

## SOMETHING TO EAT

### SOURDOUGH BREAD AND CRACKERS • 10

with tahini crème, badger garlic butter and pea-mint dip

### OSSEKOP FONDUE • 20

Camembert from the oven with blueberries and sourdough bread  
Ossekop is a delicious camembert from Dutch soil, from Oss. The Witte Ossekop is made in the cheese dairy of farmer Spierings with pasteurized milk from his own cows. The Brabant White Flora cheese is inspired by the traditional French Camembert.

### TANDOORI MIXED NUTS • 4

### DRIED BLACK ORGANIC ITRINA OLIVES • 6

### FRIES FROM ZUYD • 4

with mayonnaise

### HOLTKAMP CROQUETTE BALL • 1.25 EACH

### VEGAN "GROENTEMANNEKES" • 1.30 EACH

with grapeseed mustard mayonnaise

### CHEESE STICKS FROM LOOSDRECHT • 1.20 EACH

sticks with piment d'espelette dip

### MATURE FRISIAN CHEESE • 7

with mustard

### FRISIAN DRY SAUSAGE BLEU DE WOLVEGA • 6

from Spijkerman in Akkrum

### SPIJKERMAN SPECIAAL • 8

artisanal small frikandells (6 pcs)

### SALTUFO • 9

small salami with summer truffle and Parmazan cheese

### PALETA IBERICO CIBEGO RECEBO • 10

'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 • 4.75 EACH

with shallot, cabernet sauvignon vinaigrette and lemon



## SUMMER TO SHARE per 2 persons

*We have put together extensive sharing plates. A good representation of our traditional kitchen and the beautiful products of our suppliers! Something for everyone. Perfect with a drink, but also delicious as a lunch dish or as a starter for dinner.*

*Enjoy these snack boards even more by drinking a nice glass of Lauteria Rosado with them*

### TASTE OF THE GARDEN • 14 P.P.

- Cold beetroot soup
- vegetable mannekes with grape mustard mayonnaise
- peppers with cream cheese from the Molkerei
- crispy cauliflower with kimchi mayonnaise
- crudité with beet hummus
- tandoori crackers
- harissa spring carrots
- Oudwijker Lazuli
- Menno's sourdough bread with wild garlic butter and panne carasau with pea-mint dip.

### FISK EN FLEIS • 17 P.P.

- Holtkamp bitterballen
- smoked salmon from Veltman Vis
- roasted pulpo
- cold beetroot soup
- Spijkerman special; grilled sausage with jalapeño and cheddar
- goose pastrami
- codfish kibbles
- tandoori cracker
- pea-mint dip, wild garlic butter, panne carasau and grilled sourdough bread

## WAD'N FLAMMKUCHEN

Since opening in 2015, we've had these flammkuchen on the menu. Because we are making these extra' in the spotlight' this summer, we are making them extra large. We improved the recipe and use mostly products from the Wadden area. Order it, share and let us know what you think.



### TEXEL • 16

with smoked bacon, leeks and aged sheep's cheese

### TERSCHELLING • 17

with potato, reade jutter, red onion and lamb's lettuce

### HARLINGEN • 17

with smoked salmon, beet, apple, mustard and corn salad

### SINT ANNA • 16

with caramelized fennel, goat cheese and roasted mustard

### AMELAND • 15

with apple, sea buckthorn, walnuts and dark chocolate

# SOFT DRINKS

## WATER FOR FOUNDATION “OPKIKKER”!

### UNLIMITED TAP WATER WITH LEMON, ORANGE, MINT, LIME OR NATURAL • 2.80 PER BOTTLE

Why do we choose tap water? Because drinking tap water is one of the easiest ways to do something good for the environment. We think tap water should also be taken for granted in the hospitality industry. After all, tap water is delicious and sustainable. Dutch tap water can easily compete with spring water. Tap water must meet 57 requirements, while for spring water there are only 17? From every bottle we donate € 1.00 to Stichting Opkikker.



## SOFT DRINK

### CLASSICS

Classics including Coca Cola Regular and Zero, Rivella Fanta Orange, Fanta Cassis, Sprite, etc. • from 3.25  
Fuze Tea – Sparkling/Green • 3.60  
Royal Bliss- Bitter Lemon/Ginger Ale • 3.75  
London Essence Tonic • 4.75  
[Indian](#) | [Orange Elderflower](#) | [Grapefruit Rosemary](#)  
London Essence Gingerbeer • 4.75

### JUICES

Apple, apple-pear or apple-elderberry • 4.75  
Organic apple and tomato juice • 4.75  
Fresh orange juice • 4.75  
Cranberry juice • 4.50  
Pineapple juice • 4.50

### DAIRY

Organic milk or buttermilk • 3.25  
Chocolate milk • 3.75  
Fristi • 3.75

## BEER

### DRAFT BEER

Heineken Pilsener  
(0,20 L) • 4.00  
(0,25 L) • 4.25  
(0,50 L) • 8.00  
Paulaner Weissbier (0,50 L) • 9.50  
Brugse Zot Blond • 7.00  
Brugse Zot Dubbel • 7.00  
Affligem Wit • 6.75

### BOTTLE

Amstel Radler • 4.75  
Opfrieser Bierenburg Wit • 7.50  
Mort Subite Kriek Lambic • 6.25  
Beautiful red beer with a pink head. The beer gives exactly what you expect from its appearance. A fresh fruity beer with that distinct “cherry” flavor. The sour cherries our southern neighbors are known for  
Sommersby Appel Cider • 7.00

### 0,0 BIER

Heineken 0.0 • 4.75  
Paulaner weissbier (0,33L) 0.0 • 6.25  
Refreshing and full of flavor, wheat and hint of vanilla in the aftertaste. Germans are masters of  
(non-alcoholic) beers  
Brand IPA 0.0 • 4.75  
Affligem Wit 0.0 • 5.00  
Affligem Blond 0.0 • 5.00

*Affligem is the result of teamwork. There is no mad genius pulling the strings in this brewery. It is created by many brewers working together as a dedicated team and who passed on the old recipes from generation to generation. This Affligem Wit is proof of that. A refreshing wheat beer spiced with orange peel and coriander. It has a smooth, rich flavor and is surprisingly drinkable. Great for on the patio this summer.*



# TASTING BAR KÂLD KLETSKE

## GEWOAN SPESJAAL BIER

THE MEN OF BROUWERIJ DOKKUM BREW CONTEMPORARY SPECIALTY BEERS IN A TRADITIONAL AND AUTHENTIC WAY. CHARACTERISTIC, BUT ACCESSIBLE IN TASTE. REFRESHING QUALITY BEER, ACCESSIBLE TO MANY AND SPECIAL FOR THE ENTHUSIAST. WE CALL THAT "STANDARD SPECIAL BEER". WE ARE PROUD TO BE ABLE TO SERVE THIS DELICIOUS BEER.

### KÂLD KLETSKE • 6,75

#### PILS

A wonderfully fresh filtered pilsner with a slightly bitter aftertaste and a full, soft taste.

#### LJOCHT

A nice light blond beer. Fruity, spicy and full of flavor with a subtle hoppy aftertaste

#### BLÛN

Fruity blond beer with an intense hop scent and a pleasant, bittersweet aftertaste

#### JIIRTIED

A wonderfully fresh and slightly spicy beer with notes of citrus

#### TRIJDUBEL

A spicy and soft triple. Full of malt, with a nice hop bitterness in the aftertaste

#### HOPPICH

An aromatic ambercolored IPA with a nice balance between malt sweetness and hop bitterness

#### WEET

A creamy weizen with a full taste, notes of cloves and banana and a nice soft aftertaste.

#### GEWOAN SPESJAAL BIER, MAR DAN OARS

Master brewer Tim Cuperus of Kald Klêtske, teamed up with Sonnema to find the right flavour combination to make the world's first bierenburg. After much smelling, brewing and tasting, they found our summer bierenburg. It is bright and fresh with notes of fruit, making it a real refresher for a hot day.



# COCKTAILS

The cocktails below are bold and made with deliberately chosen products.  
There is something for everyone.

## DUTCH 75 • 12

This classic cocktail given a Dutch twist. A deliciously fresh-sweet aperitif with vieux, cava, sugar syrup and lemon juice

## PORNSTAR MARTINI • 13

Everyone knows this classic. A deliciously fresh, sweet cocktail with passion fruit.

## DARK 'N STORMY • 11.50

A bold and spicy cocktail made with dark rum, ginger beer and lime

## SOUR • 10.50

A fresh cocktail with a nice foam layer that you can finish to your own taste!

Would you like to drink it with Amaretto, Licor 43 or Whiskey?

## BALON 43 • 12

This refreshing and sparkling blend of Licor 43, lime juice and sparkling water is very popular and perfect for hot, sunny days.

## MOSCOW MULE • 11.50

A fresh and spicy cocktail made with Vodka, ginger beer and lime. The Moscow Mule is also available non-alcoholic.

Or try the Berlin Mule with Jägermeister

## SPRITZ • 11.50

delicious fresh Spritzen with Aperol, Limoncello or Rhubarb Liqueura

## 0.0 SPECIALS

### BIG JUICY • 6.25

a refreshing mocktail with cranberry juice, pineapple juice, lime juice, sugar syrup, grenadine and sparkling water

### SHIRLEY TEMPLE • 6.25

a refreshingly sweet mocktail with grenadine, pineapple juice and ginger ale



## ESPRESSO MARTINI • 10.50

Espresso with Kahlua and vodka

The Espresso Martini is also available non-alcoholic

## COSMOPOLITAN • 12.50

And just like that...the Cosmopolitan needs little further explanation right? This classic with vodka, cranberry juice, orange liqueur and lime juice is world-famous

## BOOMSMA DAIQUIRI • 10

Our own barman Chiel's wonderful find. A twist of the classic daiquiri cocktail with Boomsma's Beerenburg. Delicious on a summer evening

## BOOMSMA ROYALE • 10

A deliciously refreshing cocktail, but a little different. Boomsma's elderberry liqueur together with cava and sparkling water.

## OLD FASHIONED • 13

An Old Fashioned is a stylish cocktail to sip elegantly. Nothing old-fashioned about it, but mature. A nicely balanced combination of bourbon, angostura bitters and sugar

## NEGRONI • 13

Bitter, sweet and dry. Italians really like bitter flavours, whether in their espresso or their cocktails. Therefore, for the bitter lover, the pure Italian Negroni is the ultimate appetising aperitif

## GORDONS 0.0 GIN & LONDON ESSENCE

### ELDERFLOWER TONIC • 11

A gin which is carefully composed of wild juniper berries, coriander, angelica and liquorice. Together with Elderflower Tonic a fresh combination.

## GIN & TONIC

### **BOOMSMA DRY GIN & LONDON ESSENCE INDIAN TONIC WITH LEMON • 13.75**

Boomsma Dry Gin is made from 12 herbs that are also found in Boomsma's more traditional herbal bitters. This makes for an aromatic gin, with a full-bodied flavour.

Unlike most other distilleries, Boomsma Distillery is still an independent family business from Leeuwarden. Led by the fifth generation, old traditions are cherished

### **BULLDOG & LONDON ESSENCE INDIAN TONIC • 14.50**

Bulldog is a London dry gin with an herbal composition from around the world. Lotus from China, Spanish citrus and Moroccan coriander. Complete it with London Essence Indian Tonic.

### **BOBBY'S GIN & LONDON ESSENCE GRAPEFRUIT & ROSEMARY TONIC WITH ORANGE AND CLOVE • 14.75**

Bobby's gin is brewed in Schiedam and is a unique blend of Indonesian spices and traditional botanicals. The perfect combination with Indian Tonic and these delicious fragrant spices.

### **HENDRICK'S GIN & LONDON ESSENCE BLOOD ORANGE & ELDERFLOWER TONIC WITH CUCUMBER • 14.75**

Hendrick's has a dominant flavour of juniper with fresh citrus and a hint of coriander. This gin won Gold in San Francisco at the World Spirits Competition in 2000.



# DISTILLED

## DUTCH

Boomsma Beerenburger • 4.25

**Generally, the drink Beerenburg or Berenburg is considered a Frisian invention. Although the Frisians made it popular, the drink originated in Amsterdam.**

Beerenburg originated in 1724 in Amsterdam in the Jordaan area. Amsterdam spice blender Hendrik Berenburg was at the cradle of the bitter. Via Frisian boatmen, the drink ended up in Friesland in the 19th century. In skûtsjes, the Frisians then sailed back and forth between the Bollenstreek and the Frisian lakes.

Boomsma Young Genever • 4.50

## PORT/SHERRY/VERMOUTH

Port Tawny or Ruby • 6

Vermouth Reserva White or Red • 5.00

Vallado 10YO Tawny Port • 8.50

Quinta do Vallado • 6.00

## FOREIGN DISTILLED

Jägermeister • 4.75

Ketel One Vodka • 5.50

Sambuca • 5.50

Pampero Blanco Rum • 5.50

Pampero Anejo Especial Rum • 6.50

Zacapa Centenario 23 YO • 7.50

## DIGESTIVES

Courvoisier Cognac VSOP • 9.50

Courvoisier Cognac VS • 8.25

Busnel Calvados VSOP • 7.00

Grappa • 7.00

## LIQUEURS

Amaretto • 5.25

Baileys • 5.25

Tia Maria • 5.25

Licor 43 • 5.25

Limoncello • 5.25

Campari • 5.25

Kahlua • 5.25

Southern Comfort • 5.25

Drambuie or Cointreau • 5.75

Briottet Crème de Pêche • 6

Crème de Cassis • 6

Crème à la Framboise • 6

Crème à la Fraise des Bois or Limoncello • 6

*But we have even more delicious liqueurs.*

*Ask or be surprised*

## WHISK(E)Y

Johnnie Walker Red Label • 5.75

Johnnie Walker Black Label • 7.00

Bulleit Bourbon • 7.00

Jameson Whisky • 5.75

Talisker 10 YO • 7.75

Cragganmore 12 YO • 7.75

Dalwhinnie 15 YO • 8.75

Oban 14 YO • 9.50

Lagavulin 16 YO • 15.00

# WINES

## SPARKLING WINES



### CAVA CUVEE ESPECIAL, ORIOL ROSSEL

Xarel-Lo, Macabeu, Parellada – Spain

A fine lingering bubble can be seen in the glass. In the nose, it is fragrant with white fruit aromas with some light syrup notes. An excellent aperitif!

*We also have a delicious 0.0 prosecco for lovers*

8.50

45

### CHAMPAGNE RÉSERVE BRUT, LECLERC BRIANT

Pinot Meunier, Pinot Noir, Chardonnay – Epernay, France

A rich and full-bodied Champagne, which also contains notes of citrus and minerals. This wine forms a good combination with our oysters, but also delicious as an aperitif.

100

## WHITE WINES

### BELLARETTA PINOT GRIGIO, CANTINA TOLLO

Pinot Grigio – Abruzzan, Italy

A clean, soft-tasting but also fresh wine that did not undergo barrel aging. This pinot grigio comes with hints of fresh yellow fruit and spiciness and has a slight acidity. Produced in a contemporary manner, Bellaretta offers excellent value for money, a delicious glass of white on its own but also pairs well with tomato and buratta.

5.50

27.50

### LAUTERIA BLANCO, LA BODEGA DE PINOSO

Airén, Macabeo – Alicante, Spain

Airén is the most widely planted grape in Spain, originally used to make brandy. La Bodega de Pinoso has made this dry white wine as an accompaniment to dishes with lots of herbs and full-bodied notes. Recommended with red beet soup for its nice balance of fresh and slightly sour and aromas of white flowers and lemon.

6

30

### MAS DE VESSIÈRE BLANC, CHÂTEAU VESSIÈRE

Grenache Blanc, Muscat à Petits Grains – Languedoc, France

The secret of this vineyard is the pebbles that retain heat during the day and impart it to the grapes at night. This creates a fresh white wine with aromas of lemon and quince and a light scent of white flowers. On the palate, the wine has many minerals and a long finish and goes very well with our smoked mackerel with spicy peanut cream.

6.50

32.50

### SEMI DULCE, TORRE DE LA POBLETA

Moscatel, Marseguera – Valencia, Spain

A wine for lovers of sweet white wine! This slightly sweet wine has an aroma of tropical fruit and orange blossom. Delicious to drink on its own but also goes well with our tartalette with summer vegetables.

5

25

### CUEVA DEL CHAMAN VERDEJO, SANTA CRUZ

Verdejo – Almansa, Spain

This is a fantastic white wine; dry, lively, expressive and juicy. There is no barrel ageing involved here which preserves all the fruit aromas. An optimal Verdejo full-length with notes of pineapple, mango and green apple. Pair it with one of our fish dishes such as the Fish and Chips.

35

### WAGRAM GRÜNER VELTLINER, MEHOFER

Grüner Veltliner – Wagram, Austria

A balanced Austrian white wine with notes of green apple, pear and pepper. Besides the pleasant fresh citrus hints, there are also creamy textures thanks to the 3-month sur lie maturation. Because of this fresh and full-bodied combination, the wine is very pleasant together with roasted fillet of plaice with roasted leeks.

40

We collaborate with Nico McGough from Bosman Wijnkopers from The Hague. This is one of the national specialists for wines that are produced by small, artisanal wine producers. Many wines are organic, biodynamic, vegan and where possible also equipped with an organic certificate. The amount of wines without sulfites are also continuously increasing.



## ROSÉ WINES

### LAUTERIA ROSADO, LA BODEGA DE PINOSO

Monastrell – Alicante, Spain

This vegan rosé wine has a beautiful salmon pink colour. The smell is fruity with aromas reminiscent of strawberries and plums. In the taste the wine is filled with fruit and freshness. Very good to combine with our Taste of the Garden.

6

30

### GRENACHE ROSÉ, WELL OF WINE

Grenache – Languedoc, France

A delicious summer Rosé, from Languedoc, of sophisticated fruit, sincere notes of raspberry, strawberry and rose petals. Well balanced with its fresh acidity and light fine bitterness in the finish. Delicious with our fish dishes such as smoked mackerel.

6

30

### MAS DE VESSIÈRE ROSÉ, CHÂTEAU VESSIÈRE

Grenache, Cinsault – Languedoc, France

This pale-pink rosé has a fruity scent of strawberry and raspberry. It has a fresh, soft mouthfeel with a good intensity and spicy undertones. The harvested grapes are cold pressed and only the first juice has been used to produce this vintage. Delicious with beef tartare with tomato and puffed quinoa.

6.50

32.50

## RED WINES

### BELLARETTA SANGIOVESE, CANTINA TOLLO

Sangiovese – Abruzzan, Italy

Preserving the territory, sustainable and innovative production and choosing the right way to protect and improve the environment: this is Cantina Tollo's philosophy. This red wine is a very fruity with spicy undertones. On the finish, the wine is juicy and persistent, with notes of fresh black fruits and cherries emerging. A delicious combination with our cheeses.

5.50

27.50

### LAUTERIA TINTO, LA BODEGA DE PINOSO

Monastrell, Petit Verdot – Alicante, Spain

Lauteria Tinto has a red cherry color that brings aromas of blackberry and balsamic complemented by soft tannins and ripe fruit in the long finish. This wine goes well with our black rice salad and summer vegetables.

6

30

### MAS DE VESSIÈRE ROUGE, CHÂTEAU VESSIÈRE

Carménère, Grenache Noir – Languedoc, France

This fruity wine has aromas of blackcurrants, cherries and blackberries. On the palate, the wine is juicy with velvety tannins and goes well with red meat and vegetable dishes. From our menu recommended with baked steak with string beans and mushrooms.

6.50

32.50

### CUEVA DEL CHAMAN GARNACHA TINTORERA, SANTA CRUZ

Garnacha Tintorera – Almansa, Spain

An intensely rich wine, bursting with fruit impressions, it also has quite a bit of 'body'. A red-purple colour in the glass and in the aroma strawberry and raspberry emerge. A magnificent glass of red which can be enjoyed with meat and vegetable-rich dishes. From our menu absolutely recommended with Spijkerman's Hamburger

35

### MAPUCHE CABERNET SAUVIGNON - SYRAH, LAS NIÑAS

Cabernet Sauvignon, Syrah – Colchagua Vallei, Chili

A two-hour drive from Santiago is wine estate Las Niñas, named after the wives of the three families who started the winery in 1996. A wine that is not only chatty packaged, but also impressive in style. Beautiful, cherry-red colour followed by a concentrated aroma in which black cassis berries can be detected. Mouth-filling! Pair this wine with the grilled steak and enjoy.

42.50