De Roze Bunker – Fruitslagers limonade 3.75 (make it sparkling + 0.75)

Not your standard lemonade, but exciting flavours made from rescued fruit, flowers, and herbs. Crafted by hand, local, circular, and refreshingly delicious.

For anyone thirsty for something out of the ordinary. Flavors:

Smoked Lime: *The limes are smoked over a bed of sweet woodruff and sage. This gives Smoked Lime its distinctive mezcal-like character, with vanilla notes from local “weeds” and a beautifully balanced smokiness.*

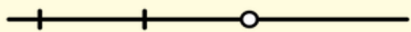
Madam Ginger: *Warming ginger meets the fiery Madame Jeanette pepper, soothed by fresh lime and lemon. Spicy stuff!*

Gekke Bessen: *Gekke Bessen, or “Crazy berries”, is an ode to the full spectrum of Dutch berry varieties. A syrup made from berries that are usually rejected - the ones that look a bit different. Those are exactly the ones we want!*

THIRST QUENCHERS | SOFT DRINKS

Acqua Panna Still water - 0,25l - 0,75l	3.50 - 7.5
San Pellegrino Sparkling water - 0,25l - 0,75l	3.50 - 7.5
Tonica San Pellegrino	3.5
Aranciata Rossa Blood orange San Pellegrino	3.5
Aranciate Sinas Orange San Pellegrino	3.5
Limonata Lemon San Pellegrino	3.5
Ginger beer Royal Bliss	3.5
Appelsap Schulp	3.5
Cola Coca Cola	3.4
Cola Zero Coca Cola	3.4
Ice tea black Fuze Tea	3.5
Ice tea green Fuze Tea	3.5
Fresh orange juice	5
Cold chocolate milk	3.75

LIQUOR



WHISKY AND BOURBON

<i>Jack Daniels</i>	5.5
<i>Bulleit Bourbon</i>	6.75
<i>Chivas Regal</i>	5.5
<i>Jameson</i>	5
<i>Monkey Shoulder</i>	6.75

COGNAC AND PORT

<i>Joseph Guy</i>	6.75
<i>Borges Tawny Port</i>	5.25

DIGESTIFS

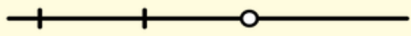
5.5

<i>Limoncello</i>	<i>Grand Marnier</i>
<i>Bacardi</i>	<i>Kahlúa</i>
<i>Baileys</i>	<i>Licor 43</i>
<i>Disaronno</i>	<i>Sambuca</i>
<i>Cointreau</i>	<i>Tequila</i>
<i>Drambuie</i>	<i>Tia Maria</i>

SCHROBBELÈR

3.5

HOT DRINKS



COFFEE

Coffee	3.35
Espresso	3.7
Double espresso	3.9
Cappuccino	3.8
Flat white	3.95
Latte macchiato	3.95
Café au lait	3.95
Hot chocolate	3.75
+ whipped cream	+ 0.5
Iced coffee	4.5
Coffee syrups	+ 0.75
• Hazelnut	
• Vanilla	
• Caramel	

TEA | ART OF TEA

The pure taste of real tea, sourced directly from the plantation, and responsibly produced. That is what Art of Tea stands for. Private Wagon Label 3.95

Steamed Green | *steamed green tea*

Early Grey | *black tea and bergamot*

Redbush | *rooibos and caffeine free*

Green Redbush | *green rooibos and caffeine free*

Orange Treasure | *black tea and chocolate*

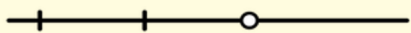
Needles | *white tea, apricot and kumquat*

True Black | *black tea with earthy wood notes*

Fresh tea | *ginger* 3.95

Fresh tea | *mint* 3.95

HOT DRINKS



SPECIAL COFFEES

French Coffee <i>Grand Marnier</i>	8.75
Spanish Coffee <i>Tia Maria</i>	8.75
Irish Coffee <i>Jameson</i>	8.75
Italian Coffee <i>Amaretto</i>	8.75
Tilburg Coffee <i>Schrobbeleer</i>	8.75
<i>Or invent your own special coffee</i>	

TO GO WITH YOUR COFFEE (available until 17.00)

Apple pie	4.95
+ whipped cream	+ 0.75
+ a scoop of ice cream to go with it?	+ 1.75



GIFT CERTIFICATES

*Want to surprise someone? Treat them to a delicious culinary journey!
We have gift certificates available for any amount.*

