

# SMELT

kaasfondue extraordinaire

## LUNCH

12:00 - 16:00

### GRILLED FONDUE SANDWICHES

served on white sourdough bread from 'Bakkerij Mama'

<b>swiss</b> - gruyère alpage, vacherin fribourgeois, appenzeller noir	8.5
<b>dutch</b> - petit doruvel, tynjetaler, bunker blosse	6.5
<b>french</b> - abondance, comté, emmentaler français, bleu des causses	7
<b>truffle</b> - raclette à la truffe, doruvel truffel, farmer's cheese	7

(+ ham or homemade kimchi 1

tomato ketchup or homemade tomato chutney 0.7)

### SPECIALTIES

tuna (s)melt – tuna, red leicester cheddar, cornichons	7
sandwich brie with nduja – brie de Melun with spicy Italian sausage	7
focaccia from 'Bakkerij Mama' with fresh stracciatella di bufala	6

### TO SHARE

charcuterie platter	13
cheese platter	13.5
olives	6

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### ENTRÉE

from 17:30

smoked butterfish on pickled fennel and red onion	9.5
pomme caviar from 'Steurhoeve' with crème crue	11.5
little gems with caponata - stracciatella, orange - asparagus, dill-lemon	8
oeuf mayonnaise à la truffe	5
focaccia from 'Bakkerij Mama' with artichoke tapenade	6
charcuterie platter	13
olives	6

### CHEESE FONDUE

*served with fresh seasonal vegetables and bread from 'Bakkerij Mama'*

<b>swiss</b> - gruyère alpage, vacherin fribourgeois, appenzeller noir	24
<b>dutch</b> - petit doruvel, tynjetaler, bunker blosse	20
<b>french</b> - abondance, comté, emmentaler français, bleu des causses	22
<b>truffle</b> - raclette à la truffe, doruvel truffel, farmer's cheese	21
<b>funky falcon beerfondue</b> - montfoortse, gatenkaas, old belegen beemster	20

### PLAT PRINCIPAL

ravioli filled with ricotta and peas, in butter of lemon and mint	18
salad of grilled watermelon, Skeapswit (dutch feta) and pistachio	15

### DESSERTS

fresh strawberries with amaretto sabayon	9
chocolate mousse with caramelized pecans	8
dolci baci (Italian almond cookie) with coffee / tea	6
cheese platter from 'De Kaaskamer van Amsterdam'	13.5

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### WHITE

celeste, verdejo, Spain	5 / 25
baron phillipe rotschild les cepage, sauvignon blanc, France	6 / 29
tenuta luisa, pinot grigio, Italy	35
lune à boire blanc, elzas, France	40
trimbach, riesling, France	41
schlumberger grüner veltliner, Austria (sparkling)	7.5 / 36

### vin naturel

domaine la provenquière, vin orange, France	7.5 / 36
weingut gold, kerner nature, Germany	46
integrale, petnat bianco, Italy (sparkling)	33
weingut gold, pink gold petnat, Germany (sparkling rosé)	38

### RED

diepe gronde - winemaster selection, shiraz / pinotage, South Africa	5 / 25
frescobaldi pater, sangiovese, Italy	6 / 29
joseph drouhin gevrey-chambertin, pinot noir, France	41
mouton cadet reserva saint-emilion, merlot / cabernet / sauvignon, France	42

### vin naturel

dalamara - ayehoros, xinomavro / merlot, Greece	36
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### OTHERS

organic cider, normandy, France (0.7L)	22
rose, monteclain, grenache, France	4.50 / 24

passionfruit, red peper	3.8	espresso	3
lime & ginger	3.8	americano	3
grapefruit, pineapple, blood orange	3.8	cappuccino	3.3
berries & elderflower	3.8	green tea	3