

## SOMETHING TASTY

### BREAD • 7.00

with wild garlic butter, beetroot hummus and olive oil

### TANDOORI NUT MIX • 4.80

### BELLA DI CERIGNOLA OLIVES • 5.00

### FRIES FROM ZUYD • 4.00

with Belgian mayonnaise

### HOLTKAMP (BEEF) CROQUETTE • 1.20 P.S.

### “GROENTEMANNEKES” (VEGAN CROQUETTE) • 1.30 P.S.

with grapeseed mustard mayonnaise

### CHEESE STICKS FROM LOOSDRECHT • 6.00

with a Piment d’Espelette dip

### MATURE FRISIAN CHEESE • 6.00

### FRISIAN DRY SAUSAGE • 5.50

from butcher shop Spijkerman in Akkrum

### CAMEMBERT FROM THE OVEN • 11.50

with Piccolo toast, warm vegetables and bread

### CHOURIÇO • 8.00

flambéed at the table

### PALETA IBERICO • 9.00

### RILETTE OF DUCK • 9.50

with brioche, Piccolo toast and bread

### OYSTER, PER PIECE • 3.85

with shallot cabernet sauvignon vinaigrette and lemon

## SHARING PLATES *Nice to share, to order from 2 people up wards.*

*We have put together 3 extensive sharing plates. A good representation of our traditional kitchen and the beautiful products from our suppliers! There is something for everyone. Perfect to have with a drink, but also delicious as a lunch dish or as a shared starter for dinner.*

### TASTE OF THE GARDEN • 26.00

Fennel soup with Tomasu soy sauce, cheese sticks from Loosdrecht with a Piment d’Espelette dip, peppadews with goat cheese from the Molkerei, “Groentemannekes” (vegan croquettes), Bella di Cerignola olives, crispy cauliflower, grilled carrots, crudité with red beet hummus, puff pastry sticks and grilled bread with wild garlic butter

### DUTCH CUISINE • 32.00

Cauliflower soup and beurre noisette, Waterlanders (crayfish croquette), oysters with shallot, cabernet sauvignon vinaigrette and lemon, cheese from the Kaasatelier, Frisian turf smoked beef, cheese sticks from Loosdrecht with a Piment d’Espelette dip, peppadews with goat cheese from the Molkerei, grilled carrots, crudité with red beet hummus, puff pastry sticks and grilled bread with wild garlic butter

## 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

*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!*

## SOFT DRINKS

### WATER FOR FOUNDATION “OPKIKKER”!

#### UNLIMITED TAP WATER WITH LEMON, ORANGE, MINT, LIME OR NATURAL • 2.50 PER BOTTLE

Why do we choose tap water? Because drinking tap water is one of the easiest ways to do something good for the environment. We believe that tap water should be something natural in the hospitality services as well. Because tap water is tasty and sustainable. The Dutch tap water can effortlessly compete with bottled water. Tap water needs to meet 57 requirements, while bottled water only need to meet 17! We donate 1 euro to the Opkikker foundation for each bottle.



## SOFT DRINKS

#### CLASSICS

Classics including Coca Cola Regular and Zero, Rivella  
Fanta Orange, Fanta Cassis, 7UP, etc. • from 3.00  
Fuze Tea – Sparkling/Green • 3.25  
Finley Bitter Lemon/Ginger Ale/Tonic • 3.25  
Ginger bear • 4.50

#### AGROPOSTA LEMONADE • 3.50

##### DIRECTLY FROM NATURE

Agropošta literally means “post from nature”.

Isn't it beautiful? Who doesn't want to drink

100% natural syrup prepared with love and care.

Choice of: lemon, raspberry, lavender and elderflower

#### JUICES

Organic fruit juices • 3.50  
Choice of: apple, apple-pear or apple-elderberry  
Walden tomato juice • 3.50  
Fresh orange juice • 4.00

#### DAIRY

Organic milk or buttermilk • 2.75  
Chocolate milk • 3.50  
Fristi • 3.50

## COCKTAILS

In our opinion, the cocktails below should not be missing from the menu, they are not necessarily general classics, but our signature cocktails. They are tough, made with consciously chosen products. There is something for everyone. And if you prefer something else, you can always ask!

### APEROL SPRITZ • 9.00

A bitter and sweet cocktail with Aperol, Crémantand topped off with sparkling water

*Tip: Try it with Limoncello!*

### MOSCOW MULE • 9.00

A fresh and spicy cocktail made with vodka, ginger beer and lime

↳ also alcohol-free

### OLD FASHIONED • 9.00

One of the oldest bourbon based cocktails.

Bitter, sweet and fresh.

### DARK 'N STORMY • 9.00

A cool and spicy cocktail made with Chairman's Spiced Rum, ginger beer and lime



### COSMOPOLITAN • 9.50

A delicious light pink, sweet and sour cocktail with lemon vodka, cranberry juice, Cointreau and fresh lime juice

#### SPECIALS

##### SOUR • 9.50

A fresh cocktail with lemon juice and egg white foam.

Choose your sour: Whisky, Gin, Vodka, Pisco, Amaretto of Licor43

##### LJOUWERTER BRAMBLE • 9.50

Dick Bradsell, one of the most influential bartenders of all times, introduced the Bramble in the 80's.

Bradsell made the bramble with gin. We make ours with Boomsma Jenever.

## GIN TONIC

### BOOMSMA DRY GIN & LONDON ESSENCE TONIC WITH LEMON • 11.50

Boomsma Dry Gin is made from 12 herbs that also occur in Boomsma's more traditional herbal bitters. This ensures an aromatic gin, with a full taste.

Unlike most other distilleries, Boomsma Distillery is still an independent family business from Leeuwarden. Under the leadership of the fifth generation, old traditions are cherished and new ambitions realised. They not only make the tastiest jenever and Beerenburg, they also produce wine and the tastiest gin.

### BOBBY'S GIN & LONDON ESSENCE TONIC WITH ORANGE, STAR ANISE AND CINNAMON • 12.50

Bobby's gin is brewed in Schiedam and is a unique blend of Indonesian herbs and traditional botanicals. The perfect combination with Indian Tonic and these wonderfully fragrant herbs.

### HENDRICK'S GIN & LONDON ESSENCE TONIC WITH CUCUMBER • 13.50

Hendrick's has a dominant taste of juniper with fresh citrus and a hint of coriander.

This gin won Gold in San Francisco in 2000 at the World Spirits Competition.

## BEER

### ON TAP

Heineken Pilsener  
(0,25 L) • 3.60  
(0,50) • 7.20  
Brand Pilsner (0,25 L) • 3.70  
Affligem Blond (0,3L) • 5.00  
Brand Lentebock (0,25L) • 5.00

### 0,0 BEER

Heineken 0.0 • 4.00  
Brand Weizen 0.0 • 4.00  
Brand IPA 0.0 • 4.00

### ON BOTTLE

Affligem Wit • 5.00  
Affligem Dubbel • 5.00  
Affligem Tripel • 5.00  
Brand Weizen • 5.00  
Brand IPA • 5.00  
Amstel Radler • 4.00

*We have even more! Feel free to ask which specialty beers we have in bottles*

## BEER FROM FRIESLAND

The men of Brouwerij Dokkum brew contemporary specialty beers in a traditional and authentic way. Characteristic, but accessible in taste. Refreshing quality beer, accessible to many and special for the enthusiast. We call that “Standard special beer”. We are proud to be able to serve this delicious beer.

### KÂLD KLETSKE

Blûn • 5.50  
Fruity blond beer with an intense hop scent and a pleasant, bittersweet aftertaste.

### Jiirtied • 5.50

A wonderfully fresh and slightly spicy beer with notes of citrus.

### Triple Double • 5.50

A spicy and soft triple. Full of malt, with a nice hop bitterness in the aftertaste.

### DUTCHIPA – sour IPA • 7.50

A blend of a fresh IPA and a Kettle Sour. A hoppy beer full of fruity notes.



## FROMMES OUR OWN POST-PLAZA BEER



### FROMMES • 7.50 (0,44L)

Frysk blond beer brewed with oats and champagne yeast. Slightly malty, fresh and fruity with a subtle bitterness in the aftertaste.

You say it ‘From-us’ and in Fries it means “woman or girl”.

Perfect to share!

Delicious with one of our sharing platters, also for sharing!

# DISTILLED

## LOCALLY DISTILLED

Boomsma Beerenburger • 4.00

In general, the drink Beerenburg or Berenburg is seen as a Frisian invention. Although the Frisians made it popular, the drink originally comes from Amsterdam.

Beerenburg was founded in 1724 in Amsterdam in the Jordaan. The Amsterdam spice mixer Hendrik Berenburg is one of the founders of bitters. The drink ended up in Friesland in the 19th century via Frisian skippers. In the skûtsjes, the Frisians used to sail back and forth between the Bollenstreek and the Frisian lakes. What's in Berenburg? That is a big secret and, just like Coca-Cola's formula, it is kept in a large, heavy safe. The herbal mixture contains 25 herbs, including anise, Benedict, Galiatoer, Gentian, Herba Card, lemon balm leaf, centaury, blessed thistle, calamus root and bay leaf.

Boomsma Young Genever • 4.00

Boomsma 1 year, 3 year or 5 year old Genever • v.a. 4.50

Coren wine • 4.50

Boomsma blackberry liqueur • 4.00

## PORT/SHERRY/VERMOUTH

Port Ruby, Tawny or White • 4.50

Sherry Fino or Medium • 6.50

Vermouth Reserva White • 4.50

Vermouth Reserva Red • 4.50

## FOREIGN DISTILLED

Jägermeister • 4.50

Absolute Vodka • 5.00

Chairman's Reserve White Rum • 5.00

Chairman's Reserve Spiced Rum • 6.00

Sambuca • 5.00

Tequila • 5.00

## DIGESTIVES

Château Montifaud VSOP Cognac • 6.50

Armagnac Tariquet VSOP • 6.00

Calvados Château du Breuil VSOP • 6.00

Grappa Terra Antiche Reserva • 6.00

## LIQUERS

Almond liqueur • 5.00

Baileys • 5.00

Tia Maria • 5.00

Licor 43 • 5.00

Drambuie • 5.50

Cointreau • 5.50

Limoncello • 5.00

Kahlua • 5.00

Southern Comfort • 4.50

## WHISK(E)Y

Tullamore Dew Irish Whiskey • 5.50

Scotch Monkey Shoulder Blended malt • 6.50

Glenfiddich 12 years • 7.00

Benromach • 8.00

Benromach Peat Smoke • 8.00

Laphroaig PX Cask • 8.50

Bulleit Bourbon • 6.00

# WINES

## SPARKLING WINES



### TSJOCH POST-PLAZA 'BUBBELS' MÉTHODE TRADITIONNELLE

Pratello Bollé Lugana Brut - Veneto, Italy

An elegant and very fresh bubble with notes of apple, apricot, pear and rose. Pleasantly sour and savory with a nice fullness in the mouth. An excellent aperitif.

7.50

45

### CHAMPAGNE BRUT RÉSERVE, LECLERC BRIANT

Pinot meunier, pinot noir, chardonnay - Champagne, France

Beautiful mature and complex champagne from the winery of Frédéric Zeimett. Created by winemaker and guru Hervé Jestin and awarded the title of 'Wine of the Year'.

This festive top champagne is biodynamic and vegan.

80

## WHITE WINES

### DAMA DEL LAGO, RUEDA BLANCO, CUATRO RAYAS

Verdejo – Rueda, Spain

A wine brimming with fragrant aromas of fresh green herbs, the freshness of citrus and at the same time the round taste of ripe peach. Very suitable as an aperitif.

5.00

28

### VINHO VERDE TRAJADURA ALVARINHO, QUINTA DO REGUEIRO

Alvarinho, Trajadura - Minho, Portugal

A balanced wine with fresh and fruity aromas of apple, pear and citrus. A typical vinho verde but with a little more body, power and character than his peers. Delicious with oysters and fish dishes.

5.75

33

### CHARDONNAY RÉSERVE, IGP PAYS D'OC, DOMPEYNAC

Chardonnay, Vin de Pays d'Oc, France

"Picked at its ripest, aged at its oak. Full bowl of white for lovers of 'all the way' chardonnay." Full, creamy and intense, just as chardonnay is meant to be. With notes of oak and butter and a long finish with impressions of peach, apricot and vanilla. Delicious with creamy sauces and cheeses.

6.50

38

### GRÜNER VELTLINER KLASIEK, WAGRAM, MEHOFER

Grüner veltliner - Wagram, Austria

A typical grüner veltliner: green apple, pear and a somewhat peppery spiciness. A pleasant citrus freshness in combination with creamy textures due to a sur lie ripening of 3 months in stainless steel tanks.

33

# WINES

## WHITE WINES



### PINOT GRIGIO D.O.C. DELLE VENEZIE, AZIENDA AGRICOLA GIOL

Pinot grigio - Veneto, Italy

A blistering fresh-pure, very modest wine. Elegant scent of ripe pear, peach, apricot, sun-dried hay and a touch of anise and honey. Dry but with controlled acids. Frequent gold medalist at international wine competition.

38

### A.O.C. CÔTES DE BOURG, CHÂTEAU GRAND-LAUNAY

Sauvignon Gris - Bordeaux, France

This biodynamic wine has a clear color with beautiful green reflections. Extremely aromatic with notes of boxwood, blackcurrant, quince, peach and nectarine. It is lively in the mouth with a nice citrus acidity and a long finish. Good match with grilled vegetables, fish and soft cheeses.

43

### RIESLING KALKSTEIN TROCKEN, RHEINHESSEN, GUSTAVSHOF

Riesling - Rheinhessen, Germany

A refreshing wine with harmonious acidity and fine minerality. Fruity aromas of fresh apples, quince and a hint of peach. Elegant, dry and with great finesse. A Riesling to drink on any occasion, neat or as a companion. Biodynamic & Vegan.

43

### A.O.C. PETIT CHABLIS, JEAN GOULLEY

Chardonnay - Bourgogne, France

A chardonnay wine through and through, "Petit" chablis has nothing "small" in fact. A beautiful wine with aromas of white flowers and citrus fruits such as grapefruit and lemon. Powerful and fresh with a nice body and fine minerality. The wine is drunk young, ideally after two years.

50

## ROSÉ WINES

### GRENADE ROSÉ, IGP PAYS D'OC, WELL OF WINE

Grenache - Languedoc, France

A very complete wine: Sophisticated fruit, sincere notes of raspberry, strawberry and rose petals. A delicious summer rosé that is in balance with its fresh acidity and light, fine bitterness. Delicious as an aperitif, with charcuterie and chicken dishes.

5

28

### MAS DE VESSIERE ROSÉ, IGP PAYS D'OC ROSÉ, CHÂTEAU VESSIÈRE

Grenache & cinsault - Languedoc, France

Extremely refined rosé with fruity notes of strawberry and raspberry. A fresh wine with a good intensity and spicy undertones. This rosé goes perfectly with rich and savory flavors of charcuterie and vegetarian starters.

6.50

38

# WINES

## RED WINES



### DAMA DEL LAGO, TINTO ROBLE, BODEGA CUATRO RAYAS

Tempranillo - Rueda, Spain

Red wine from the heart of Spain. Aging in oak barrels gives notes of vanilla. But also discover impressions of cherry and dark fruit. Not too difficult, a tasty one for a Sunday afternoon or as an aperitif.

5

28

### BARBERA D'ASTI ALMA, DOCG, AZIENDA AGRICOLA MARIO GIRIBALDI

Barbera - Piemonte, Italy

An elegant, ruby red wine with aromas of red fruit and notes of balsamic. All vineyards are organically cultivated.

5.75

33

### PRIMITIVO DEL SALENTO, IGT SALENTO, VILLA MOTTURA

Primitivo - Puglia, Italy

Intense aromas of ripe red fruit, aromatic herbs and vanilla. A wine with a strong personality, pleasant tannins and a soft finish. The grapes are harvested by hand when ripe. The wine is aged for about 6 months in French oak barriques.

6.50

38

### ALTOSUR MALBEC, MENDOZA, SOPHENIA

Malbec - Tupungato, Argentina

A wine with intense fruit aromas, cherries, blackberries and fresh plums, combined with spicy and floral notes. Sweet and round tannins, good intensity and persistence. A 'match made in heaven' with beef.

43

### ALTOSUR CABERNET SAUVIGNON, MENDOZA, SOPHENIA

Cabernet Sauvignon - Tupungato, Argentina

A beautiful intense ruby red wine. Expressive with notes of fresh red fruit, pepper, bay leaf and chocolate. Aging of 3-4 months in French and American oak.

43

### DOC PRIMITIVO DI MANDURIA, VILLA MOTTURA

Primitivo - Puglia, Italy

An extreme version of the well-known Primitivo. A dark red wine with aromas of ripe red fruit, cherries, dried plum, vanilla and cloves. Velvety soft, full and harmonious in the mouth. Perfect with grilled beef and aged cheeses.

45

### LION NOIR, A.O.C. BORDEAUX SUPÉRIEUR, CHÂTEAU GRAND LAUNAY

Merlot, cabernet franc & cabernet sauvignon - Bordeaux, France

An intense red wine with aromas of cassis and blackberries and notes of vanilla and licorice due to aging for 8 months in oak barrels. A wine with the characteristic roughness of a Bordeaux, but in a modern way. Delicious with game and beef.

48

### A.O.C. CÔTES DE BOURG, CHÂTEAU GRAND-LAUNAY

Merlot - Bordeaux, France

Very aromatic in the nose with aromas of red fruit and cherries. A powerful and typical Côtes-de-Bourg with a maturation of 6-8 months on lees. Delicious with a nice piece of beef. Biodynamic and without added sulfites.

50

## TSJOCH!

*Nico McGough en Emanuel Rocha*

Our wine buyer from Bosman Wijnkopers