



HUP EET

Dinner:
17:00 - 21:00 h



V Vegetarian

Do you have any special dietary requirements or allergies? Just let us know and we'll make sure that everyone is able to enjoy a fantastic meal.

Our chefs work with Eco-Friendly products.

STARTER

Carpaccio of tenderloin	13,50
truffle mayonaise - seed mix - Grana Padano - sundried tomato - arugula	
Beetroot V	10,50
sweet and sour - goat's cheese - aceto syrup	
Pil pil prawns	13,00
aioli - garlic bread	
Tuna trio	13,00
tartare - roast beef - carpaccio	
 Salmon tartare	12,75
citrus - sweet and sour vegetables	
Burrata	12,75
Parma ham - watermelon - aceto syrup	
Tomato V	10,50
marinated cherry tomato - gazpacho	
Bread board V	7,50
truffel mayonnaise - herb butter	

BREAD BOARD DELUXE 12,75

bread - garlic bread - grissin - fuet - olive - tomato salsa - herb butter - truffle mayonnaise (Can also be ordered V)
Based on 2 adults & 2 kids

SOUP

(served with bread)

Homemade tomato soup V	7,00
pesto - spring onion	<i>Small 5,00</i>
Curry soup (Can also be ordered V)	7,50
ginger - oached chicken - croutons - spring onion	<i>Small 5,50</i>

SALAD

(served with bread)

Carpaccio salad	
truffle mayonnaise - Grana Padano - sundried tomato - seed mixture	
<i>Normal</i>	14,25
<i>Meal</i>	17,75
Caesar salad	
bacon - egg - crouton - anchovies - olive - Grana Padano	
<i>Normal</i>	12,75
<i>Meal</i>	15,75
<i>Supplement: prawn or chicken</i>	3,00
Goat's cheese salad V	
walnut - blueberry - raspberry - strawberry - pomegranate	
<i>Normal</i>	15,75
<i>Meal</i>	17,75
Oriental chicken salad	
wasabi - chicken teriyaki - wakame - furikake - cashew	
<i>Normal</i>	13,75
<i>Meal</i>	16,25

MAIN DISH

 Rib-eye	29,50
chimichurri - seasonal vegetables - potato mousseline	
Chuck tender	28,50
mushroom cream sauce - seasonal vegetables - roseval potato	
Risotto V	22,50
spinach - cherry tomato - mozzarella - arugula	
Red lentil curry V	22,50
sweet potato - naan bread	
HUP Satay	22,50
chicken thigh - satay sauce - prawn crackers - fries - salad	
Cod	29,50
beurre blanc chive - seasonal vegetables - potato mousseline	
Sea bass	29,00
beurre blanc tarragon-tomato - seasonal vegetables - roseval potato	
Tajine	28,50
Moroccan osso buco - prunes - peach - garlic bread	

Supplement

Warm vegetables	4,50
Pasta aglio e olio	3,75
Fries	5,50
Fresh salad	4,50

FRESH PASTA

Spaghetti prawn	21,50
red pepper - garlic oil - arugula	
Tagliatelle salmon	22,50
pesto - cherry tomato - Grana Padano - arugula	
Ravioli V	23,50
green asparagus - olive oil - pecorino cheese	
Vegetable lasagne V	21,50
eggplant - zucchini - bell pepper sauce	
Cannelloni grilled vegetables V	22,50
tomato sauce - Grana Padano - arugula	
Penne arrabiata (Can also be ordered V)	21,50
chicken - spicy arrabiata sauce - arugula	

BURGER

(served with fries)

 HUP smash burger 100% beef	25,50
brioche bun - cheddar - mustard - ketchup - tomato - little gem	
BBQ bacon burger 100% beef	22,50
brioche bun - crispy bacon - cheddar - pickle - mustard - barbecue sauce - lettuce	
Crispy chicken burger	21,50
whole wheat bun - sriracha mayonnaise - pickle - tomato - little gem	
Chili burger V	21,50
brioche bun - hummus - sundried tomato - little gem	

PIZZA FRESH FROM THE OVEN

(can also be ordered in small sizes for kids for 8,25)

Pizza margherita V	12,50
tomato sauce - mozzarella	
Pizza verdure V	13,75
tomato sauce - mozzarella - zucchini - eggplant - mushroom - artichoke	
Pizza pepperoni	14,25
tomato sauce - mozzarella - pepperoni	
Pizza creamy bacon	16,75
crème fraîche - mozzarella - mushroom - ham - red onion - bacon	
Pizza tonno	15,25
tomato sauce - mozzarella - tuna - caper - red onion	
Pizza pollo	16,75
tomato sauce - pesto - red onion - mozzarella - chicken	
Pizza Parma ham	17,25
tomato sauce - mozzarella - Parma ham - buffalo mozzarella - sundried tomato - arugula	
Pizza quattro formaggi V	17,25
tomato sauce - mozzarella - Emmental - Chaumes - Gorgonzola	
Pizza Mexico	17,50
tomato sauce - mozzarella - spicy minced meat - red onion - nacho - guacamole	

Extra pizza topping	1,50
chicken - pepperoni - tuna - bacon - mozzarella - artichoke - zucchini - red onion - bell pepper - arugula	

SWEET SEDUCTION

Calamansi	7,75
Calamansi citrus mousse - mango - biscuit - red fruit	
 Speculoos	8,25
Lotus cookie - fudge - chocolate - raspberry	
Crème brûlée	8,25
vanilla - amarena ice cream	
Oreo	9,75
vanilla ice cream - chocolate - Oreo	
Cheese board	13,75
Emmental - Chaumes - Gorgonzola - Old Amsterdam - quince jelly - Dutch "Kletzenbrood" - walnut	
Coffee complete	8,75
coffee, espresso or tea - sweet treats	

CHEF'S SURPRISE DESSERT TO SHARE	23,50
Based on 2 adults & 2 kids	

ESPECIALLY FOR KIDS

STARTER

Chicken teriyaki skewer	8,75
fresh fruit	
Caprese salad V	6,50
tomato - mozzarella - pesto	
Tomato soup	5,00
meat balls	

MAIN DISH

Spaghetti	8,50
tomato sauce or meat sauce - grated mozzarella	
Pizza Bambino	9,25
kids' pizza of your choice	
Kidsburger	9,75
burger - bacon - tomato - pickle - cucumber & tomato - lettuce - fries	
American pancakes V	9,75
5 pancakes - syrup - icing sugar	
Fish & Chips	10,50
fish pieces - remoulade sauce - cucumber & tomato - fries	
French fries & snack	9,75
fries - snack of your choice: chicken nuggets, Dutch croquette, Dutch frikandel or Dutch cheese soufflé - cucumber & tomato	
Supplement: cucumber & tomato	1,50

TIME FOR DESSERT

Oreo	6,50
vanilla ice cream - chocolate - Oreo	
Kids ice cream	5,25
vanilla ice cream - strawberry ice cream - whipped cream	
Fresh fruit salad	5,00

DRINKS

NO & LOW DRINKS

Coca-Cola Zero, Fanta Orange Zero, 3,50
Sprite, Spa Reine, Spa intense,
Dubbelfriss Apple & Peach

Acqua Panna, S.Pellegrino 0,75 L — 6,25
Dubbelfriss Bubbelfriss 0,75 L — 12,50
Champagne for kids

SOFT DRINKS & JUICES

Coca-Cola, Fanta Cassis, Fuze Tea, 3,50
Fuze Tea Green, Royal Bliss Tonic,
Bitter Lemon, Ginger Ale, Rivella, Fristi,
Chocomel, Apple juice, Orange juice,
Ginger Beer

Fresh orange juice 5,25
Vita Green 100% BIO 4,25
Apple - Lemon - Cucumber juice

WINE

WHITE

Culemborg Glass: 5,25
Chenin Blanc of Muscat Bottle: 29,50
South Africa

Altozano Glass: 5,50
Verdejo & Sauvignon Blanc Bottle: 31,50
Spain

Santa Alvara Glass: 5,95
Chardonnay Bottle: 34,50
Chile

AROMATIC Bottle: 29,50
Tüzko
Traminer
Hungary

FRUITY Bottle: 32,50
Modello Masi
Pinot Grigio
Italy

TROPICAL Bottle: 34,50
Boschendal 1685
Sauvignon Blanc
South Africa

SPICY Bottle: 34,50
Paul Jaboulet Aîné Parallèle 45
Viognier
France

RED

Culemborg Glass: 5,25
Cabernet Sauvignon & Bottle: 29,50
Cinsault
South Africa

Altozano Glass: 5,50
Tempranillo & Syrah Bottle: 31,50
Spain

Santa Alvara Glass: 5,95
Merlot Bottle: 34,50
Chile

SPICY Bottle: 32,50
Fuodo Maccari Neré
Nero D'Avola
Sicilië, Italy

FRUITY Bottle: 34,50
Beronia Rioja Crianza
Tempranillo & Mazuelo
Spain

INTENSE Bottle: 34,50
Boschendal Lanoy
Cabernet Sauvignon & Merlot
South Africa

FULL-BODIED Bottle: 37,50
Bodega Norton
Malbec
Argentina

DRAFT BEER

Heineken 0,25 L / 0,50 L / 1,80 L 3,50 / 6,50 / 22,50
Brand 0,25 L / 0,50 L 4,25 / 8,50
Brand Weizen 0,30 L / 0,50 L 5,25 / 9,25
HUP HOP beer - Fresh, fruity and refreshing IPA 0,25 L — 5,25
Beer of the season Ask for the price

BOTTLED BEER

Heineken 0.0 3,75 Affligem Dubbel 5,50
Brand Weizen 0.0 4,25 Affligem Tripel 5,95
Brand IPA 0.0 3,75 Texels Tripel 5,95
Amstel Radler 0.0 3,75 Apple Bandit Juicy Apple 5,50
Amstel Radler 3,75 Mort Subite Kriek Lambic 5,25
Affligem Blond 5,50 Desperados 6,25

COFFEE & TEA

Coffee, Espresso 3,25
Cappuccino 3,95
Latte Macchiato 4,25
Hot Chocolate - Whipped cream (+0,50) 4,25
Senza Tea 3,50
Fresh mint or Ginger tea 4,25
Iced Coffee 5,50
Coffee specials - Irish, French, Italian, Spanish, Dublin 8,50

ROSÉ

Culemborg Glass: 5,25
Pinotage & Syrah Bottle: 29,50
South Africa

Altozano Glass: 5,50
Tempranillo & Syrah Bottle: 31,50
Spain

DESSERT
Prunotto Moscato d'Asti Glass: 5,95
White Canelli Moscato Bottle: 32,50
Piemonte, Italy

SPARKLING

Bodega Norton Cosecha Glass: 6,25
Chardonnay Extra Brut Bottle: 37,50
Argentina

Nicolas Feuillatte Bottle: 65,00
Réserve Extra Brut
France