

SOMETHING TASTY

DESEMBROOD EN CRACKERS • 10

met pompoenspread, daslookboter en Scirinda olijfolie

OSSEKOP FONDUE • 20

Camembert uit de oven met blauwe bessen en desembrood
Ossekop is een heerlijke camembert van Hollandse bodem, uit Oss. De Witte Ossekop wordt gemaakt in de kaasmakerij van boer Spierings met gepasteuriseerde melk van eigen koeien. Het Brabantse witflora-kaasje is geïnspireerd op de traditionele Franse Camembert.

TANDOORI NOTENMIX • 4

GEDROOGDE ZWARTE BIOLOGISCHE ITRINA OLIJVEN • 6

FRITES UIT ZUYD • 4

met mayonaise

HOLTKAMP BITTERBALLEN • 1,25 P.S.

VEGANISTISCHE GROENTEMANNEKES • 1,30 P.S.

LOOSDRECHTSE KAASSTAAFJES • 1,20 P.S

met een dip van piment d'Espelette

BELEGERE FRYSKE • 7

met mosterd

FRIESCHE DROGE WORST BLEU DE WOLVEGA • 6

van Spijkerman uit Akkrum

SPIJKERMAN SPECIAAL • 8

ambachtelijke kleine frikandellen (6 stuks)

SALTUFO • 9

kleine salami met zomertruffel en Parmigiano Reggiano kaas

PALETA IBERICO CIBEGO RECEBO • 10

Met 'paleta' wordt de voorvoet van het Iberisch varken bedoeld. Het is een stuk kleiner dan de gangbare ham delen, maar zacht en geweldig van smaak.

OESTER, PER STUK • 5 / HALF DOZIJN • 28,5

met sjalot, cabernet sauvignon azijn en citroen

We hebben vaak de Poget of de Geay in huis. We vragen Veltman Vis de beste kwaliteit te leveren, we verzekeren je van de beste oesters uit de stad!



SHARING PLATES *Nice to share, to order from 2 people up wards.*

We hebben een uitgebreide borrelplank samengesteld. Een goede representatie van onze ambachtelijke keuken samen met de mooie producten van onze leveranciers! Perfect voor bij de borrel, maar ook heerlijk als lunchgerecht of als starter van het diner.

UTGEBREIDE BITTERPLANKE • 17 P.P.

Akkrumer plaatham, komijn bloemkool, Spijkerman's grillworst, olijven, geroosterde wortelgroenten, Oudwijker Stella, gerookte zalm, witlof crudité, crackers en brood met pompoenspread en daslookboter

Geniet nog meer van deze borrelplanken door er een lekker glas Lauteria Rosado bij te drinken

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

SOFT DRINKS

WATER FOR FOUNDATION “OPKIKKER”!

UNLIMITED TAP WATER WITH LEMON, ORANGE, MINT, LIME OR NATURAL • 3 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 DRINKS

CLASSICS

Classics including Coca Cola Regular and Zero, Rivella
Fanta Orange, Fanta Cassis, Sprite, etc. • from 3.25
Fuze Tea – Sparkling/Green • 3.75
Royal Bliss- Bitter Lemon/Ginger Ale • 3.95
London Essence Tonic • 4.75
Indian | Orange Elderflower | Grapefruit Rosemary
London Essence Gingerbeer • 4.75

JUICES

Apple, apple-pear or apple-elderberry • 4.75
Fresh orange juice • 4.75
Cranberry juice • 4.50
Tomato juice • 4.50
Bio Pineapplejuice or Bio Appelschorle • 4,50

DAIRY

Organic milk or buttermilk • 3.25
Chocolate milk • 4.00
Fristi • 4.00

COCKTAILS

Onderstaande cocktails zijn stoer en gemaakt met bewust gekozen producten.
Er is voor elk wat wils.

BOOMSMA DAIQUIRI • 10

De prachtige vondst van onze eigen barman Chiel. Een twist van de klassieke daiquiri cocktail met de Beerenburg van Boomsma.

BEERENBURG LEMONADE • 10

Beerenburg gecombineerd met citroenbruiswater en suikersiroop. Een heerlijke combinatie van zuur met een frisse bite.

FRYSK FAMKE • 12

De kruiden uit de Beerenburg maakt dat deze zoete cocktail een kruidige smaak krijgt en zelfs een beetje pittig wordt.

BEERENBURG LAGOON • 12

Een Friese exotische cocktail waar je een warm gevoel van krijgt.

BASIL SMASH • 12

Laat je verrassen door deze heerlijk verfrissende cocktail met basilicum, Bobby's Gin, citroensap en suikersiroop.

PORNSTAR MARTINI • 13

Deze klassieker kent iedereen. Een heerlijke frisse, zoete cocktail met passievrucht.

DARK 'N STORMY • 12

Een stoere en kruidige cocktail gemaakt met donkere rum, gingerbeer en limoen.

SOUR • 11

Een frisse cocktail met een mooie foamlaag die je naar je eigen smaak af kunt maken!

[Drink je 'm graag met Amaretto, Licor 43 of Whiskey?](#)



BALON 43 • 12

Deze verfrissende en sprankelende blend van Licor 43, limoensap en bruisend water is erg populair.

MOSCOW MULE • 12

Een frisse en kruidige cocktail gemaakt met Vodka, gingerbeer en limoen.

[De Moscow Mule is ook alcoholvrij mogelijk](#)
[Of probeer eens de Berlin Mule met Jägermeister](#)

SPRITZ • 12

Heerlijke frisse Spritzen met Aperol, Limoncello of Rabarberlikeur.

ESPRESSO MARTINI • 11

Espresso met Kahlua en vodka.

[De Espresso Martini is ook alcoholvrij mogelijk](#)

COSMOPOLITAN • 13

Deze klassieker met vodka, cranberrysap, sinaasappellikeur en limoensap is wereldberoemd.

OLD FASHIONED • 13

Een Old Fashioned is een stijlvolle cocktail om elegant aan te nippen. Niks ouderwets aan, wel volwassen. Een mooie gebalanceerde combinatie van bourbon, angostura bitters en suiker.

NEGRONI • 14

Italianen houden erg van bittere smaken, of het nu in hun espresso of hun cocktails is. Daarom is de puur Italiaanse Negroni voor de bitterliefhebber het ultieme eetlustopwekkende aperitief.

0.0 SPECIALS

BIG JUICY • 7

Een verfrissende mocktail met cranberrysap, ananassap, limoensap, suikersiroop, grenadine en bruisend water.

SUNRISE • 7

Het is verfrissend, niet te zoet, maar zeker genoeg om je op te vrolijken. Lekker met jus d'orange, bitterlemon en grenadine.

SHIRLEY TEMPLE • 7

Een friszoete mocktail met grenadine, ananassap en ginger ale.

GORDONS 0.0 GIN & LONDON ESSENCE

ELDERFLOWER TONIC • 11

Een gin welke zorgvuldig is samengesteld van wilde jeneverbessen, koriander, engelwortel en zoethout. Samen met Elderflower Tonic een frisse combinatie.

GIN & TONIC

BOOMSMA DRY GIN & LONDON ESSENCE INDIAN TONIC MET CITROEN • 14

Boomsma Dry Gin wordt gemaakt van 12 kruiden die ook voorkomen in de meer traditionele kruidenbitters van Boomsma. Dit zorgt voor een aromatische gin, met een volle smaak.

In tegenstelling tot de meeste andere distilleerderijen is Boomsma Distilleerderij nog steeds een zelfstandig familiebedrijf uit Leeuwarden. Onder leiding van de vijfde generatie worden oude tradities gekoesterd.

BULLDOG & LONDON ESSENCE INDIAN TONIC • 14,50

Bulldog is een London dry gin met een kruiden samenstelling van over de hele wereld. Lotus uit China, Spaanse citrus en Marokaanse koriander. Maak het compleet met London Essence Indian Tonic.

BOBBY'S GIN & LONDON ESSENCE GRAPEFRUIT & ROSEMARY TONIC MET SINAASAPPEL EN KRUIDNAGEL • 15

Bobby's gin wordt gebrouwen in Schiedam en is een unieke blend van Indonesische kruiden en traditionele botanicals. De perfecte combinatie met Indian Tonic en deze heerlijke geurige kruiden.

HENDRICK'S GIN & LONDON ESSENCE BLOOD ORANGE & ELDERFLOWER TONIC MET KOMKOMMER • 15

Hendrick's heeft een dominante smaak van jeneverbes met frisse citrus en een hint van koriander. Deze gin heeft in 2000 Goud gewonnen in San Francisco bij de World Spirits Competition.

BEER

DRAFT BEER

Heineken Pilsener

(0,25 L) • 4.50

(0,50 L) • 8.50

Brand Krachtig Blond • 5.25

Oedipus India Pale Ale • 6.75

Brugse Zot Blond • 7.00

Brugse Zot Dubbel • 7.00

Paulaner Weissbier (0,50 L) • 9.50

Beer of the Season

0,0 BEER

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

BOTTLE

Amstel Radler • 4.75

Opfrieser Bierenburg • 6.75

Mort Subite Kriek Lambic • 6.50

Duvel • 7.25

Pale yellow in colour, slightly misty with a great generous white head. Smell is lemon, lime and spicy aromas.

Sommersby Appel Cider • 7.25

We have even more! Feel free to ask which speciality beers we have in bottle.

PROUD TO SERVE KÂLD KLETSKE

BEER FROM FRIESLAND

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.

WEET

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

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

TRIJEDUBEL

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

KREFTICH

A dark stout beer with aromas of freshly roasted coffee beans, nuts and plums

GEWOAN SPESJAAL BIER, MAR DAN OARS

Master brewer Tim Cuperus of Kald Klêtske created a dark stout beer with aromas of freshly roasted coffee beans, nuts and plums, Kreflich. Stout is originally from England and means powerful and strong. The aromas of roasted malt, freshly roasted coffee beans, nuts and plums give the beer its special character.



DISTILLED

LOCALLY DISTILLED

Boomsma Beerenburg • 4.50

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

Beerenburg was founded in 1724 in Amsterdam in the Jordaan. The Amsterdam spice mixer Hendrik Berenburg is one of the founders of bitters. The drink ended up in Friesland in the 19th century via Frisian skippers. In the skûtsjes, the Frisians used to sail back and forth between the Bollenstreek and the Frisian lakes. What's in Berenburg? That is a big secret and, just like Coca-Cola's formula, it is kept in a large, heavy safe. The herbal mixture contains 25 herbs, including anise, Benedict, Galiatoer, Gentian, Herba Card, lemon balm leaf, centaury, blessed thistle, calamus root and bay leaf.

DUTCH

Boomsma Young Genever • 4.50

PORT/VERMOUTH

Port Tawny or Ruby • 6

Vermouth Reserva White or Red • 5.00

Vallado 10YO Tawny Port • 9.50

Quinta do Vallado • 6.00

FOREIGN DISTILLED

Jägermeister • 4.75

Ketel One Vodka • 6.50

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

Campari • 5.25

Kahlua • 5.25

Southern Comfort • 5.25

Drambuie or Cointreau • 5.75

Briottet Crème de Pêche • 6

Briottet Crème de Cassis • 6

Briottet Crème à la Framboise • 6

Briottet Crème à la Fraise des Bios • 6

Limoncello • 6

WHISK(E)Y

The Lost Whiskey • 6.75

Johnnie Walker Red Label • 5.75

Johnnie Walker Black Label • 7.25

Bulleit Bourbon • 7.00

Jameson Whisky • 5.75

Talisker 10 YO • 8

Cragganmore 12 YO • 14.75

Dalwhinnie 15 YO • 9.25

Oban 14 YO • 11.50

Lagavulin 16 YO • 18.75


We have more delicious whiskies, liqueurs and digestives. Ask or be surprised.

DARK 'N STORMY • 12

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

More cocktails can be found on our drinks menu

WINES

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.

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 the enthusiasts.

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

SIERRA DE SILES BLANCO BIO 2023

Verdejo, Sauvignon Blanc – Castilla, Spain

Made from organically grown sauvignon-blanc and verdejo grapes, this dry white wine has a modest alcohol content despite the local heat. The aroma is open and accessible, with notes of ripe yellow fruit. On the palate, it is a clean, juicy and fresh wine. Delicious with our winter vegetable garden.

6

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 vegetable dishes for its nice balance between fresh and slightly acidic and aromas of white flowers and lemon.

6,50

30

DOLCE PIACERE FRIZZANTE

Verdejo -Castilla y León, Spain

Dolce Bianco is a semi-sweet light sparkling wine, made naturally with selected grapes of the Verdejo variety through cold fermentation; this preserves its sweetness and reveals its own sparkling bubbles that caress the palate. Great to drink as an aperitif but also delicious with dessert.



6,50

30

WINES

WHITE WINES




LENNÉ GEWÜRZTRAMINER 2021 Gewürztraminer - Pfalz, Germany Classic notes of lychee, white tea and honeysuckle extend from the onset to the finish in this beautifully perfumed, fruity white. It shows the aromatic charm of the grape with aromas of spices, exotic fruits and fresh roses. On the palate, the wine starts dry, is juicy, exuberant and fresh. To maintain the perfect balance, the grapes are harvested when perfectly ripe, but not overripe. A good combination with the skate wing.	6.50	30
ARINTO BUCELLAS Arinto - DOC Bucellas, Portugal Caves Velhas makes a pointy-purple Bucellas with a very classic expression. Where the wine seems a bit 'old-fashioned', the winemaking is totally contemporary. It is a finely aromatic wine with fragrant impressions of citrus and exotic fruit. An excellent wine to drink with quinoa with trout.	6.50	30
 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 this wine with salmon marinated in beetroot.	7	32.50
PINOT GRIGIO NADAL Pinot Grigio – Veneto, Italy All the vineyards are located in the ancient basin of the Piave River, north of Venice. Formerly a much larger stream of water than it is today. The soil composition of the vineyards reflects that. Sediment brought in by the Piave in which clay and gravel abound. We recommend this wine with our Dutch Cuisine starter with Jerusalem artichoke.	7	32.50
 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 expanded bitterplanke.	6.50	30

WINES

RED WINES



SIERRA DE SILES TINTO Tempranillo, Cabernet Sauvignon – Castilla, Spain The grapes for the red wine are fermented separately and it was decided to add a small amount of cask-aged wine from the previous harvest in the assemblage. This gives the wine a beautiful, deep sparkling red colour, with a fruity aroma and a full, mouth-filling taste. A wine that goes well with the grilled steak.	6	27.50
 LAUTERIA TINTO, LA BODEGA DE PINOSO Monastrell, Petit Verdot – Alicante, Spain Lauteria Tinto has a red cherry colour that brings aromas of blackberries and balsamic complemented by soft tannins and ripe fruit in the long finish. This wine goes well with our black rice salad and vegetables.	6.50	30
VIÑA CONCOLASIÓN TEMPRANILLO Tempranillo - Pago Guijoso, Spain This Tempranillo Crianza is deep cherry red with violet hues in the rim. Clean, striking and bright. We taste black fruits like blackberries and currants dominating with important dairy accents that are again balanced with the spiciness of the wine. Recommended by us with porcini ravioli	6.50	30
CAMPONOVO Sangiovese Grosso, Colorino - Rosso Toscana, Italy Young and fresh wine, with a strong character linked to the Ilcinese territory. In the nose, it has aromas of red fruit and on the palate it is balanced and fresh. A very pleasant wine, it presents itself well for daily consumption because of its freshness and aroma. While being a pleasant and drinkable wine, it still retains the typical characteristics of its region of origin. It has a perfume of mineral and floral aromas, is harmonious with silky tannins and a clean finish.	6.50	30
SERRADAYRES RESERVA TINTO Syrah, Touriga Nacional, Castelao – Tejo, Portugal A beautiful deep colour is followed by a beautifully developed aroma in which the Syrah grape plays a face-determining role. On the palate too, this is a convincing red wine, full-bodied, sultry. Concentration and length coupled with ‘filling’ it is a mighty fine glass of red. Lovely to drink with partridge with pumpkin.	6.50	30
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 at the stagukade.	7	32.50

TSJOCH!