

SMELT

Kaasfondue extraordinaire

Crème d'artichoke 10

with coloured cherry tomatoes, hazelnuts, lemon oil & Sardinian flat bread

Mousse from Sardines 7.5

with thin crispy bread from Altamura

Caramelised carrot 9

carrots with tahini-yoghurtcreme & walnuts

Ouef mayonnaise 4.5

bioled egg with homemade truffle mayonnaise

Charcuterie platter 15

selection of four thinly sliced meats

Tip: *Also very nice with the fondue*

Paté en croute 11

coarse paté in dough, pickled onion and cornichons

Olives Luques 7

new harvest of fresh, crispy olives from the Languedoc

Cheese Fondue

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

Dutch 24

Cheeses: Petit doruvel, tynjetaler, bunker blossom

Taste: *Full & aromatic // Wine tip: Riesling*

Swiss 28

Cheeses: L'etivaz alpage, vacherin fribourgeois, appenzeller noir

Taste: *Herby & powerful // Wine tip: Grüner Veltliner*

Truffle 26

Cheeses: Raclette á la truffle, doruvel truffle, farmers hole cheese

Taste: *Earthy & Creamy // Wine tip: Spätburgunder*

Italian 28

Cheeses: Provolone, Parmigiano reggiano, fontina, tallegio

Taste: *Aromatic & Powerful // Wine tip: Pinot Grigio*

French 27

Cheeses: Abondance, comté alpage, emmentaler français, roquefort

Taste: *Nuty & Sharp // Wine tip: Trollinger*

Pulled Confit de Canard with sauerkraut 24

pulled duck with mashed sauerkraut

Wijntip: *Grenache, Collines D'Elzéard Rhône*

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Dessert extraordinaire

Desserts

Heavenly chocolate mousse	8
homemade chocolate mousse with caramelized almond & raspberry	
Stewed Pear	9
and homemade pear cake, nut crumble & crème cru	
Crunchy jewel with creme of orange blossom	8
with black forest fruits & almonds	

Digestif

Sgroppino	9
lemon sorbet, vodka & Prosecco	
Coffee/Tea with homemade chocolates	7.5
ask our staff for our homemade chocolate flavours	
Schnapps	4.5
can you guess how the pear entered our bottle?	

Coffee

Espresso	3
Americano	3.1
Cappuccino	3.4

Tea

Fresh Ginger	3.3
Fresh Mint	3.3
Choose your flavour	3

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Sparkling

Cava Albireo Brut - U Mes U

6.5 / 36

Grape: Xarel·lo, Parellada & Macabeo | Origin: Pènèdes, Spain

Fresh, appetizing, elegant

Petnat Bianco - Integrale (vin nature)

35

Grape: Druif: Glera, Garganega, Serprino & Pinella | Origin: Veneto, Italy

Peach, apple, white light flower

White

Pinot Grigio, Gufo - Cantina Toll

5/27

Grape: Pinot Grigio | Origin: Abruzzo, Italy

Floral, nectarine, pure

Sauvignon Blanc, Louise Damiron - Famille Descombe

5.5/30

Grape: Sauvignon Blanc | Origin: Languedoc, France

Citrus, herby, fresh

Riesling Trocken - Jacob Jung

8/43

Grape: Reisling | Origin: Rheingau, Germany

Apricot, mineral, tight

Grüner Veltliner, Hundschupfen - Weingut Hagn

7/39

Grape: Grüner Veltliner | Origin: Weinviertel, Austria

Yellow pear, lime, pepper

Verdejo, Alma Serana - Bodegas peñafiel

34

Grape: Verdejo | Origin: Rueda, Spain

Rich, tropical, lots of stone fruit

Chardonnay, Noater - Collie Morenici

36

Grape: Chardonnay | Origin: Lombardije, Italy

Exotic, full-bodied, woody

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Rosé / Orange wine

Le Terroir Rosé - Famille Cros-Pujol

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

5/27

Vin Orange - La Provenquiere (Vin nature)

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

40

Red

Valpolicella Rimbalso - Ville di Antanè

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

5.5/30

Collines D'Elzéard Rhône - Château de Manissy

Grape: Grenache, Syrah & Mourvèdre | Origin: Rhône, France
Rustic, subtle, herby

6.5/36

Spätburgunder Tradition - Jacob Jung

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

8.5/47

Trollinger Alte Reben - Weingut Gold

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

42

Beaujolais Villages Granite - Famille Descombe

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

43

Pinot Noir - Château D'Arlay

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

53

Garnatxa Negra - Xic del Mel

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

46

Rioja, Gran Reserva - Manzanos

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

50

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Beers

Two Chefs Brewery

Weizen	5.9
Pale ale	5.9
I.P.A.	5.9

Others

Heineken	3.7
Heineken 0.0	3.9
Swarte Swaen (cider per glass)	6.5
Schnapps	4

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

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 religieuse', 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?