



HET LAGE LICHT

HOT DRINKS

Coffee 3.-
Espresso 3.-
Double espresso 3.75
Cappuccino 3.25
Coffee wrong 3.50
Latte macchiato 3.75
Hot chocolate milk 3.75
Tea 3.-
Fresh ginger tea 3.75
Fresh mint tea 3.75
Vegetable milk 0.50
Extra shot of espresso 0.75
Whipped cream 0.80

PIE AND SWEETS

Traditional butter apple pie 4.75
Carrot walnut pie 4.75
Chocolate cake 4.75
Cheesecake 4.75
Cannoli's in various flavors 2.25

COLD DRINKS

Coca Cola regular / Zero 3.-
Fanta Orange / Cassis 3.-
Sprite 3.-
Fuze sparkling lemon black tea 3.25
Fuze black tea peach hibiscus 3.25
Fuze green tea 3.25
Finley tonic / bitter lemon 3.25
Chaudfontaine still / sparkling 250ml 3.-
Chaudfontaine still / sparkling 500ml 5.25
Apple juice/ orange juice 3.25
Fristi / Chocomel 3.50
Milk 2.50

SANDWICHES

Creamy egg salad with truffle mayonnaise and parmesan cheese 9.25
Prosciutto, mozzarella and sun-dried tomato 11.50
Smoked trout with horseradish sauce 10.50

SOUPS

Tomato soup 6.-
Soup of the season, something different every time 6.50

SALADS

Greek salad with feta cheese, olives, tomato and cucumber 13.50
Prosciutto salad with mozzarella and sun-dried tomato 14.00
Smoked trout salad with horseradish, capers and croutons 14.00

CROQUETTES

Beef croquettes on bread 11.00
Vegetable croquettes on bread 11.00

HOT DISHES

Bread with ham and melted cheese from the oven 10.50
Philly cheese steak, beef, cheese sauce, onion and jalapeño 12.50
Portion of battered fish with garlic sauce 9.50
Portion of fries with mayonnaise 5.75
Hot dog with ketchup, mustard and fried onions 8.75

FOR THE CABIN BOYS AND MERMAIDS

Sandwich with Nutella or cheese 3.50
Sandwich with one croquette 6.50
Sandwich with ham and melted cheese from the oven 5.75
Children's menu; croquette, fries, applesauce, mayonnaise and a tattoo 8.25

WITH DRINKS

Portion of bitterballen (6) with mustard 7.-
Portion of oyster mushroom bitterballen (6) with truffle mayonnaise 8.-
Bread with spreads 10.50
Fish platter (2 persons) with squid, battered fish, shrimp, mussel and trout 16.-
Portion of butterfly shrimp (8) 7.50
Loaded fries with truffle sauce, cheese sauce and bacon 6.50

DRAFT BEER

Grolsch Premium Pilsner small 3.60 – large 7.-
Grolsch Weizen small 4.60 - large 9.-

BOTTLED AND CANNED BEER

Kaapse Graanzuiger, our house beer, canned 5.80
Grolsch Premium 0.0 3.-
Grolsch Weizen 0.0 4.60
Grimbergen triple 7.50

WINE

RED

TerrediRai, Merlot from Italy glass 4.75 - bottle 23.75
Les Petites Cabanes, Cabernet / Syrah from France glass 5.50 – bottle 25.50

WHITE

TerrediRai, Sauvignon Blanc from Italy glass 4.75 – bottle 23.75
Les Petites Cabanes, Chardonnay reserve from France glass 5.50 – bottle 25.50
Sweet white wine glass 4.75 bottle 23.75

ROSE

La plume, Cinsault Rosé from France glass 4.75 – bottle 23.57
Pipoli, Aglianico Rosato from Italy per bottle 27.50

CAVA

Jaume Serra Cava Brut from Spain per bottle 25.50

LOCAL AND SUSTAINABLE PRODUCTS

In our kitchen we work as much as possible with local and sustainable products. You can drink coffee from our coffee specialist Peeze. The Oosterschelde bread we serve is Pain de Mer, Zeeland natural sourdough bread prepared with purified salty seawater from De Oosterschelde National Park. In addition, we serve as many seasonal products as possible in our changing dishes.

THE 'LAGE LICHT' LIGHTHOUSE

From this café you can see the Low Light, in the Maritime Museum Haven. This red lighthouse stood in Hoek van Holland from the end of the 19th century. Together with the High Light, he guided ships safely into the port of Rotterdam. In 1967 the Low Light went out and moved 10 years later to the head of the Leuvehaven. In 1990 it was given its current place in the museum harbour.

WELCOME ON BOARD!

Your drink, children's party or meeting at a special, maritime location in the heart of Rotterdam? Ask our employees about the possibilities or visit maritiemmuseum.nl.

Please let us know if you have an allergy or dietary preference and we'll be happy to assist!

