

SMELT

Kaasfondue extraordinaire

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|---|----|---|----|
| Burrata | 11 | Sardines | 9 |
| With pickled zucchini, caramelised pumpkin seeds & vadouvan oil | | With Sourdough bread & beurre noisette | |
| Oeuf mayonaise | 7 | Sourdough bread | 7 |
| Boiled eggs with homemade basil mayonnaise | | With aiolie and homemade leek oil | |
| Artichoke Hearts | 9 | Paté d'Amsterdam | 9 |
| With parmigiano reggiano and roasted almonds | | Paté with cornichons and homemade onion compote | |
| Smoked leek | 9 | Olives | 6 |
| With a mustard vinaigrette en marcona nuts | | Mix of olives from "De Kaaskamer" | |
| | | Charcuterie platter | 15 |
| | | Four sorts of thinly sliced meat | |

Cheese fondue

All fondues are served with crunchy sourdough bread & fresh seasonal vegetables

Dutch

Petit doruvel, tynjetaler, bunker blosse
Full & aromatic // Wine tip: Riesling 22

Swiss

L'etivaz alpage, vacherin fribourgeois, appenzeller noir
Herby & powerful // Wine tip: Grüner Veltliner 26

Truffle

Raclette á la truffle, doruvel truffle, farmers hole cheese
Earthy & creamy // Wine tip: Spätburgunder 24

French

Abondance, comté alpage, emmentaler français, roquefort
Nutty & sharp // Wine tip: Beaujolais 25

Beer

Petit doruvel, farmers cheese, aged Beemster
Fruity & fresh // Beer tip: Funky Falcon (Pale Ale) 23

Asparagus

Havarti, matured Beemster and dutch farmer cheese
Served with ham, potato, and dutch white asparagus // Wine tip: Auxerrois 28

Confit de Canard

Slow cooked duck with mashed sweet potatoes, lamb's lettuce, ricotta & fried capers 24

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Dessert extraordinaire

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| Profiteroles | 9 |
|---------------------|---|

Choux filled with vanilla ice cream and sugared pecan nuts, topped with melted dark chocolate

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| White chocolate mousse | 10 |
|-------------------------------|----|

With granita, fresh strawberries, balsamico and hazelnuts

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| Homemade farmer's cake | 9 |
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With sabayon from amaretto and pistachio crumble

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| Sgroppino | 9 |
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Lemon sorbet with prosecco and vodka

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Sparkling

Cava Albireo Brut - U Mes U

6.5 / 32

Grape: Xarel·lo, Parellada & Macabeo | Origin: Pènèdes, Spanje
Fresh, appetizing, elegant

Petnat Rosé - Integrale (vin nature)

35

Grape: Raboso, Marzemina, Crbinella & Turchetta | Origin: Veneto, Italië
Rosy, argent, light

White

Pinot Grigio, Gufo - Cantina Toll

5/25

Grape: Pinot Grigio | Origin: Abruzzo, Italië
Floral, nectarine, pure

Sauvignon Blanc, Louise Damiron - Famille Descombe

5.5/28

Grape: Sauvignon Blanc | Origin: Languedoc, Frankrijk
Citrus, herby, fresh

Riesling Trocken - Jacob Jung

8/40

Grape: Reisling | Origin: Rheingau, Duitsland
Apricot, mineral, tight

Grüner Veltliner, Hundschupfen - Weingut Hagn

36

Grape: Grüner Veltliner | Origin: Weinviertel, Oostenrijk
Yellow pear, lime, pepper

Verdejo, Alma Serana - Bodegas peñafiel

33

Grape: Verdejo | Origin: Rueda, Spanje
Rich, tropical, lots of stone fruit

Chardonnay, Noater - Collie Morenici

36

Grape: Chardonnay | Origin: Lombardije, Italië
Exotic, full-bodied, woody

Auxerrois - Wijngoed Thorn

42

Grape: Auxerrois | Origin: Limburg, The Netherlands
Red apple, tight, juicy

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Rosé / Orange wine

Le Terroir Rosé - Famille Cros-Pujol

Grape: Grenache & Cinsault | Origin: Pays d'Oc, Frankrijk
Red fruit, herby, juicy

5/25

Vin Orange - La Provenquiere (Vin nature)

Grape: Pinot Gris, Viognier | Origin: Languedoc, Frankrijk
Fresh, candied fruit

7/35

Red

Valpolicella Rimbalso - Ville di Antanè

Grape: Corvina, Rondinella & Merlot | Origin: Veneto, Italië
Red fruit, soft tannin, wood

5.5/28

Collines D'Elzéard Rhône - Château de Manissy

Grape: Grenache, Syrah & Mourvèdre | Origin: Rhône, Frankrijk
rustic, subtle, herby

6.5/33

Spätburgunder Tradition - Jacob Jung

Grape: Spätburgunder | Origin: Rheingau, Duitsland
Forest fruit, clove, fiery

8/40

Trollinger Alte Reben - Weingut Gold

Grape: Trollinger | Origin: Württemberg, Duitsland
Light, strawberry, wonderful acidity

39

Beaujolais Villages Granite - Famille Descombe

Grape: Gamay | Origin: Beaujolais, Frankrijk
Refreshing, black fruit, soft tannin

40

Pinot Noir - Château D'Arlay

Grape: Pinot Noir | Origin: Jura, Frankrijk
Body, peppery, metallic

46

Garnatxa Negra - Xic del Mel

Grape: Garnatxa Negra | Origin: Penedès, Spanje
Thyme, black cherry, full

41

Rioja, Gran Reserva - Manzanos

Grape: Tempranillo, Garnacha | Origin: Rioja, Spanje
Oak, dried plums, earthy

48

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Beers

Two Chefs Brewery

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|----------|-----|
| Weizen | 5.7 |
| Pale ale | 5.7 |
| I.P.A. | 5.7 |

Others

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| Heineken | 3.6 |
| Heineken 0.0 | 3.9 |
| Schnapps | 4 |

Sodas

Amsterdam soda factory

| | |
|-----------------------|-----|
| Berries & elderflower | 4.1 |
| Lime & ginger | 4.1 |
| Passion & red pepper | 4.1 |

Others

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| Coca cola | 3.2 |
| Coca cola zero | 3.2 |
| Apple Juice | 3.2 |
| El Tony Mate | 4.1 |

Warm

Coffee

| | |
|------------|-----|
| Espresso | 3 |
| Americano | 3.1 |
| Cappuchino | 3.4 |

Tea

| | |
|---------------------|-----|
| Choose your flavour | 3 |
| Fresh mint / ginger | 3.3 |

FIGHTING OVER THE "NUN"

Found an 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?