

SMELT

kaasfondue extraordinaire

LUNCH

12:00 - 16:00

GRILLED FONDUE SANDWICHES

served between white sourdough bread from local 'Bakkerij Mama'

swiss - " <i>cheesemix: gruyère alpage, vacherin fribourgeois, appenzeller noir</i> "	8.5
dutch - " <i>cheesemix: petit doruvel, tynjetaler, bunker blosse</i> "	6.5
french - " <i>cheesemix: abondance, comté, emmentaler français, bleu descausses</i> "	7
truffle - " <i>cheesemix: raclette à la truffe, doruvel truffel, farmer's cheese</i> "	7
+ ham homemade kimchi	1
+ tomato ketchup homemade tomato chutney	0.8

SPECIALTIES

tuna (s)melt – tuna, red leicester cheddar, cornichons	7.5
sandwich brie with nduja – brie de Melun with spicy Italian sausage	7.5
focaccia from 'Bakkerij Mama' with fresh stracciatella di bufala	7

TO SHARE

charcuterie platter	14
cheese platter	13.5
olives	6

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ENTRÉE

from 17:30

smoked butterfish with pickled fennel and red onion	10
pomme caviar from 'Steurhoeve' with crème crue	11.5
little gems with caponata - stracciatella, orange - asparagus, dill-lemon	9
oeuf mayonnaise à la truffe	6
focaccia from 'Bakkerij Mama' with artichoke tapenade	6
charcuterie platter	14
olives	6

CHEESE FONDUE

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

swiss - <i>gruyère alpage, vacherin fribourgeois, appenzeller noir</i>	24
dutch - <i>petit doruvel, tynjetaler, bunker blosse</i>	20
french - <i>abondance, comté, emmentaler français, bleu des causses</i>	22
truffle - <i>raclette à la truffe, doruvel truffel, farmer's cheese</i>	21
funky falcon beerfondue - <i>montfoortse, gatenkaas, old belegen beemster</i>	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	9
dolci baci (Italian almond cookie) with coffee / tea	6
cheese platter from 'De Kaaskamer van Amsterdam'	13.5