

## NICE TO START WITH

### DESEM BOL • 9

with eggplant bbq cream, wild garlic butter and Picual olive oil

### OYSTER, PER 1 • 5.50 | PER 3 • 16 | PER 1/2 DOZEN • 32

with shallot cabernet sauvignon vinegar and lemon

*We often have the Poget or the Geay in house, we assure you of the best oysters in town!*



### CHARCUTERIE, PER 50 GRAM

#### AKKRUMER PLATE HAM • 8

*This ham has a characteristic flat shape because the topside has been removed. Thanks to this shape, it is also called "slab ham. The name refers directly to the flat appearance of the ham. It is traditionally prepared by Henk Spijkerman from Akkrum.*

#### PROSCIUTTO SAN DANIELE • 10

*This ham gets its special taste from the mild climate between the Alps and the Adriatic Sea. Thanks to this unique microclimate, artisanal hams have been dried in the village of San Daniele del Friuli (Italy) for centuries. This ham is longer aged, leaner and contains less salt than the Prosciutto di Parma.*

#### PALETA IBERICO CIBEGO RECEBO • 12

*'Paleta' refers to the forefoot of the Iberian pig. It is a lot smaller than the usual ham cuts, but tender and great tasting because the pig is fed mainly on grains, acorns and legumes.*

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## FLAMMKUCHEN!

*Our flammkuchen ovens are hot from noon to at least 11pm. The ideal choice for sharing, lunch, adding some variety to your drinks or as a tasty start to dinner. We even have a sweet version to go with coffee or tea. .*



#### SMOKED BACON • 16

with leek and old sheep's cheese



#### GRILLED EGGPLANT • 16

with goat cheese from the Molkerij, harissa, raw fennel and dill

#### SMOKED SALMON • 18

with horseradish, apple, red onion and corn salad

#### VEAL AND MACKEREL • 17

with capers, olives and arugula



#### ROASTED BELL PEPPER • 16

with capers, pine nuts, Alde Fryske and lamb's lettuce



Vegetarian

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

# SUMMER TO SHARE

Delicious with a drink or as an appetizer, available from 2 people upwards

WE HAVE PUT TOGETHER AN EXTENSIVE APPETIZER BOARD. A GOOD REPRESENTATION OF OUR ARTISANAL CUISINE TOGETHER WITH THE BEAUTIFUL PRODUCTS OF OUR SUPPLIERS! PERFECT FOR WITH DRINKS, BUT ALSO DELICIOUS AS A LUNCH DISH OR AS A DINNER STARTER

Enjoy these snack boards even more with  
a nice glass of Lauteria Rosado

## EXPANDED BITTERPLANKE • 13 P.P.

- Kebab of beef,
- Kibbeling of weever fillet with remoulade sauce,
- Toast with smoked sprats,
- Holtkamp threaded meat croquettes with mustard,
- Puff pastry stems,
- Fennel salami from Spijkerman,
- Marinated kohlrabi,
- Sourdough bread with tie garlic butter.



*Prefer no meat or fish?*

*Of course you can, we are happy to make  
you a vegetable version!*

## STADSHOUT LEEUWARDEN

*With us, it's not just about the beautiful products on the plate or in the glass, we also enjoy other local collaborations. Together with Stadshout Leeuwarden - a circular furniture company - we give felled city trees a second life. They make beautiful serving boards for us, so you not only enjoy honest, local products, but also a piece of Leeuwarden craftsmanship.*

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## STARTERS



### LENTIL SOUP • 8

with Molkerij goat cheese, harissa oil and parsley  
served with bread and butter

### TOAST COOKES SALMON • 15

with red onion, sprouts and parsley mayonnaise  
traditionally smoked by Veltman Vis

### VITELLO OF THE NORTH • 14

veal mouse with marinated kohlrabi and mackerel cream



### GRILLED EGGPLANT • 15

with halloumi from the Vreugdehoeve, sesame-yogurt  
dressing, roasted tomato and baba ganoush

## SALADS

*Perfect as a light lunch or the small version as a dinner starter*

*Bread is served with all salads*

### CAESAR SALAD • SMALL 15 / LARGE 19

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

### SALADE GEGRILLED BEEF • SMALL 19 / LARGE 28

with young leaf lettuce, crispy pecan nuts, radishes and vadouvan mayonnaise

### SALTY FISH SALAD • 19

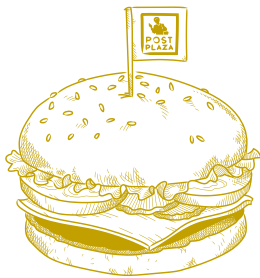
with smoked salmon, grilled weever, gray North Sea shrimp, lamb's ears, raw fennel, samphire, mustard seed, lemon vinaigrette and parsley cream

*Enjoying the sun and our salad with a nice glass of Cueva del Chaman Verdejo*



### TOMATO & BURATTA • 19

with young leaf lettuce, sunflower seeds and herb dressing



### ON THE MENU SINCE 2015

**THREE MAIN COURSES THAT TOGETHER FORM A MAIN COURSE FOR THOSE WHO CAN'T CHOOSE.**

### VEGETARIAN POSTMAN

Lentip soup, a homemade Wâldbeantsjes burger and the salad fregola with artichoke, pine nuts and roasted lemon

26

### LOST POSTMAN

Lentip soup and a Spijkerman's dry aged burger and a Caesar salad with Parmesan cheese and a poached egg

26

## WARM DISHES

### DRY-AGED HAMBURGERS • 21

with onion compote, Tynjetaler, fried bacon, rocket and smoked chipotle sauce

### THE KROMHOEKSTER CHICKEN • 24

marinated in dry sherry with summer green vegetables, naked oats and sherry sauce.

*Naked oats is an ancient form of oats in which the husk naturally detaches when harvested, preserving the nutritious grain, packed with fiber, protein and healthy fats. We use naked oats from a special agricultural project of "the Oat Cooperative" near Holwerd, which we proudly support.*

### PIETERMAN'S LEKKERBEK • 24

with fries, salty salad with poached egg, Hollandaise and remoulade sauce



### SUMMER GREEN TARTIN WITH LAZULI • 26

a puff pastry base with carrot cream, watercress, grilled zucchini, watercress and sherry dressing  
*Oudwijker Lazuli is a creamy blue-veined cheese from Utrecht, inspired by classic Italian blue-veined cheeses. It is artisanally made and slowly matured, resulting in a mild, full flavor with a refined spiciness.*

### FRISIAN HOLSTEIN STEAK • 29

with sweet potato, dill, mustard, rye, strained yogurt and beet salsa

*Thanks to our cooperation with slaughterhouse Kamminga in Surhuisterveen and meat supplier Krikke from Grou, we can now serve the most fantastic steak! By buying locally, we not only support local farmers and butchers, but also consciously choose quality and sustainability.*

## SPECIAL - 3 OR 4 COURSES DUTCH CUISINE MENU



This summer we are proud to serve our guests a summer Dutch Cuisine Menu, which you will find on the table in the letter holder. These are dishes that perfectly fit the Frisian culture, the Dutch soil and is always day fresh. You can choose from a three or four course menu.

## SIDE DISHES

Raw vegetables of the season • 4.50

Fries from Zuyd with mayonnaise • 5.50

Vegetables that keep us busy • 4.50

*Dutch Cuisine features itself by making use of local and seasonal products. Mother nature decides what is on our menu: 80% of these ingredients are seasonal products and from Dutch source.*

## DESSERTS

*Want to try something completely different? Drink a glass of white Port from Quinta do Vallado Branco with our fulfilled messages*

### **BASIL YOGURT SORBET • 11**

with blueberries, elderflower syrup and pistachio waffle

### **COUPE OF MARINATED STRAWBERRIES • 12**

in Boomsma's young gin with vanilla ice cream almond and lemon balm

### **FRENCH BREAD FRENCH TOAST • 11**

Specialty of the house, which is why we have not 1 on the menu but 5. See the small menu for the huge selection

### **COFFEE COMPLETE • 9**

four small sweet surprises served with an espresso, lungo or a cup of tea

### **ESPRESSO MARTINI • 11**

espresso with Kahlua and Vodka

*Delicious and honest food, which is why we work with daily fresh products. We are proud of this! It may therefore happen that we have to make adjustments or cannot serve a dish, fortunately we have plenty of tasty alternatives to enjoy.*

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## COFFEE SPECIALS

Made with coffee from our own roasted beans



**LJOUWERTER KOFJE** - Lungo with Boomsma Beerenburger and cream • 9.50

**IRISH COFFEE** - Lungo with irish whiskey, cream and star anise • 9.50

**SPANISH COFFEE** - Lungo with Licor 43, cream and cinnamon • 9.50

**ITALIAN COFFEE** - Lungo met Disaronno en verse room • 9.50

**FRENCH COFFEE** - Lungo with Cointreau, cream and orange • 9.50