

## GREAT TO START WITH

### BREAD • 7.00

with olive oil, salted butter and Baba Ganoush

*Baba Ganoush is a dip made of grilled eggplant. The dip was founded in the Middle East where it was primarily used in the Lebanese and Syrian kitchen.*

### WILD MUSHROOM CROQUETES • 2 PIECES 5.00

Served with vadouvanmayonaise

### OYSTER, PER PIEVE - GEAY SPECIAL NR. 4 • 3.85

with shallots and red wine vinegar

### OYSTER FROM THE BBQ, PER PIECE - GEAY SPECIAL NR. 4 • 3.85

with roasted beet, radish and horseradish cream

## ELZASSER FLAMMKUCHEN

*Flammkuchen is a dish that originally comes from the Alsace, Germany. To test whether the wood ovens were hot enough to bake large loaves of bread, the placed a thin slice of bread dough on the bottom of the oven. If the piece darkened too quickly, the oven was still too hot to bake the large loaves of bread. We serve them with;*

**CLASSIC** – Smoked bacon and leek • 6.75

**FISH** – Mackerel, raisins, spinach and capers • 8.50

**CHEESE** – Goat cheese, mustard, caramelized fennel and dill • 9.00

**SWEET** – Apple and boerenjongens; raisins soaked in Boomsma Beerenburg • 7.50

### IBERICO PLATE • 19.75

To share for 2 to 4 people – Bacon, paleta iberico (shoulder ham), procureur (pork neck) and salchichon (dry sausage) with acids and Romesco, puff pastry stems, bread and candied vegetables

## SOUPS

*Warm bread and salted butter is served with all soups.*

### FRISIAN BEANS (FROM THE WÄLDEN) • 6.50

with beef salad and lovage oil

*Wâldbeantsjes út de Fryske Wâlden*

### MUSHROOM BROTH • 6.50

with miso, tofu and spring onion

## COLD DISHES

### SALADS

*Salted butter and bread is served with all salads.*

#### **GOATCHEESE • 14.25**

Machedoux, Le Puy lentils – green lentils from the Le Puy area, the French Auvergne – pumpkin and sprouts

*Machedoux is a raw milk goat cheese made by the organic goat farm De Oude Streek, located in Groningen Westerkwartier.*

#### **TWEEBAKSMARKT • 15.50**

Fourme d'Ambert (blue cheese), Akkrumer plate ham, chicory, red chicory and mushrooms

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## COLD DISHES

*Salted butter and bread is served with all cold dishes*

#### **OESTER FROM THE BBQ - GEAY SPECIAL NR. 4 - 3 PIECES • 11.25**

with roasted beet, radish and horseradish cream

#### **SPICY MARCKEREL SALAD • 9.75**

with roasted peanuts, pink harissa, sweet and sour vegetables

#### **VYCHISOISSE • 11.00**

Classic French, cold, mashpotato soup with radish and Dutch shrimps from Solt

#### **BEEF PASTRAMI • 11.50**

from the rump, with a beet salad, agria potato, sweet and sour vegetables

#### **ROOT VEGETABLES • 9.75**

with curd of goat yoghurt, pumpkin seed mayonnaise, roasted celeriac, yellowbeet and fried avocado

*In contrast to the traditional fishermen, the men of Solt have changed the way they work their business. They do this with a group of like-minded craftsmen and professionals who stand for taste, fair production and 100% natural ingredients in an contemporary and surprising way. They peel the Dutch shrimps in Lauwersoog, a small village in the northern part of The Netherlands. The shrimps can be kept for up to 14 days without the addition of artificial fragrances, colors and flavors. This ensures the most delicious and honest taste; sea salty sweet.*

## HOT DISHES

### MEAT AND POULTRY

#### GRILLED BULLET STEAK • 21.00

with a mushroom cream sauce, seasonal vegetables and a potato muffin

#### VEAL SWEET AND VEAL CHEEK • 29.00

crispy fried sweetbreads and braised veal cheek with palm cabbage, red wine gravy and spätzle

#### BACON & CHEESEBURGERS • 18.00

two burgers from dry-aged Fries Weiderund with chicory, onion compote and grape mustard mayonnaise and fresh fries

#### DUCK CONFIT • 25.00

baked on the skin, with candied sauerkraut, apple, bacon, truffle potato and Albufera sauce

*Sauce made from port, madeira and cognac*



### LOST MAILMAN

#### THREE DISHES THAT TOGETHER FORM A MAIN COURSE, FOR THOSE WHO CANNOT CHOOSE • 22.75

Roasted pumpkin with fregola, a spicy mackerel salad with a cream of peanut, pink harissa, carrot and red onion and a bacon and cheeseburger with fresh fries

### FISH

#### GRILLED ZANDER • 24.50

with candied sauerkraut, apple, bacon and an eel beurre blanc

#### BAKED SALMON • 19.75

with linquine, spinach and a white wine sauce

### SIDE DISHES

Chicorysalad with apple and bacon • 3.50

Fresh fries with mayonnaise • 3.00

Warm seasonal vegetables • 4.00

Frisian Agria potato cooked in the skin • 3.50

### VEGGIE

#### ROASTED PUMPKIN • 21.00

with fregola, gremolata – an Italian mixture of lemon zest, garlic and parsley – with Mont d’Or (cheese)

Fregola is a toasted breadcrumb-like pasta from the island of Sardinia. It is made from the best durum wheat. Fregare means “to rub”. By rubbing the coarse semolina paste with water one is creating crumbs. These are dried for a full day. After drying the pasta is roasted in the oven. This is what gives the pasta the rich, earthy taste. The grains are somewhat larger than couscous and therefore have a firmer bite.

*Do you have special dietary request or looking for something that is not on the menu? Do not hesitate to ask. We try to do our best!*

## LATE POST

### **CRÈME BRÛLÉE • 5.25**

with 'us eigen' ('our own' in Frisian) Wobbe coffee and cardamom

### **FLAMMKUCHEN • 7.50**

sweet – Apple and Raisins soaked in Boomsma Beerenburger

### **PINEAPPLE FROM THE BBQ • 7.50**

with caramel icecream and dark chocolate

### **STICKY TOFFEE PUDDING • 7.50**

with stewed pear, almond biscuit and vanilla sauce

### **CHEESES FROM THE CHEESE ATELIER • 10.50**

Monthais sur Feuille, Robiola 'Pratolina', Mont d'Or en Fourme d'Ambert with kletzenbrood

*At the 'Kaasatelier': By using all of their knowledge and passion with purchasing, refining and delivering the best cheese to the catering industry, Joost and Lotte are making their long beloved dream come true.*