

DELICIOUS TO START WITH

BREAD • 8.00

with baba ganoush, 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 • 4.75

with shallot, cabernet sauvignon vinegar and lemon

Wine tip: Bollé Lugana Brut, Pratello • 9 per glass

An elegant and very fresh bubble with notes of apple, apricot, pear and rose. Pleasant acidity and savory with a nice fullness on the palate. An excellent aperitif.



ALZASSER 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

ROASTED PEPPERS • 9.50

with Parmigiano Reggiano, capers, pine nuts and lettuce

SMOKED SALMON • 9.50

with smoked beet, apple, mustard and lettuce

APPLE • 8.50

with raisins and cinnamon sugar

Check out the next page for starters to share.

APPETIZERS



SALADS

Perfect as a light lunch or as a starter

Bread and salted butter is served with all salads

FREGOLA SALAD • SMALL 14.50 / LARGE 17.50

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

Fregola is a toasted, breadcrumb-like pasta from the island of Sardinia. Fregare means 'to rub' and this fregola paste is made by rubbing coarsely ground wheat with water to create crumbs. The fregola is dried and then roasted in the oven. This creates a rich, earthy taste.

CAESAR SALAD • SMALL 13.50 / LARGE 16.50

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

GRILLED STEAK • SMALL 14.50 / LARGE 17.50

with chicory, roasted pecan nuts and vadouvan mayonnaise

STARTERS



LENTIL SOUP • 9.00

with goat cheese from the Molkerei, harissa oil and parsley

VITELLO TONNATO • 12.50

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



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.

MACHEDOUX • 10.50

with beets from Waddengeluk, balsamic-rapeseed vinaigrette and brioche toast

Machedoux is a creamy raw milk cheese and the most famous of the cheese specialties of the organic goat farm 'De Oude Streek' in Zevenhuizen. Our beets come from 'Waddengeluk', a biodynamic arable farming and vegetable company in Sexbierum. A super local dish.

SMOKED STEAK TARTARE • 12.50

with caramelized celeriac, tartar sauce and pickled tulip bulbs

DUTCH SHRIMPS FROM SOLT • 11.50

with a cream of corn, curry cashew nuts, cucumber and foam of black pepper

Solt's shrimps are caught above Groningen and peeled in Lauwersoog. Solt was founded in 2016 by five Zoutkamper shrimp fishermen. Their mission is to continue harvesting from a fertile sea in a sustainable way and to develop food from one passion; Taste!

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.

WARM DISHES



GNOCCHI • 21.00

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

Amalfi lemons are unsprayed lemons from the Italian region of Amalfi. They are slightly larger, have an edible skin and contain a lot of juice that tastes less bitter.

GRILLED VEAL LOIN • 29.50

with veal ragout and spring vegetables, served in a puff pastry shell

HADDOCK WITH SAUCE ESCABECHE • 23.50

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

Originally, escabeche is a method of preparation in which the fish is first cooked and then marinated in acid. It is widely eaten in Spain and Central America. We create the taste of escabeche in the form of a sauce based on shellfish stock, tomato, white wine vinegar and various herbs and spices.



ROASTED CAULIFLOWER • 22.00

with cauliflower cream, crispy baked cumin cauliflower and harissa-pomegranate vinaigrette

CHICKEN SHERRY • 25.50

with black rice, bimbi, carrots, candied peppers and a breaded drumstick

This black rice from Italy is also called Riso Venere or Venus rice and is super healthy! The rice is gluten-free and packed with fiber, antioxidants, protein and minerals.

FISH & CHIPS • 26.00

Cod in tempura batter, served with fries from Zuyd and a Caesar salad

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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, fregola salad with artichoke, pine nuts, Parmigiano Reggiano, mesclun and a roasted lemon dressing and a brioche with a homemade Wâldbeantsjes burger

23.50

THE LAST POSTMAN

Cauliflower soup, Caesar salad with expanded bacon, garlic croutons, Parmigiano Reggiano, poached egg and hollandaise and a bacon & cheese burger

23.50

SIDE DISHES

Fresh side 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

DARK CHOCOLATE ESPRESSO MOUSSE • 10.50

with mascarpone ice cream, cocoa crumble, bergamot and almonds

Bergamot is a sour, slightly bitter citrus fruit and is named after the place in Italy where it comes from. It is a mix between a lime and an orange. This is the citrus fruit that gives Earl Gray tea its flavor.



FRENCH TOAST MADE FROM FRISIAN SUGAR BREAD • 9.00

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

PAVLOVA BUCKTHORN • 9.50

with a cream of pistachio, 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 and quince compote

PETIT FOURS • 7.50

served with an espresso, americano or cup of tea

ESPRESSO MARTINI • 9.75

Thé after dinner cocktail! Nice and strong because of the coffee, but also creamy and sweet because of the liqueur. *Also possible without alcohol!*

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 • 9.75