

SMELT

Kaasfondue extraordinaire

Cheese fondue <i>All fondues are served with seasonal vegetables & artisan sourdough bread</i>			
Dutch Petit doruvel, tynjetaler, bunker blosse <i>Full & aromatic</i>	22	Paté d'Amsterdam With pepper and juniper berries, onion marmelade & croustinis	10
Swiss L'etivaz alpage, vacherin fribourgeois, appenzeller noir <i>Herbal & powerful</i>	26	Oeuf mayonaise Boiled eggs with homemade trufflemayonaise	5
Truffle Raclette á la truffle, doruvel truffel, boeren gatenkaas <i>Earthy & creamy</i>	23	Artichoke hearts With parmigiano reggiano and roastend almonds	9
French Abondance, comté alpage, emmentaler français, roquefort <i>Nutty & sharp</i>	24	Charcuterie platter Four different kinds of excellent dried meat	15
Beer Petit doruvel, boeren gatenkaas, oud belegen Beemster <i>Fruity & fresh</i>	22	Little gem salade Fresh and crunchy salad with homemade croutons & dressing	5
		Smoked Herring With pickled beetroot and red onions	9
Confit de Canard Slow cooked duck with sauerkraut and roseval potatoes	22	Olives mix of olives from the cheese chamber of Amsterdam	6
Desserts		FIGHTING OVER THE "NUN"	
Homemade farmers cake With amaretto sabayon and crumble of pistache	9	Found and egg on your table? That last crispy-turned-leftover cheese fondue that sticks to the warm caquelon (fondue pan) is what they call 'la religionuse', or 'the nun', in Switzerland. According to tradition, they break an egg into the pan to better loosen the cheese from the pan. This cheesy scrambled egg is the 'grande finale' of the evening. Who will take that last divine bite?	
Chocolate mousse With chocolate caramel nuts and sliced almonds	9		
Stewed pear With crème cru and caramelised pecan nuts	9		
Sgroppino Lemon sorbet with prosecco and vodka	9		

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White wine

Sauvignon blanc - baron philipe rotschild les cépages, France	5 / 25
Verdejo - celeste, Spain	6 / 29
Pinot grigio - tenuta Luisa, Italy	34
Blend - lune à boire blanc, Elzas, France	40
Riesling - neiss, Bockenheim Germany	8 / 41
Grüner veltliner - schlumberger, Austria (sparkling)	7.5 / 36

Vin naturel - white wine

Pinot gris / Viognier (orange wine) - domaine la provenquière, France	7.5 / 36
Frizzante (petnat bianco) - integrale, Italy (sparkling)	33
Kerner - weingut gold, Germany	46

Red wine

Tempranillo - torres mas rabel, Spain	5 / 25
Sangiovese - frescobaldi pater, Italy	6 / 29
Pinot noir - givré, Bourgogne, France	39
Merlot / Cabernet Sauvignon - Saint-emilion réservé, France	42

Vin naturel - red wine

Merlot / xinomavro - alamara ayehoros, Greece	36
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Others

Cider (biologisch) - Normandy, France (0.7L)	22
Rose grenache - monteclain, France	25

Beers

Two Chefs Brewery	
Weizen	5.6
Pale ale	5.6
I.P.A.	5.6

Others

Heineken	3.7 / 7.2
Heineken 0.0	3.9
Schnapps	4

Warm

Coffee	
Espresso	3
Americano	3.1
Cappuchino	3.4
Tea	
Earl grey	3
Lemon/ginger	3
Fresh mint / ginger	3.3

Sodas

Amsterdam soda factory	
Berries & elderflower	4.1
Lime & ginger	4.1
Passion & red pepper	4.1
Others	
Coca cola	3.2
Coca cola zero	3.2
Apple Juice	3.2
El Tony Mate	4.1