

Proeflokaal Abraham Kef



alcohol-free

Le Petiot Normandy pear cider 0.0%	6
Riesling Rheinhessen 0.0%	6
Rosé Rheinhessen späburgunder, dornfelder 0.0%	6
Jeverfun pilsner 0.3%	3
Texels Skuumkoppe Dunkelweizen 0.0%	5

beer by the bottle (0.33L)

Gulpener Pils	3
Blanche de Namur Wheat beer	4
Oude Geuze Lambic (sour beer)	5
Duchesse de Bourgogne Flemish red ale	5,5
Saison du Pont Saison	5,5
Orval Trappist	6
Haversafari Hazy NEIPA	6
Lousberg Blonde tripel	6,5

large format beer (0.75L)

Lousberg Blonde tripel	20
3 Fonteinen Oude Geuze	34
3 Fonteinen Plum Queen Victoria	45
3 Fonteinen Elderflower	47
Mousses Sauvages Gamay 70% saison, 30% gamay	44
Élevage Macvin blond aged in Macvin barrels	50
3 Fonteinen x Claus Preisinger lambic & merlot (last bottle)	60

stronger

1 year aged Rye Genever Zuidam	4,5
Génépi des Alpes	4
Pastis de Marseille Ricard	4

soft drinks & juice

San Pellegrino	3 6,5
Apple juice	3
Orangina, Naturfrisk Cola, Elderflower, Tonic	3,5
Naturfrisk Ginger Beer	4
Lemonade for the little Kefjes	2,5

coffee from Kepler & tea

Coffee	from 3
Tea Fresh ginger	3 4

sunscreen

15 ml Tube Vision sunscreen SPF 30	2,5
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aperitif

Génépi Royale Spumante, Alpine Génépi & elderflower	9
Suze Tonic lemon verbena	8,5

bubbles

Il Grillo Spumante Sicily, Italy grillo	7 35
Cimes de Bulles méthode traditionnelle Vouvray chenin blanc	9,5 47

cider

Poiré Domfront Normandy pear	6,5 32
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white

La Dame de Onze Heures Muscadet Sèvre et Maine, Loire 2023 melon de bourgogne	7 35
Wagner Stempel Rheinhessen, Germany 2023 riesling	7,6 38
L'Effrontée Alsace 2022 chardonnay <i>vin nature</i> litre	8 56
Ballon Blanc Rhône 2023 grenache, chardonnay, rolle	6,8 34
Prémices Coteaux du Loir 2022 chenin blanc	11 55
Thevenet Quintaine Mâcon Villages 2022 chardonnay	10,5 52
Blond by Nature Burgenland, Austria field blend 2023 <i>vin nature (orange)</i>	9 45

red

Primal Côtes Catalanes 2024 syrah <i>vin nature</i> litre	6,5 40
Large Soif Anjou, Loire 2022 cabernet franc <i>vin nature</i>	9,5 47
Drei Bruder Cuvee Rot Ahr, Germany 2022 späburgunder, frühburgunder & cabernet sauvignon	6,8 34
Beaujolais-Villages Vieilles Vignes Beaujolais 2022 gamay <i>vin nature</i>	10,5 52
La Garrigue Côtes du Roussillon 2022 mourvèdre, carignan, grenache, syrah <i>vin nature</i>	11 55

sweet

Coteaux de Layon Loire chenin blanc	7
L'Expression de Sauternes Sauternes sémillon, sauvignon blanc	8
Macvin du Jura Blanc Jura savagnin	8
Niepoort Port Ruby or Tawny Douro, Portugal	6

More wines on the wine list

After 4 PM on Sundays, some wines may no longer be available by the glass

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lunch

12:00 – 15:00

Kef's Déjeuner

12

1/4 baguette from Bakkerij Niemeijer
Sourdough 'krentenbol' from Koen
Stolkse semi-matured Gouda
Beurre salé & jam
Espresso, black coffee or tea
Apple juice
with Comté and Coppa from de Herkomst

+ 4,5

baguette from Bakkerij Niemeijer

Stolkse semi-matured Gouda
Comté
Aged Noorderkaas | piccalilli
Merlijn (goat's brie) | chutney by Elaine
Taleggio | onion compote
Brie de Meaux
Truffle brie
Louman's Ossensworst 1747 | mustard

5
6,5
7,5
8,5
7,5
7,5
9,5
8

sourdough 'krentenbol' from Koen

Stolkse semi-matured Gouda
Semi-matured goat's Gouda
Comté

4,5
5
5

The Kef Tosti

10

with Beaufort, Appenzeller, Tynjetaler and Tilsiter
Keppler sourdough | onion compote | ketchup

Preparation time for the tosti is ± 20 minutes

12:00 – 20:15 (on sundays until 19:15)

Kef's cheese selection

Selected by our cheesemongers based on what you're drinking
and which cheeses are at their peak ripeness.

Fully Dutch upon request.

fig-almond bread | membrillo | baguette from Niemeijer

4 pieces 16,5
5 pieces 19,5
6 pieces 21,5

charcuterie | baguette

18,5

Coppa & dried sausage from De Herkomst

Duck rillettes from De Pasteibakkerij

Ossensworst 1747 by Louman

Aged duck breast with black pepper from Épicerie Bouf

French tinned fish | crostini

Sardines from La Perle des Dieux | lemon 10
Mackerel rillettes | green pepper | pickled red onion 12
Lobster mousse | lemon mayonnaise 14

on the side

Pickled seasonal vegetables 5
Taggiasca olives from Meeuwig 5
Baguette from Niemeijer | beurre salé 4,5
Extra plate of baguette 3

sweet

Crème brûlée by Chocolatier Raaf 8,5
Bread and butter pudding | membrillo | vanilla ice cream 8
preparation time ± 15 minutes
Affogato | vanilla ice cream + espresso (decaf possible) 6
Chocolate bonbons by Chocolatier Artichoc (contains nuts) 4,5

We only accept payment by card
Do you have an allergy? Please let us know