

DUTCH CUISINE MENU



“We prefer to cook with ingredients that nature gives us. Because we want to make sustainable, tasty and healthy food more appealing. By buying locally, we ensure delicious fresh dishes every day”.

With the beautiful products of Dutch soil, our kitchen team, led by Jarst Bekius, prepares surprising and delicious dishes, which are also good for the environment. Full of passion, craft and love for the profession, the team has created a special menu, entirely according to the principles of Dutch Cuisine. **Lekker ite!**

3 COURSE SET MENU • 48

4 COURSE SET MENU • 63

Includes table water and bread

WINE • 6.50 PER GLAS

With the Dutch Cuisine surprise menu we gladly serve accompanying wines.

Of course, as you have come to expect from us, we still have our classic Grand Café dishes on the menu.

DE MEARWEARDE FAN IT LIBBEN SIT HIM YN IT GENIETSJEN

If you have any allergies, please let us know.

NICE TO START WITH

SOURDOUGH LOAF • 9

with pumpkin spread, wild garlic butter and picual olive oil from Omed

OYSTERS, PER 1 • 5,50 | PER 3 • 16 | HALF DOZEN • 32

with shallot in cabernet sauvignon vinegar and lemon

We often serve either Poget or Geay oysters. Supplied by Veltman Vis, who guarantee us the best quality – the finest oysters in the city! Perfectly paired with a glass of Cava.



PALETA IBÉRICO CIBEGO RECEBO • 12 50GR

'Paleta' refers to the foreleg of the Iberian pig. Smaller than the usual ham cuts, but soft and wonderfully flavorful, as the pig is mainly fed with grains, acorns, and legumes.

FLAMMKUCHEN

Our Flammkuchen-ovens are hot from 12:00 until at least 23:00. The ideal choice to share, for lunch, as a snack with drinks, or as a tasty start to dinner. In short: enjoy these delicious bites all day long.



SMOKED BACON • 16

with leek, Tynjetaler and aged sheep's cheese



BLUE CHEESE AND PEAR • 17

with Oudwijker Lazuli, chicory and walnuts

SMOKED SALMON • 18

with apple, red onion, beetroot, dill cream and lamb's lettuce



READE JUTTER • 16

with confit potato and red onion

SMOKED HERRING (SPEKBOKKING) • 16

with spinach, raisins and capers

Bokking refers to smoked herring in general, so spekbokking literally means: fatty smoked herring.



APPETIZERS



SALADES

*Perfect as a light lunch,
or a small starter*

All salads are served with bread

SALAD WITH OUDWIJKE LAZULI • SMALL 16 / LARGE 19

with roasted pumpkin, red onion, Akkrum ham, elstar apple, chicory and mustard vinaigrette



BLACK RICE SALAD • SMALL 14 / LARGE 17

with sprouts, roasted pumpkin, red onion, roasted almonds and blood orange-turmeric vinaigrette

SEAFOOD SALAD • 21

with grilled weever fillet, North Sea shrimp, smoked salmon, chicory and dill cream

STARTERS

OSSEKOP CHEESE FONDUE • 25

Ideal to share... unless you find it too tasty. Then keep it to yourself.
With winter carrot, chicory, sea buckthorn and sourdough bread

PHEASANT BROTH • 12

With ravioli, root vegetables and lovage



LENTIL SOUP • 8

With goat cheese from De Molkerei, harissa oil, parsley and bread

SMOKED SALMON ARTISANAL BY VELTMAN VIS • 15

With red onion, beetroot, radish, dill cream and crackers



PAN-FRIED HALOUMI • 14

With roasted pumpkin, red onion, fermented plums and chili dressing

SMOKED RIBEYE • 12

With oak leaf lettuce, cauliflower, roasted almonds and grape must mustard

PERFECT WITH DRINKS OR AS A STARTER AVAILABLE FROM TWO PEOPLE

We've put together an extensive sharing platter: a fine representation of our artisanal kitchen and the products from our trusted suppliers! Perfect with a drink, but also delicious as a lunch dish or to complement your dinner.

SHARING PLATTER • 13,50 P.P. (MIN. 2 PEOPLE)

Goose rillettes, smoked beet, crostini with smoked sprat, Holtkamp bitterballen, falafel with tahini, paleta Ibérico, dill cream cheese dip, sourdough bread and crackers

Prefer vegetarian? No problem - we'll happily prepare a meat- and fish-free version.

If you have any allergies, please let us know.

WARM DISHES

SLOW-BRAISED BEEF CHUCK • 26

with spiced hutspot and Marees & Mortimer X.O. sauce



BBQ POINTED CABBAGE • 24

grilled with harissa and pomegranate, served with a refreshing side of kohlrabi, apple and naked oats

The nutty flavour of naked oats is subtle yet rich, with a unique texture. Our naked oats come from 't Witmonnikshuys in Holwerd, on the Frisian Wadden Sea coast.

COD FILLET • 29

pan-seared, with a potato muffin, stewed green cabbage and Wartenster mustard sauce

FRISIAN PASTURE BEEF • 29

grilled steak with roasted pumpkin and red onion, radish and miso sauce

Thanks to our collaboration with the Kamminga slaughterhouse in Surhuisterveen and meat supplier Krikke from Grou, we are able to serve the most fantastic steak. By sourcing locally, we not only support nearby farmers and butchers, but also make a conscious choice for quality and sustainability.

DRY AGED BURGERS • 22

With onion compote, Tynjetaler cheese, crispy bacon, arugula and smoked chipotle sauce

Perfect with a glass of Primitivo Locus

SPECIAL

In addition to our regular menu, we also serve a seasonal special.
You'll find it in the letter holder on your table.



ON THE MENU SINCE 2015

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

LOST POSTMAN

Mustard soup with chives, leek and smoked bacon
dry-aged beef burger with onion compote, Tynjetaler
cheese, bacon, arugula and chipotle sauce
Fresh salad with smoked ribeye
26

VEGETARIAN POSTMAN

Lentil soup with harissa and young goat cheese
Falafel burger with spinach-tahini cream
Black rice salad with sprouts and blood orange vinaigrette
26

*Our falafel comes from FLFL: pure, plant-based and gluten-free.
Made with fresh ingredients, sustainably produced and always
freshly prepared. Together, we choose flavour and honest cuisine.*

FLFL

SIDE DISHES

Fresh seasonal salad • 4.50

Fries from Zuyd with mayonnaise • 5.50

“Seasonal vegetables that inspire us” • 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

Fancy trying something different? Enjoy a glass of white port from Quinta do Vallado Branco with our late arrivals.

DARK CHOCOLATE-ESPRESSOMOUSSE • 11

With sea buckthorn compote, soft cream and roasted almonds

APPLE CRUMBLE • 10

With almond, caramel sauce and vanilla ice cream

DUTCH CHEESE TASTING • 13

With Saanen goat cheese, Ossekop (Dutch camembert), Fiore and Lazuli from Oudwijker, and organic Vlieland bunker cheese – served with fruit bread and raw fennel

FRISIAN SUGAR BREAD FRENCH TOAST • 11

House specialty – five variations available (see the insert for details)

COFFEE COMPLETE • 9

Four small sweet surprises, served with espresso, lungo or tea

ESPRESSO MARTINI • 11

espresso with Kahlúa and vodka

Delicious and honest food - that's why we work with fresh, daily products, and we are proud of it! This may mean that we occasionally have to make adjustments or cannot serve a certain dish. Fortunately, we always have plenty of tasty alternatives to offer.

COFFEE SPECIALS

Made with coffee from our own roasted beans



“LJOUWERTER KOFJE” – Lungo with Boomsma Beerenburger and cream • 9.50

IRISH COFFEE – Lungo with whiskey and cream • 9.50

SPANISH COFFEE – Lungo with Licor 43 or Tia Maria and cream • 9.50

ITALIAN COFFEE – Lungo with Disaronno and cream • 9.50

FRENCH COFFEE – Lungo with Cointreau and cream • 9.50

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