

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

including table water, bread and wild garlic butter

JERUSALEM ARTICHOKE - GARLIC - CHIVES - TRUFFLE • 16

QUINOA - SMALLER TROUT - HORSERADISH - WATERCRESS • 17

STAGUKADE - CHANTERELLE - CHESTNUT - CELERIAC • 17

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SKATE WING - CHICORY - POTATO - GRAPEFRUIT • 29

PARTRIDGE - PUMPKIN - BRUSSEL SPROUT - BALL MASH • 29

SALSIFY - HAZELNUT - MUSTARD - PICKLED LEMON • 26

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DARK CHOCOLATE - ESPRESSO - RED BEET • 14

EXTRA DISH • 15

Adding a fourth course to the Dutch Cuisine menu is of course possible, in which case we would like to recommend the Stagukade.

WINE • 19,50

With the 3-course choice 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.

If you have any allergies, please let us know.

NICE TO START WITH

SOURDOUGH BREAD AND CRACKERS • 10

with pumpkin spread, badger garlic butter and Scirinda olive oil

OYSTER • 5 EACH / HALF DOZEN • 28,50

with shallot, cabernet sauvignon vinaigrette and lemon

We often have the Poget or the Geay in house. We ask Veltman Fish to provide the best quality, we assure you of the best oysters in town!



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.

perfect to share



PALETA IBERICO CIBEGO RECEBO • 10

'Paleta' refers to the front leg of the Iberian pig. It is smaller than common ham parts but soft and delicious.

WAD'N FLAMMKUCHEN!

Since the opening of our Grand Café in 2015, we have had this flammkuchen on the menu. This summer, we are putting it in the spotlight by making them extra large. We've improved the recipe and mostly use products from the Wadden region. Share it 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, raw fennel and sea buckthorn vinaigrette

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

If you have any allergies, please let us know.



Vegetarian



Vegan

APPETIZERS



Perfect as a light lunch or as a starter

SALADS

Bread and salted butter is served with all salads

CAESAR SALAD • SMALL 14 / LARGE 17

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

SALAD BLACK RICE • SMALL 13/ LARGE 16

with sautéed oyster mushrooms, roasted root vegetables, sprouts, cashew nuts and citrus dressing

SALAD TWEERBAKSMARKT • SMALL 15 / LARGE 18

with Akkrummer plate ham, roasted vegetables, garlic croutons and Oudwijker Lazuli

The Oudwijker Lazuli is a velvety soft blue cheese made in Lopikerkapel near Utrecht. All Oudwijker cheeses have their unique character thanks to natural aging. The Lazuli's preparation is based on the production method of Gorgonzola but from full Dutch milk.

STARTERS

EXPANDED BITTERPLANKE • 17 P.P.

Akkrummer ham, cumin cauliflower, Spijkerman's grill sausage, olives, grilled spring carrots, Oudwijker Stella, smoked salmon, chicory crudité, crackers and bread with pumpkin spread and badger chive butter
Enjoy these Expanded Bitterplanke even more by drinking a nice glass of Lauteria Rosado with it

Great for snacks or as a starter, available from 2 people

We have put together extensive sharing plate. A good representation of our traditional kitchen and the beautiful products of our suppliers! Something for everyone. Delicious as a lunch dish or as a starter for dinner. Perfect with a glass of Lauteria Rosado.



LENTIL SOUP • 8

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

SALMON • 15

marinated in beetroot, with pickled red onion and horseradish cream

SMOKED DUCKLING BREAST • 16

with raw carrot and chicory salad with grape-mustard vinaigrette
We recommend a nice glass of Gewurztraminer Lenne with this dish



WINTER VEGETABLE GARDEN • 14

with various root vegetables, mustard, rye, watercress and Oudwijker Cigno

Tip: Have you already seen our Dutch Cuisine menu on the 1st page? You can also order these dishes separately.

If you have any allergies, please let us know.

WARM DISHES

STEAMED COD • 25

with celeriac, field mushroom and cep sauce

GRILLED STEAK (MRIJ) • 27

with mushrooms, roasted sprouts, crispy polenta and Parisian butter

We work with beef from red and white cows of the Maas, Rijn and IJsselvee breed. The cows come from Gerard and Michel de Koning from Berkel en Rodenrijs and are slaughtered exclusively at Piet van den Berg. This butcher has been delivering a top product for years by ensuring all factors are of a consistently high standard.



RAVIOLI ELEPHORN BREAD • 23

with roasted pumpkin and aged sheep's cheese

A lovely glass of Nadal Pinot Grigio goes very well with this dish, but if you prefer to try something out of the box, opt for the Consolacion Tempranillo

SPECIAL

Every 5 or 6 weeks we change the special card, which you'll find on the table in the letter holder. These are dishes that perfectly match the season and are only in stock for a short time.

Tip! Have you already seen our Dutch Cuisine menu on the 1st page? You can also order these dishes separately.



ON THE MENU SINCE 2015

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

THE VEGETARIAN POSTMAN

Lentip soup, a homemade Wâldbeantsjes burger and the black rice salad with sautéed oyster mushrooms and root vegetables.

25

THE LAST POSTMAN



Mustard soup and a Spijkerman's burger with kimchi mayonnaise and a Caesar salad

25

SIDE DISHES

Raw vegetables of the season • 4

Fries from Zuyd with mayonnaise • 4

Vegetables that keep us busy • 4

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 with our desserts

CREME BRULEE • 6

of our own coffee and cardamon

PARFAIT OF FRISIAN SUGAR BREAD • 12

with poached pear and pecan nut

CRAVING CHOCOLATE • 8

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

FOR THOSE WHO LOVE TO END DINNER WITH CHEESE

We choose Oudwijker cheeses because they are small-scale and artisanally produced in the cheese dairy in Lopikerkapel, with milk from cows from Brienenhof farm in Cothen. The cheeses mature naturally, with the perfect balance of acidity, temperature and humidity creating the rich, distinct flavours. They are made from Dutch milk, but in the tradition of Italian cheesemakers.

OUDWIJKER CIGNO • 5 (40 GR)

Cigno has a rind of natural, greyish-white mould, but the rough shell has a white stone. Literally, because the creamy cheese under that greyish rind is light in colour, with few eyes.

OUDWIJKER STELLA • 5 (40 GR)

Stella cheese made from Dutch buffalo milk has a slightly moist rind of natural red flora. The ivory-coloured dairy is compact to the eye, but beautifully creamy, slightly sweet and melts on the tongue.

OUDWIJKER LAZULI • 5 (40GR)

The preparation of the Lazuli is based on the production method of Gorgonzola, but from full-cream Dutch milk. The result is a distinct and unique blue cheese from Dutch soil. Delicious!

OUDWIJKER ASSORTMENT • 13 (90GR)

If you can't choose, take all three.

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.

COFFEE SPECIALS

Made with coffee from our own roasted beans



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

DOKKUMER KOFJE - Lungo with Sonnema Berenburg and cream • **9,50**

SNITSER KOFJE - Lungo with Weduwe Joustra Beerenburg 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 with Disaronno and cream • **9.50**

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

ESPRESSO MARTINI - Espresso with Kahlua and vodka • **10.50**

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