

## LUNCH

We serve these dishes between 12 and 4 pm,  
in addition to our à la carte menu

### HOLTKAMP CROQUETTES • 14

with brioche bread, cabbage, cornichons and vadouvan mayonnaise

### VEGETARIAN CROQUETTES • 14

with brioche bread, cabbage, cornichons and vadouvan mayonnaise. [Also available as vegan](#)

### WINTER CLUB • 16

Grilled sourdough bread with pastrami, candied sauerkraut, horseradish and Oudwijker Stella

### HAMBURGERS FROM SPIJKERMAN • 19

with cumin cheese, rettich, kimchi mayonnaise and French fries from Zuyd

## SOUPS

*with the soup, we serve bread and salted butter*

### LENTIL SOUP • 8

with Molkerij goat cheese, harissa oil and parsley

### MUSTARD SOUP • 8

with raw leeks and smoked bacon

## EGGS

### FRIED EGGS • 13

With Roasted vegetables, Turfrikke Skinke, aged sheep's cheese and grilled sourdough bread  
[Also available as vegetarian](#)

### EGGS BENEDICT • 15

served on a brioche with Livar farmer's ham, spinach, chives and Hollandaise

### EGGS FLORENTINE • 16

served on a brioche with smoked salmon, spinach, chives and Hollandaise



### POSTMAN LUNCH • 16,50

Lentil soup with goat cheese, parsley and harissa brioche bread with a Holtkamp croquette and sourdough bread with a fried egg and Livar farmer's ham

[Also vegetarian possible, lentil soup with goat's cheese, a vegetarian croquette and sourdough bread with fried egg and cheese](#)

## SALADS

*All salads are served with bread and butter*

### CAESAR SALAD • 17

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

### SALAD TWEERBAKSMARKT • 18

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

### SALAD BLACK RICE • 16

with sautéed oyster mushrooms, roasted root vegetables, Brussels sprouts, cashews and citrus dressing

## WAD'N FLAMMKUCHEN!

*Since opening in 2015, we've had these flammkuchen on the menu. Because we're putting an extra spotlight on these 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 raw fennel

### 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

## SWEETS

### FRENCH TOAST FRISIAN SUGAR BREAD • 10

with vanilla ice cream, almond cookie dough and apricot

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

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

# LEKKER ITE!