

## DELICIOUS TO START WITH

### BREAD • 7.00

with wild garlic butter, beetroot hummus and olive oil

*We use unfiltered Scirinda olive oil from Sicily, which is made from three olive varieties. Where in Calabria they use sticks to beat olives from the trees, in Sicily nets are laid under the trees. Pickers climb up the tree and manually comb the ripe olives from the branches. This results in a fresh aromatic olive oil with a particularly low acidity, that is reminiscent of grass and hay.*

*also delicious for at home,  
for sale in our shop*

### CAMEMBERT FROM THE OVEN • 12.00

with piccolo toast, warm vegetables and bread

### CHOURIÇO • 8.00

flambéed at the table

### PALETA IBERICO • 9.00

Spanish shoulder ham from pure breed Iberico pigs

### RILETTE OF DUCK • 9.50

served with brioche, piccolo toast and bread



### OYSTER PER PIECE • 3.85

with shallot cabernet sauvignon vinaigrette and lemon

**Wine tip:** A.O.C. *Petit Chablis - Chardonnay*

*When you think of oysters, you think of the sea. Grapes that combine best with the refined taste of oysters grow by the sea or on land that was once the domain of the sea. Chablis areas were below sea level during the Ice Age and remains of shells can still be found in the bottom. The French therefore call these wines "oyster water". Both oysters and Chablis have a fresh, mineral saltiness what makes them a perfect match.*

### ALZASSER FLAMMKUCHEN

*Flammkuchen is originally a dish from Alsace. To test whether the wood-fired oven was hot enough, a thin slice of bread dough was placed on the bottom of the oven. If the dough darkened too quick, the oven was too hot to bake large loaves of bread, but ideal for preparing flammkuchen.*



### CLASSIC • 8.25

with bacon and leek

### GOAT CHEESE FROM THE MOLKEREI • 9.50

with caramelized fennel, roasted mustard seeds and dill

### CHOURIÇO • 9.25

with bell pepper and zucchini

# APPETIZERS



*Perfect as a small lunch or starter*

*All salads are served with bread and salted butter.*

## **LENTIL SALAD • SMALL 13.50 / LARGE 16.50**

with mesclun, blanched beets, feta, olives, pomegranate seeds and tahini dressing  
*Tahini is a creamy Eastern pasta made from roasted sesame seeds. It is a creamy and nutty dressing that is somewhat reminiscent of an Eastern peanut sauce.*

## **CAESAR SALAD • SMALL 13.50 / LARGE 16.50**

with poached egg, Hollandaise, Parmesan Reggiano, bacon, garlic croutons and Caesar dressing

## **GRILLED FLANK STEAK • SMALL 14.50 / LARGE 17.50**

with chicory, roasted pecan nuts and vadouvan mayonnaise

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# STARTERS

## **CAULIFLOWER SOUP • 7.00**

with capers, romanesco and beurre noisette

## **FENNEL SOUP • 7.50**

with basil, almond and Tomasu soy sauce  
*Tomasu soy sauce is brewed in Rotterdam, in the only soy sauce microbrewery in Europe. They want to do everything themselves and grow their own soybeans and wheat in Hoeksche Waard. These products, together with spring water and Sel de Guérande from Brittany, form the ingredients of the soy sauce. The sauce is fermented and aged for a minimum of 24 months in 25 to 50 year old whiskey casks from Scotland's finest distilleries.*

## **BEETS OF WADDENGELUK • 10.50**

with Machedoux, balsamic-rapeseed vinaigrette and brioche toast

## **DUTCH SHRIMPS FROM SOLT • 13.00**

with potato-leek cream, salty vegetables, garlic croutons and lovage oil  
*In contrast to the traditional fishermen, the people of Solt started to work in a different way. With a group of like-minded craftsmen and professionals who all stand for taste, fair production, and 100% natural ingredients. They peel the Dutch shrimps in our own country, in Lauwersoog. The shrimp 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; salty sweet and not salty.*

## **POULPO • 13.50**

with green lettuce, bell pepper coulis and lemon vinaigrette

## **VITELLO TONNATO • 11.25**

Veal loin with dried capers and olives, garlic croutons and tuna cream

## **CARAMELIZED CELERIAC • 12.50**

with smoked steak tartare, tulip bulbs and tartar sauce

*Do you have special dietary wishes or an appetite for a dish that is not on the menu? Feel free to ask, we will do our best!*

## WARM DISHES

### SIRLOIN STEAK • 27.00

with veal sweetbreads, cauliflower cream, Little gem, shiitake from Balkbrug, roasted almond and a sauce of Affligem beer

*Wijntip: Primitivo Del Salento, IGT Salento, Villa Mottura*

### CHICKEN • 24.50

breast, ragout and drumstick with Riso Venere and spring vegetables

*Riso Venere is also called venus rice and is super healthy. the rice is gluten-free and packed with fiber, antioxidants, protein, and minerals.*

### SKATE WING FILLET • 24.50

with bell peper- butter crust, sauteed spinach, maitaise and beurre noisette vinaigrette



### ROASTED CAULIFLOWER • 22.00

with cauliflower cream, walnuts and harissa-pomegranate vinaigrette

### FLAT IRION STEAK • 26.00

with a cream of celeriac, confit potato, radish and coffee gravy



### TAGLIATELLE • 21.00

with salsa verde, dried cherry tomato, Stokâlde Fryske Tsiis, olives and garlic croutons

### HADDOCK ESCABECHE • 23.50

with stewed leek, candied potato, dried cherry tomato, carrots, sweet and sour red onion and shellfish escabeche sauce

*Wine tip: Chardonnay Réserve, IGP Pays D'oc, Dompeynac*

### SPECIAL

Every 5 to 6 weeks we change the special card, which you will find on the table in the letter holder. These are dishes that fit perfectly with the season and are only available for a short time.



#### ON THE MENU SINCE 2015

### THREE DISHES, TOGETHER FORM A MAIN COURSE, FOR THOSE WHO CAN NOT CHOOSE

#### VEGETARIAN POSTMAN

Fennel soup with Tomasu soy sauce, lentil salad with beets, feta, olives and tahini, a brioche with homemade wâldbeantsjes burger and fresh fries from Zuyd

24.50

#### THE LAST POSTMAN

Cauliflower soup with capers and beurre noisette, Caesar salade met poached egg, Hollandaise, bacon and Parmesan Reggiano and a brioche with veal cheek and fresh fries from Zuyd

24,50

Chicken from the Kromhoekster Chicken farm from Frieschepalen. A healthy chicken, raised completely antibiotics and salmonella free.

## SIDE DISHES

French fries from Zuyd with

Belgian mayonnaise • 4.00

Fresh salad • 4.00

Vegetables that keep us busy • 4.00

*Dutch Cuisine is characterized by the use of regional and seasonal products.*

*Nature determines our menu.*

## DESSERTS

### RHUBARB • 9.00

with almond crumble and vanilla ice cream

### DARK CHOCOLATE TRUFFLE PIE • 10.50

with pineapple and tropical crumble

### FRENCH TOAST OF FRISIAN SUGAR LOAF • 8.00

with vanilla ice cream and raisins soaked in brandy



*Ús signature dish!*

### CREAM BRÛLÉE • 9.25

from coffee and cardamom

↳ served with a hot espresso, americano or cup of tea

### CHEESES FROM "HET KAASATELIER" • 13.50

selection of cheeses from Het Kaasatelier served with sourdough bread with dried fruit, dried muscat grapes and quince jelly

*With the Cheese Atelier, Joost and Lotte are making a long-cherished dream come true, whereby they can use all their knowledge, passion and experience in purchasing, refining and supplying the best cheese to the catering industry.*

### PETIT FOURS • 7.50

↳ served with a hot espresso, americano or cup of tea

## COFFEE SPECIALS

Made with coffee from our own roasted beans



**LJOUWERTER KOFJE** - Americano with Boomsma Beerenburger and cream • 8.50

**IRISH COFFEE** - Americano with Tullamore D.E.W., cream and star anise • 8.50

**SPANISH COFFEE** - Americano with Licor 43, cream and cinnamon • 8.50

**FRENCH COFFEE** - Americano with Cointreau, cream and orange • 8.50

**ESPRESSO MARTINI** - Espresso with Kahlua and vodka • 9.50