

LUNCH

These dishes are served between 12:00 and 16:00,
in addition to our à la carte menu.

HOLTKAMP SHREDDED BEEF CROQUETTES • 15
on brioche bread with pointed cabbage, gherkins and
vadouvan mayonnaise

 **FALAFEL BY FLFL • 15**
with tahini, harissa, fennel salad with
blood orange dressing and small pitas

CROQUE MONSIEUR • 14
with béchamel sauce, ham and Gruyère

CROQUE MADAME • 15
just as tasty as the Monsieur, but topped with a
fried free range egg

DRY-AGED BURGERS • 22
on brioche bread with Tynjetaler, crispy bacon,
onion compote and smoked chipotle sauce

REUBEN SANDWICH • 16
with sauerkraut, pastrami and Gruyère
Exceptionally delicious thanks to the perfect balance between
salt, sour, creamy and savory: it combines salty cured meat,
tangy sauerkraut and melted cheese.

TRADITIONAL MEATBALL • 15
on sourdough bread with our own gravy, sweet & sour
vegetables and XO sauce

POACHED EGGS ON BRIOCHE • 18
with sauteed spinach, Hollandaise sauce and smoked salmon
Our smoked salmon comes from Veltman Vis in Harlingen,
where they still smoke salmon in a traditional way.

SOUPS
Our soups are served with sourdough bread and butter.

 **PARSNIP SOUP • 8**
with ginger and blood orange

NORTH SEA FISH SOUP • 14
with North Sea shrimp, weever fish and fennel

POSTMAN LUNCH • 16,50
Parsnip soup with ginger and blood orange, brioche bread
with a Holtkamp croquette and sourdough bread
with Livar flat ham and a fried free range egg

Also available as a vegetarian option with parsnip soup,
pita bread with falafel and sourdough bread with
fried free range egg and cheese.

SALADS

Our salads are served with sourdough bread

CONFIT DUCK LEG SALAD • 21
with apple, pecan nuts, radicchio, shiitake and dates in
balsamic vinegar

SALTY FISH SALAD • 21
with grilled weever fish fillet, North Sea shrimp, smoked
salmon, chicory and dill cream

 **LENTIL SALAD • 19**
with roasted root vegetables, shallot, almonds, radish and tahini

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 to your dinner.

SMOKED BACON • 16
with leek, Tynjetaler and aged sheep's cheese

 **BLUE CHEESE & PEAR • 17**
with Oudwijk Lazuli, chicory and walnuts

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

SWEET

FRENCH TOAST FRISIAN SUGAR BREAD • 11

Our signature dish; the very best French toast.

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

SPECIAL

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

*In addition to these lunch dishes, we also serve all dishes from
our à la carte menu during lunch.*

LEKKER ITE!



If you have any allergies, please let us know.