

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

4 COURSE SET MENU • 63

5 COURSE SET MENU • 78

Includes table water, bread and wild garlic butter

WINE • 6.50 PER GLAS

With the Dutch Cuisine surprise 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.

DE MEARWEARDE FAN IT LIBBEN SIT HIM YN IT GENIETSJEN

If you have any allergies, please let us know.

NICE TO START WITH

DESEM BOL • 9

with pumpkin seed tapenade, wild garlic butter and Scirinda olive oil

OYSTER, PER 3 • 18 | HALF DOZEN • 35

with shallot cabernet sauvignon vinegar 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!



perfect to share

CABRIOLE FONDUE • 24

Camembert from the oven with blueberries and sourdough bread

Cabriole is a refined Dutch camembert made from goat's milk. The cheese comes from De Bokkesprong, a farm in Veulen with a herd of 300 Taggenburg goats. Cabriole has the distinctive, slightly tangy taste of goat's cheese, while the creamy texture of the inside is perfectly balanced with the delicate white mould rind.

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.

FLAMMKUCHEN

Our flammkuchen ovens are hot from noon to at least 11pm. The ideal choice for sharing, lunch, adding some variety to your drinks or as a tasty start to dinner. We even have a sweet version to go with coffee or tea.



SMOKED BACON • 16

with leek and old sheep's cheese



FRISIAN CLOVE CHEESE • 16

with beet, ricotta, toasted sunflower seeds and coat's lettuce

SMOKED SALMON • 18

with horseradish, apple, red onion and corn salad

AKKRUMER PLATE HAM • 17

with beet, ricotta, roasted mustard and coat's lettuce



RHUBARB • 15

with apple and cinnamon ricotta



APPETIZERS



Bread and salted butter is served with all salads

*Perfect as a light lunch or the small version as a dinner starter
On our terrace, enjoy the sun and our salad with a nice glass of Lauteria Blanco*

CAESAR SALAD • SMALL 14 / LARGE 17

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

LAMB HAM SALAD • 15 / LARGE 19

with salty vegetables, raw asparagus, aged sheep's cheese, poached egg and tarragon mayonnaise

SALAD FREGOLA • SMALL 15 / LARGE 19

with young leaf lettuce, artichoke, Parmigiano Reggiano, pine nuts and toasted lemon

STARTERS

LENTIL SOUP • 8 (VEGA VECTOR)

with Molkerij goat cheese, harissa oil, parsley and bread

TOAST COOKES SALMON • 15

traditionally smoked by Veltman Vis, with red onion, sprouts and parsley mayonnaise

Enjoy the toast even more by drinking a nice glass of Arinto Bucellas with it

TENDER PORK NECK • 14

with horseradish crème fraîche and herb salad

LAZULI VEGETABLE CAKE • 15 (VEGA VECTOR)

with kohlrabi, watercress, chicory and radish

DELICIOUS WITH A DRINK OR AS AN APPETIZER, AVAILABLE FROM 2 PEOPLE UPWARDS

We have put together two extensive appetizer boards. A good representation of our artisanal cuisine together with the beautiful products of our suppliers!

Perfect for with drinks, but also delicious as a lunch dish or as a dinner starter

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

EXPANDED BITTERPLANKE • 17 P.P.

Akkrumer plate ham, Reade Jutter snack, Spijkerman's grill sausage, olives, roasted root vegetables, Oudwijker Stella, Itrana olives, chicory/horseradish crudité, toast with smoked sprats, crackers and bread with wild garlic butter

TASTE OF THE GARDEN • 17 P.P.

Vegetable mannekes with vadouvan mayonnaise, crudité, marinated spring carrots, Reade Jutter snack, puff pastry stems, apricots with Friesian goat cheese, lentil soup, Oudwijker Stella, Itrana olives and bread, crackers with wild garlic butter.

If you have any allergies, please let us know.

WARM DISHES

ROASTED HALIBUT FILLET • 26

with mashed potatoes, sautéed spinach and mustard sauce from Warten

Enjoy the halibut fillet even more by drinking a nice glass of Lenné Gewürztraminer with it

FRISIAN HOLSTEIN STEAK • 29

with potato muffin, kohlrabi, radish and wild garlic butter

Thanks to our cooperation with slaughterhouse Kamminga in Surhuisterveen and meat supplier Krikke from Grou, we can now serve the most fantastic steak! This beef comes from the region and is selected with care. By buying locally, we not only support local farmers and butchers, but also consciously choose quality and sustainability. A steak to really enjoy!

CROQUET POLENTA (VEGA) • 24

with cauliflower, chard, caper leaves, aged sheep's cheese and a garden herb sauce

DRY-AGED HAMBURGERS - • 21

with onion compote, Tynjetaler, fried bacon, rocket and smoked chipotle sauce

Drink a glass of Tempranillo with the dry aged burgers to enjoy even more

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.



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 salad fregola with artichoke, pine nuts and roasted lemon

25

THE LAST POSTMAN



Lentip soup and a Spijkerman's dry aged burger and a Caesar salad with Parmasan cheese and a poached egg

25

SIDE DISHES

Raw vegetables of the season • 4.50

Fries from Zuyd with mayonnaise • 4.75

Vegetables that keep us busy • 4.50

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 Branco with our fulfilled messages

CHOCOLATE TRUFFLE CAKE • 12

with vanilla ice cream topped with homemade espresso

FRENCH BREAD FRENCH TOAST • 11

with rhubarb compote, almond biscuit and vanilla ice cream

COFFEE COMPLETE • 9

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

OUDWIJKER ASSORTMENT • 14

four beautiful cheeses with kletzen bread, fennel, radish sprouts and pistachios

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.

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**

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 met Disaronno en verse room • **9.50**

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

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