Please give us a notice when you have an allergy.

★ P\$EKE POTLOED 6ar * 6istro

IINCH

₩ VEGGIE DISHES

SANDWICHES

White or Brown Sourdough Fresh from Bread & Delicious

Beef Carpaccio9.95With Parmesan and Ciprianicream, Rocket & PinnutsHealthy8.50With Ham, Cheese, Egg, Cucumber, Tomato & Maastricht Mustard9.00Backed Brie ♥9.00With Grapes, Walnuts, Rocket and Honey8.50Tunasalad8.50With Apple, Onions and Capers8.50Egg Salad With Chives and Bacon8.50		$\left[\begin{array}{c} \cdot & \cdot \\ \cdot & \cdot \end{array} \right]$
With Ham, Cheese, Egg, Cucumber, Tomato & Maastricht Mustard9.00Backed Brie ♥9.00With Grapes, Walnuts, Rocket and Honey9.00Tunasalad8.50With Apple, Onions and Capers8.50Egg Salad8.50	•	
With Grapes, Walnuts, Rocket and HoneyTunasalad8.50With Apple, Onions and Capers8.50Egg Salad8.50	With Ham, Cheese, Egg, Cucumber, Tomato &	8.50
With Apple, Onions and CapersEgg Salad8.50		9.00
66		8.50
	00	8.50

THE WHOLE DAY!

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Pirates plate You eat with your parents	0.00
Ribs Fries, Salad & Mayonaise	9.50
Frikadel / Chickennuggets / Bitterballs with Frie Salad & Appelcompote or Mayonaise	es 7.50
Little Stew with Fries, Salad & Mayonaise or Appelcompote	9.50
Little Steak or Little Salmon with Fries, Salad and Mayonaise or Appelcompo	9.50 te
Kids ice cream	4.00

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((f) « (	SALADS »		« WARM LUNCH »	
Goat Cheese 🕅	TH SOURDOUGHBREAD	16.50	<b>Meatballs from Liege</b> Homemade Meatballs in a Sweet and Sour Sau Served with Fries and Salad	14.50 Jce
Grapes & Nut Blend Ocean Trout, Smoked Salmor	n & Mackerel	17.95	<b>A Patty Filled With Chickenragout</b> Homemade served with Fries or Bread & Salad	12.50
Forest with Mushroor Herbes & Red Onion		15.50	<b>Black Pudding</b> Served with Appel, Onion and Sourdoughbread	9.75
	SOUPES		<b>2 Beaf Croquettes</b> Served with Bread or Fries, Salad & Maastricht Mustard	9.75
Onionsoup - Specialty Grated with Cheese Served with Sourdoug	ghbread		<b>Omelet</b> With Tomato, Bacon, Onion, Little Salad & Sourdoughbread	9.75
Chef's Soup	L	ayprice	Veggie is Possible Y	
BURGERS	Served with Fries & May Spicy Vega Burger ♥	onaise omato, Chees	e, Gherkins & BBQ sauce, e, Gherkins & BBQ sauce,	13,75
	N C H M E N U	E	PIEKE'S TOAST 2 THICK SLICES OF GRILLED SOURDOUGH	
A Patty Fill Homemade served v I Served w So 2 B	Chef's Soup *** Led With Chickenragout with Fries or Bread 7 Little or Black Pudding ith Appel, Onion and urdoughbread or Seaf Croquettes read or Fries & Little Salae		Pique Ham, Cheese & Little Salad 8.50 Barber Pulled Chicken, Cheese & Garlic Dressin 10.95 Forest ⋎ Mushrooms, Onion, Herbes & Cheese 8.00	
	16.95			

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Platters
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THE WHOLE DAY SERVED WITH SOURDOUGHBREAD

Limburg Meat Platter 4 different types of Limburg Meats	12.50
<b>Fish Platter</b> Smoked Salmon, Tunasalad, Mackerel & Smoked Trout	14.50
<b>Regional Cheese Platter</b> 4 different types of Regional Cheeses	13.50
Bread Platter ♀ Sourdoughbread served with Tomatotaper Herby Butter & Marinated Olives	6.95 nade,
<b>Deep-Fried Platter</b> Different types of Deep-Fried Snacks served with 2 sauces	12.50
<b>« BORREL »</b>	
<b>Bitterballs</b> Maastrichtse Mustard	6.00
<b>Deepfried Snacks</b> Chili-mayonaise	6.50
<b>Cheese Nacho's</b> Chili-mayonaise	6.75

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« COURSES »



21.50

16.50

# × STARTERS ×

<b>Beef Carpaccio</b> Served with Ciprianicream, Pinenuts, Rocket & Parmesan	9.95
<b>Tempura Battered King Prawns</b> Served with Chilimayo & Fresh Salade	9.95
<b>Bread Platter ∛</b> Sourdoughbread served with Herb Butter, Tape And Olives	6.75 made
Limburg Cave Matured Cheese Croquettes ℣ Served with Mueslibread and Sirup	9.95
<b>Baked Camembert with Walnuts</b> Served with Bacon & Honey	7.95
sharing is caring, Preuvenemintsje FOR 2 PERSONS	19.95
Kids ————————————————————————————————————	
Soupes	
<b>Onionsoup - Specialty</b> $\mathcal{V}$	

Grated with Cheese Served with Sourdoughbread Normal 6.95 - Small 5.95

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Chef's Soup Served with Sourdoughbread DAYPRICE

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# MEAT

Pork Tenderloin Satay with Spicy Peaunutbutter sauce

Served with Fries Atjar & Prawn Crackers	
see see 3 skewers 17.	
start at a skewers 19.	50
, see and and and a see a see 5 skewers 22.	00
"Zuurvlees" 15.	75
Typical Maastricht Beefstew, Sweet 'n' Sour Served with Salad, Fries & Mayonaise	
You have try this when your in Maastricht!	
"Knien" 18.	75
Maastricht recipe for Pickled Rabbit, served with	, ,
Applecompote, Fries & Salad	
"Staoverij" 18.	75
Homemade Pork Stew prepared with Limburg Pig	
meat & Brand Brown Beer served with Applecompo Fries & Salad	te,
	~ -
"Ribkes" 18. Tender Ribs served with Fries,	95
Salad & Spicy Barbecuesauce	
Steak "Limousin" 19.	95
Steak 180 gram from Limburg Beef served with	
Vegetables & Pepper sauce	
"Wengskes" 18.	75
Pork Cheeks in Stewed in Red Wine	, ,
And Jus of Veal, Vegetables & French Fries	
"Champignons A L'Escargot"  √ 15.	50
Mushrooms in a Herby-Creamy Sauce	50
Served with Salad & French Fries	
<b>W</b> QUICHE <b>W</b>	K

"Saté"

Quiche with Spinach, Ricotta & Mushrooms ♀ 16.50 Served with Fresh Salad

## <<< Fish >>>

# "Kabeljauw Krujjekeurske"

Codfish with a Herby Crust Served with Warm Vegetables & Gratin

### "Zalm oet d'n Ove" 19.95

Ovenbaked Salmon Served with Warm Vegetables,

Gratin & Beurre Blanc

### PASTA

Ravioli filled with 4 Cheeses 🕅	
In a seasoned Tomato-Vegetable sauce	

### SUPPLEMENTS

Fries & Mayonaise	2.50
Sourdoughbread 2 pieces	2.00
Ketchup   Curry	0.50
Extra Mayonaise	0.50
Mixed Salad	2.00



SERVED WITH SOURDOUGH FROM BREAD & DELICIOUS

Goat Cheese ♀ Grapes & Nut Blend	16.50
<b>Ocean with Trout, Smoked Salmon &amp; Mackerel</b> Trout, Smoked Salmon & Mackerel	17.95
Forest with Mushrooms & Bacon Herbes & Red Onion	15.50



24.95

### MAASTRICHT

Chef's Soup or

Breadplatter

***

Maastricht Beafstew Salad, Fries & Mayonaise or

> Pickled Rabbit Salad, Fries & Appelsauce or

Maastrichtse Pork Stew Fries, Salad & Appelsauce or

Saté Pork Tenderloin Atjar and Fries

***

Café Limbourgeois or Coffee or Cappuccino or Tea 28.50

### PETER PENCIL

Beaf Carpaccio of

King Prawn Tempura of

**Croquettes with Cave** 

Cheese

Steak Limousin with Peppersauce, Gratin and Vegetables or

> Ovenbaked Salmon with Beurre Blanc, Vegetables and Gratin or

Vegetarian Quiche with Fresh Salad

***

**Tiramisu** or

Warm Apple Pie with Vanillaicecream 'Creme Anglaise' or

Cheeseassorti (+2,-)



Cheesecake Forest Fruit 6.50 Sorbet ice Tiramisu 6.50 Cream, Lady Fingers & Amaretto **Cafe Limbourgeois** 6.00 Espresso, Mocca ice cream, Els La Vera & Caramel **Grandmothers Apple Pie** 6.50 Vanille ice cream, Whipped Cream & Crème Anglaise **Coupe Peter Pencil** 6.50 Vanillei ce cream, Egg-Nog, Chocolat Sauce Whipped Cream **Small Cheese Platter** 10.25 3 different types of Cheeses served with Bread