

DELICIOUS TO START WITH

BREADBOARD • 8.00

with pumpkin spread, salted butter and olive oil

CAMEMBERT FROM THE OVEN • 12.00

with warm vegetables, toast and bread

PALETA IBERICO CASALBA'S • 10.50

Paleta refers to the forefoot of the Iberian pig. It is a lot smaller than the usual ham cuts, but soft and great in taste. Casalba's Iberian pigs are freely fed with herbs and grass.

OYSTER, PER PIECE • 4.25

with shallot, cabernet sauvignon vinegar and lemon



ELZASSER FLAMMKUCHEN

Flammkuchen is originally a dish from the 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 • 8.50

with smoked bacon and leek

MUNSTER ERMITAGE • 9.50

with sauerkraut, truffle potato and red onion

Munster is a creamy cheese with a spicy flavor from the French Alsace

SMOKED SALMON • 9.50

with smoked beet, apple, mustard and lettuce

APPLE • 8.50

with raisins and cinnamon sugar

APPETIZERS



Perfect as a light lunch or as a starter

Bread and salted butter is served with all salads

SALAD WITH DUCK LEG • SMALL 14,50 / LARGE 17,50

with shiitake, caramelized garlic, apple, pecan nuts, garlic croutons and a date-balsamic vinaigrette

SALAD WITH RISO VENERE • SMALL 13,50 / LARGE 16,50

with brussels sprouts, roasted carrots, smoked almonds and an orange-turmeric dressing

Riso Venere is black rice from Italy, which is very healthy! The rice is gluten-free and filled with fibers, antioxidants, protein and minerals.

STARTERS



LENTIL SOUP • 9.00

with goat cheese from the Molkerei, harissa oil and parsley

GRILLED VEAL CHEEK • 12.00

with beet and a cream of chives and goat cheese

COD BRANDADE • 12.50

with watercress and salsify

Brandade is a soft purée of fish, flavored with olive oil and garlic, which finds its origin on the Northwestern Mediterranean sea coast.



ROASTED CELERIAC • 10.50

with lavas cream, hazelnut, dried olives and salty vegetables

LANGOUSTINE • 13.00

with cauliflower cream, roasted cauliflower, vadouvan and grapefruit langoustine

GAME PATÉ • 12.50

with cranberry compote, horse mushroom, pistachios and bread

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



ROASTED PUMPKIN • 23.50

with avocado, Riso Venere and codium tempura

Codium is a beautiful, sturdy type of seaweed which is very aromatic. A real salty tastemaker!

SIMMENTALER CHUCK TENDER • 27.00

with fermented vegetables, a crispy giant mushroom and miso sauce

Simmentaler is a cattle breed from Switzerland. It is a double-purpose breed, which means the cows are kept for both dairy and meat. We use the meat from the Simmentaler because it has a soft structure and an intense flavor.

CONFIT WEEVER • 26.50

with pumpkin cream, pak choi, lemon-dill vinaigrette and shrimp tempura

We confit the weever in lemon olive oil. This ensures that this fish from Dutch waters does not dry out. This gives the fish its flavour and results in a tender and soft dish.



RAVIOLI RADICCHIO FONTINA • 21.00

with celeriac, red chicory and chicory sauce

Radicchio is closely related to chicory, but does not look like it is. Radicchio is a small round head with purple leaves. The slightly bitter flavor compliments the full, nutty flavor of Fontina, which is a creamy mountain cheese from Italy.

VENISON STEAK • 28.00

with venison succade, a blini from spinach, stew pear and a gravy of parsnip

STEAMED ARCTIC COD • 26.00

with celeriac, horse mushroom and a sauce of porcini mushrooms

Arctic cod is a type of cod that lives in the Barents sea. In the winter these fish wander to the Norwegian coast to spawn, where they subsequently are caught. Another name for arctic cod is 'Skrei', which is Norwegian for wanderer.

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ON THE MENU SINCE 2015

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

THE VEGETARIAN POSTMAN

Lentil soup, salad Riso Venere with roasted carrots, Brussels sprouts with an orange-turmeric dressing and a brioche with a homemade Wâldbeantsjes burger
23.50

THE LAST POSTMAN

Garlic cream soup, duck leg salad with shiitake, caramelized garlic, apple, pecan nuts, garlic croutons and a date-balsamic vinaigrette and a brioche with veal cheek
23.50

SIDE DISHES

Celeriac salad • 4.00

Fries from Zuyd with

Belgium 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

FRENCH TOAST MADE WITH FRISIAN SUGAR BREAD • 9.00

with raisins soaked in brandy, almond crumble and vanilla ice cream

DARK CHOCOLATE TRUFFLE CAKE • 10.50

with roasted almonds and blood orange ice cream

PAVLOVA BUCKTHORN • 9.50

with pistachio nuts and vanilla ice cream

Buckthorn is a shrub that is native to the Netherlands, especially in the dunes. The berries are a pretty orange color, with a fresh and sour flavor, and contain lots of vitamin C.

CHEESE PLATTER FROM HOUSE OF TASTE • 12.50

served with sourdough bread, fresh figs and quince compote

PETIT FOURS • 7.50

served with an espresso, americano or cup of tea

COFFEE SPECIALS

Made with coffee from our own roasted beans



LJOUWERTER KOFJE - Americano with Boomsma Beerenburger and cream • **8.75**

IRISH COFFEE - Americano with Whiskey, cream and star anise • **8.75**

SPANISH COFFEE - Americano with Licor 43, cream and cinnamon • **8.75**

FRENCH COFFEE - Americano with Cointreau, cream and orange • **8.75**

ESPRESSO MARTINI - Espresso with Kahlua and vodka • **10.00**