

## DELICIOUS TO START WITH

### BREAD • 8.00

with romesco, solted butter and olive oil

*Romesco is a fresh and spicy sauce from Catalonië. Fishermen from this region made romesco to combine it with fish. The sauce is made from roasted tomatoes and bell peppers, almonds, garlic, red wine vinegar, olive oil and cayenne pepper.*

### CAMEMBERT FROM THE OVEN • 12.00

with warm vegetables, toast and bread

### PALETA IBERICO • 9.00

Spanish shoulder ham from purebred Iberico pig

*The Iberico pig is widely known as the best and tastiest pig breed in the world and is therefore also known as the “Wagyu” among pigs. Iberico pigs live in the wild and eat fresh grass, barley and wheat. And in autumn, when the acorns fall from the trees, the pigs eat up to 10 kg of acorns per day. The lots of exercise and the food give the meat its characteristic, nutty taste.*

### OESTER, PER PIECE • 4.25

with shallot, cabernet sauvignon dressing and lemon



### ELZASSER FLAMMKUCHEN

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



### LIVAR BACON • 9.00

with shallots, Âlde Fryske and leaf lettuce

### BLEU DE WOLVEGA • 9.00

with peach and caramelized fennel

*Bleu de Wolvega is a special mild blue cheese from the Frisian village of Wolvega. The cheese is creamy and slightly spicy in taste.*

### SMOKED MACKEREL • 9.50

with raisins, capers and spinach

*If you have any allergies, please let us know.*

# APPETIZERS



## SALADS

*Perfect as a small lunch or dinner starter*

*Bread and salted butter are served with all salads*

### **FREGOLA SALAD • SMALL 14.25 / LARGE 17.50**

with artichoke, pine nuts, Parmigiano Reggiano, mesclun and a roasted lemon dressing

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

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

*Parmigiano Reggiano is a hard cheese from Italy. Italians call it the "King of Cheeses". It has a very intense and complex taste: spicy due to the long maturation and at the same time full of character due to the use of rich, raw milk.*

# STARTERS

### **POULTRY VELOUTÉ • 8.25**

with fried oyster mushrooms, yellow zucchini and spring onions

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

### **GAZPACHO • 11,50**

with Mozzarella Orobianco, dried cherry tomatoes, garlic croutons and basil

*We use fresh buffalo mozzarella Orobianco from Opende. Really tasty mozzarella that end up on your within 3 days of milking. Orobianco mozzarella is creamy, juicy and a little sweet. Or as they like to describe it: "Like a scoop of ice cream, but without the cold". Once tasted, you won't want anything else.*

### **SMOKED BEEF CARPACCIO • 12.50**

with lemon mayonnaise and mesclun

### **MACKEREL SALAD • 11.50**

with roasted peanuts, peanut cream, rose harissa and sweet and sour vegetables  
*Harissa is an Arabic chili sauce that is widely used in Middle Eastern cuisine. To get rose harissa, the chili paste is mixed with rose petals which provide an aromatic and floral taste.*

### **POULPO • 13.00**

with roasted bell pepper coulis, green salad and lemon vinaigrette

### **LAMB HAM • 13.50**

with salty salad, poached egg, tarragon mayonnaise and old sheep cheese

## 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.

*If you have any allergies, please let us know.*

## WARM DISHES



### GNOCCHI • 21.50

with garlic, green vegetables, oyster mushrooms, ricotta and Amalfi lemon

*Our ricotta comes from the same makers as our mozzarella. The ricotta is made from the whey that is released during the mozzarella production process.*

### DUO OF VEAL • 29.50

grilled veal loin and ragout with morels and seasonal vegetables

### PAN SEARED PLAICE FILLET • 24.50

with stewed leek, shallot and bacon vinaigrette and a potato muffin



### CRISPY POLENTA • 23.50

with seasonal vegetables, aubergine compote and antiboise

*Polenta is a traditional northern Italian dish. It used to be made from different grains, but after corn was introduced to Italy from South America, polenta was made from corn semolina.*

### STUFFED QUAIL • 26.50

with orange glaze, tabbouleh and grilled carrots with harissa

*Quail meat is light and soft in taste. Quail feed on seeds of grass, grains, herbs, tubers and sometimes even flowers.*

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#### ON THE MENU SINCE 2015

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

#### VEGETARIAN POSTMAN

Tomato and bell pepper soup with dried capers and smoked paprika oil, fregola salad with Parmigiano, artichoke and a roasted lemon dressing and a brioche bun with a homemade Wâldbeants burger

23,50

#### THE LAST POSTMAN

Tomato and bell pepper soup with dried capers and smoked paprika oil, Caesar salad with poached egg, Hollandaise, bacon and Parmigiano and a brioche with veal cheek

23,50

## SIDE DISHES

Fresh salad • 4.00

Fries with mayonnaise • 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; 80% of the*

*ingredients are seasonal products from*

*Dutch soil.*

## DESSERTS

### STRAWBERRIES ROMANOFF • 9.75

strawberry cream, strawberry sorbet, fresh Dutch strawberries and Romanoff foam

### DARK CHOCOLATE TRUFFLE CAKE • 10.50

with chocolate and hazelnut crumble, currant and white chocolate ice cream

### PEACH MELBA • 9.50

poached peach with raspberry coulis, vanilla ice cream and crispy almonds

### CHEESE PLATE • 13.50

served with sourdough bread, dried Muscato grapes and quince compote

*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.*

### VANILLA CREAM BRÛLÉE • 9.25

served with an espresso, americano or cup of tea

### PETIT FOURS • 7.50

served with a hot espresso, americano or cup of tea

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## 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