

## DUTCH CUISINE MENU



*“We prefer to cook with ingredients that nature provides us with. 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 Age Kemker and Jarst Bekius, prepares surprising and delicious dishes, which are also good for the environment. Full of passion, craft, and love for their profession, the team has created a special menu, entirely according to the principles of Dutch Cuisine. **Lekker ite!**

**3 COURSES • 49,50**

**4 COURSES • 64,50**

*including table water, bread and butter*

**WINE • 6,50 PER GLASS**

We are happy to serve accompanying wines with the Dutch Cuisine surprise menu.

*Of course, as you may expect from us, we also 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 olive oil



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

with shallot, Cabernet Sauvignon vinegar, and lemon

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

### PALETA IBÉRICO CIBEGO RECEBO 50GR • 12

*'Paleta' refers to the foreleg of the Iberian pig.*

*Smaller than the usual ham cuts, but soft and delicious because the pig is mainly fed on 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, to add some variety to your drinks or as a tasty start of your dinner. In short: order this delicious snack throughout the day.*



### SMOKED BACON • 16

with leek, Tynjetaler, and aged sheep's cheese



### BLUE CHEESE AND PEAR • 17

with Oudwijk Lazuli, chicory, and walnuts

*The combination of savory blue cheese and sweet pear is surprisingly refreshed by our dry rosé from the Provence: elegant, fruity, and perfectly balanced.*

### SMOKED SALMON • 18

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

### VITELLO TONNATO • 17

with veal, olives, capers, and tuna mayonnaise

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



Vegetarian



Vegan

# APPETIZERS



## SALADS

*All salads are served with bread*

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

### CONFIT DUCK LEG SALAD • SMALL 16 / LARGE 21

with apple, pecan, red chicory, shiitake and dates in balsamic vinegar

### LENTIL SALAD • SMALL 14 / LARGE 19

with roasted root vegetables, shallots, almonds, radish and tahini

### SALTY FISH 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 carrots, chicory, sea buckthorn, and sourdough bread

### NORTH SEA FISH SOUP • 14

with North Sea shrimp, weever fish, and fennel, served with sourdough bread and butter

### PARSNIP SOUP • 8

with ginger and blood orange, served with sourdough bread and butter

### SMOKED SALMON TARTLET • 16

traditionally smoked by Veltman Vis with beetroot, radish, dill cream and mustard caviar

*The salty, refined taste of traditionally smoked salmon gets a fresh lift from our Portuguese Vinho Verde. The light sparkle, citrus aromas, and mineral undertones cut perfectly through the dill cream and earthy beetroot.*

### VITELLO TONNATO • 16

with veal, Kalamata olives, capers, croutons and tuna mayonnaise

### SMOKED DUCK BREAST • 15

with winter radish, chicory, red pointed cabbage, hazelnuts and grape must mustard vinaigrette

### CRISPY BAKED JERUSALEM ARTICHOKE • 14

with chives, fermented garlic, winter truffle and winter purslane

### DELICIOUS WITH DRINKS OR AS A STARTER AVAILABLE FROM TWO PEOPLE

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

### SHARING PLATTER • 13.50 P.P (AVAILABLE FROM TWO PEOPLE)

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

*Prefer a vegetarian sharing platter? That's no problem, we will happily prepare an adjusted version!*

## WARM DISHES

### HACHEE • 28

with red pointed cabbage, parsley, apple compote, and fries from Zuyd



### CRISPY FRIED POLENTA • 24

with lentils, roasted garlic, shiitake mushrooms, oyster mushrooms, purée of Piment d'Espelette and herb vinaigrette

### STEAMED COD FILLET • 28

with celeriac, truffle potatoes, field mushrooms, and porcini mushroom sauce

### DUO OF FRISIAN FREE-RANGE BEEF • 29

A combination of grilled steak and Frisian stew, with salsify, potato muffin and veal gravy

*Thanks to our collaboration with the Kammenga slaughterhouse in Surhuisterveen and meat supplier Krikke from Grou, we are able to serve the most fantastic steak. By buying locally, we not only support local farmers and butchers, but also make a conscious choice for quality and sustainability. A steak to truly enjoy!*

### DRY-AGED BURGERS • 22

with onion compote, Tynjetaler, crispy bacon, arugula, and smoked chipotle sauce

*Enjoy a glass of Primitivo Locus with it for an even more intense taste experience.*

### SPECIAL

In addition to our regular menu, we serve a seasonal special.

You will find it in the letter holder on the table.



### ON THE MENU SINCE 2015

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

### LOST POSTMAN

Parsnip soup with ginger and blood orange, a dry-aged burger with onion compote, Tynjetaler, crispy bacon, arugula and smoked chipotle sauce, and a salad with confit duck leg with apple, pecan, shiitake, and dates in balsamic vinegar

26

### VEGETARIAN POSTMAN

Parsnip soup with ginger and blood orange, a falafel burger with spinach-tahini cream, and a lentil salad with roasted root vegetables, shallots, and almonds

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

**FLFL**

## SIDE DISHES

Fresh seasonal salad • 4.50

French fries from Zuyd with mayonnaise • 5.50

Seasonal vegetables that inspire us • 4.50

*Dutch Cuisine is characterized by the use of regional and seasonal products. Nature determines our menu: 80% of the ingredients are seasonal and sourced from Dutch soil.*

## DESSERTS

*Fancy trying something different?  
Enjoy a glass of Quinta do Vallado Branco white port with our desserts.*

### SEA BUCKTHORN PANNA COTTA • 13

with chocolate truffle cake and chestnut crumble

### APPLE PIE OP ÚS WEI • 13

with raisins and apricots in Calvados, Redlove-apples, almonds, pecans, and vanilla ice cream

### CRÈME BRÛLÉE • 8

### DUTCH CHEESE TASTING • 14

with Saanen goat cheese, Ossekop (a Dutch camembert), Fiore and Lazuli from Oudwijkers cheese makers, and organic Vlielander Bunkerkaas - served with fruit bread and raw fennel

*Our selection of Dutch cheeses is best accompanied by a powerful, spicy red wine such as our organic Côtes du Rhône: full-bodied, warm, and a perfect counterpart to the creamy, salty cheeses.*

### FRISIAN SUGAR BREAD FRENCH TOAST • 11

A house specialty, which is why we have not one, but five varieties on the menu.

- Dark chocolate – vanilla – pecan – blackcurrant
- Apple – vanilla – almond – cinnamon
- Apple – vanilla – raisins in brandy
- Pear – hazelnut – caramel
- Bacon – strained yogurt – apple syrup

### 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.*

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## COFFEE SPECIALS

Made with coffee from our own roasted beans



**LJOUWERTER KOFJE** - Lungo with Boomsma Beerenerburger 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**