

food

erasmus paviljoen

about the menu

The Erasmus Paviljoen takes its inspiration from the Italian cuisine. Wherever possible, our chefs aim to use local, organic and honest products which we prepare homemade, respecting animal welfare and the environment. This results in a no-nonsense but creative cuisine, with the tastiest dishes.

From 11 a.m. hot dishes

Our dishes can also be ordered for take-away

cakes & cookies

– Granola bar	€1.60
– Magic cookie bar	€2.00
– Brownie	€2.00
– Blondie	€2.00
– Pear square	€2.10
– Caramel shortbread	€2.10
– Coconut slice	€2.10
– Apple cake	€2.90
– One whole apple cake (as take away)	€14.50
– Lemon meringue cake	€3.40
– Chocolate cake	€3.40
– Carrot-nut cake	€3.40
– Date-cheese cake	€3.40
– Raspberry-quark cake	€3.40
– One whole cake (as take away)	€23.50
– Icream scoop next to pie	€1.00
– Whipped cream	€0.50

icecream

See the glass case in front of the kitchen or ask our staff for our current flavours

1 scoop	€1.20
2 scoops	€2.40
3 scoops	€3.00
4 scoops	€3.50
Whipped cream	€0.50

platters (butter + €0.30)

All platters are served with farmhouse bread by Jordy (also available with glutenfree bread)

Tapenade platter tapenade, pesto, olive oil	€4.80
Tapenade platter deluxe tapenade, pesto, olive oil, olives, prosciutto and cheese	€6.50

sandwiches

All sandwiches are made from farmhouse bread by Jordy

Goat cheese	€3.70
Marinated chicken breast	€3.70
Humus with sundried tomatoes and olives	€3.20
Farmhouse cheese	€3.10
Sandwich of the day	€3.50

soups (butter + €0.30) small/big

All soups are served with farmhouse bread by Jordy (also available with glutenfree bread)

Tomato soup with croutons and basilicum	€2.90 / €3.70
Soup of the day	€2.90 / €3.70

salads (butter + €0.30)

All salads are served with farmhouse bread by Jordy (also available with glutenfree bread)

Smoked mackerel with salad and capers	€5.50
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Cesar salad with poached egg, anchovies, Parmesan cheese and croutons	€5.20
Chickpeas salad with toasted bread, tomatoes, mint, chickpeas and feta	€5.20
Black lentil salad with roasted vegetables, ricotta salata and hazelnuts	€5.20
Rucola with buffalo mozzarella, sundried tomatoes, and pine nuts	€4.90
Salad of the day	€5.50

pastas (rucola + €0.50) small /big

Spaghetti vongole with red pepper, garlic, parsley and lemon	€6.00 / €7.90
Spaghetti bolognese with minced beef, pancetta and tomatoes	€5.60 / €6.80
Penne funghi	€5.00 / €6.20
Penne broccoli with a sauce of anchovies, garlic and olive oil	€5.00 / €6.20
Ravioli with artichokes, tomatoes, lemon sauce and rucola	€7.50
Pasta of the day	€6.50

pizzas (rucola + €0.50)

Pizza prosciutto	€6.70
Pizza salami with Taggiasca olives	€6.50
Pizza quattro formaggi with four types of cheese	€6.30
Pizza anchovies with parsley	€6.20
Pizza margherita with mozzarella, sundried tomatoes and basilicum	€6.00
Pizza of the day	€6.50

burgers (French fries + €2.00)

Beef burger Gasconne beef with onions, panchetta, cheese, pickles and tomatoes	€7.50
Vegetarian burger with onions, cheese, pickles and tomatoes	€7.50

garnish

Vegetables of the day	€2.00
French fries with rosemary and garlic	€2.00

snacks

Mixed snack platter (3 Bitterballen, 3 Cheese soufflés, nuts)	€5.00
Rotterdam bitterballen (6 pieces)	€3.90
Mini cheese soufflés (6 pieces)	€3.50
Hoeksche chips	€1.50
Seasoned nuts and seeds	€1.50

specialties of the night (from 17.00 hrs)

Specialties of the day Price of the day

family style (only groups 10-30 persons, from 17.00 hrs)

Different plates on the table to share with each other.

Reservations are necessary: www.erasmuspaviljoen.nl

A. Surprise menu with different salads, bread, meat, fish, vegetables, pizza bianca & French fries	€17.50
B. Pasta menu with different salads, pastas and sauces	€9.50
C. Burger menu with salad & French fries (choice of beef burger or vegetarian burger)	€8.50

for alternatives regarding food allergies please ask our staff.

 vegetarian

regional, organic and quality

At the Erasmus Paviljoen we take pride in quality, not only in our service to you, but also in our products. Therefore we prefer to work together with regional and organic suppliers. Better for you, better for our environment. Let us shortly introduce our partners:

Lindenhoff Farm

Our vegetables, meat and dairy products are supplied by Lindenhoff Farm, a family company just south of Amsterdam. As self-pronounced 'ambassadors of authentic taste' they work without coloring agents, flavorings or other unnecessary additives. No hybrid vegetables or meat races, only seasonal products, obtained from the source, without any middle men. www.lindenhoff.nl and www.koopeenkoe.nl

Versvishandel Jan van As

Our fish is supplied by Jan van As. One of the main reasons why we decided to buy fish from here, is that van As only sells fish that is in season, which is important to sustain the fish population. www.janvanas.nl

Frank Kesteloo

This regional farmer from Dordrecht provides us with 100% organic vegetables, lettuce and herbs. Besides, his greenhouse is a so-called 'cold-greenhouse', where no heating is used during the winter, saving energy and thus the environment!

Olijfbedrijf

Our olives and olive oil come from a Dutch company that imports special olive products directly from the Mediterranean region. No middle men, but just good and pure olives. Do we need to say more? www.olijfbedrijf.nl

Brood van Jordy

Do you like our sandwiches as much as we do? Then that has definitely something to do with Jordy, the third generation baker of the famous Rotterdam Bakers family Klootwijk. With his shop at the Nieuwe Binnenweg in Rotterdam and he became a hit right away. His bread is tasteful, healthy, and every day he supplies us with a new batch! www.broodvanjordy.nl

Koekela

Another Rotterdam based bakery is Koekela, located at the Nieuwe Binnenweg and well known for their cakes, cookies, muffins and bars. This is exactly what they provide us with every day! www.koekela.nl

Man met Bril Koffie

The true and only Rotterdam Coffee maker! No Starbucks in the Paviljoen, but fresh and tasteful Rotterdam coffee. That is what Man met Bril Koffie stands for, and what we believe in! www.manmetbrilkoffie.nl

Ijssalon Doppio

Ijssalon Doppio is well known in Rotterdam, located in Crooswijk and Rotterdam North and now also available at the campus! www.ijssalondoppio.nl

Pinky Rose

Fresh homemade soda, with a bite. A local chef makes his own fresh & serious syrups, which we turn into a hand crafted lemonade. For the moments you want a little more kick than a soda, but when you're not ready for the drizzle of any alcohol. No artificial additives, only organic ingredients and homemade. Give it a try! www.pinkyrose.nl