

# Smelt

KAASFONDUE EXTRAORDINAIRE

## Starters

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### **Terrine of roasted leeks** 10

with chive oil, coconut cream, and pickled mustard seeds

### **Salmon rillettes** 13

made from smoked salmon with lemon mayonnaise, dill and salmon eggs on light homemade toast

### **Asparagus Tartare** 12

made with white asparagus, capers and pickles served with blinis

### **Goat Cheese Tower** 12

with pear, beetroot, grilled organic goat cheese (Pélardon) and hazelnut

## Bites

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### **Anchovis** 8

with roasted peppers, olive oil, and láminas de pan

### **Olives Luques** 7

crispy fresh olives from Languedoc

### **Paté de campagne** 9

with pickles and homemade onion marmelade

### **Charcuterie platter** 11

with honey-roasted ham, jamon serrano and fennel salami

### **Bresaola** 13

lightly dried and finely sliced beef



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## Cheese Fondue

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

### Dutch 25

Cheeses: Petit doruvel, tynjetaler, bunker blosse

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 à la truffe, 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: *Nutty & Sharp // Wine tip: Trollinger*

*Add the following sides to complete your fondue:*

- + **Potatoes** 5  
Oven-roasted Roseval potatoes
- + **Fresh salad** 6  
with cucumber, kiwi, caramellized pistache  
and organic feta from Amsterdam
- + **Charcuterie platter** 11  
with honey-roasted ham, jamon serrano and fennel salami
- + **Bresaola** 13  
Lightly dried and finely sliced grass fed beef

## Non-Fondue

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### **Braised Beef Ravioli** 25

with sage butter, peas, and parmigiano reggiano vacche rosche

Wine tip: *Grenache, Syrah, Mourvèdre*



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## Dessert

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### Crème Brulée 8

from amaretto and creamy vanilla custard with crispy caramel

### Homemade Date Brownie 9

with Chantilly cream and almond praline

### Lemon Mousse Tart 9

airy lemon mousse with a crispy filo pastry base

## Digestive

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### Sgroppino 9

Lemon sorbet, vodka & prosecco

### Coffee/Thee 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 Fresh	3,3
Mint	3,3
Pick you flavour	3





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## Sparkling

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### Cava Albireo Brut - U Mes U

Grape: Xarel.Io, Parellada & Macabeo | Origin: Pènèdes, Spain

*Fresh, appetizing, elegant*

6.5/36

### Petnat Bianco - Integrale (vin nature)

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

*Peach, apple, white light flower*

35

## White

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### Pinot Grigio, Gufo - Cantina Toll

Grape: Pinot Grigio | Origin: Abruzzo, Italy

*Floral, nectarine, pure*

5/27

### Sauvignon Blanc, Louise Damiron - Famille Descombe

Grape: Sauvignon Blanc | Origin: Languedoc, France

*Citrus, herby, fresh*

5.5/30

### Riesling Trocken - Jacob Jung

Grape: Riesling | Origin: Rheingau, Germany

*Apricot, mineral, tight*

8/43

### Grüner Veltliner, Hundschupfen - Weingut Hagn

Grape: Grüner Veltliner | Origin: Weinviertel, Austria

*Yellow pear, lime, pepper*

7/39

### Verdejo, Alma Serana - Bodegas Peñafiel

Grape: Verdejo | Origin: Rueda, Spain

*Rich, tropical, lots of stone fruit*

34

### Chardonnay, Noater - Collie Morenici

Grape: Chardonnay | Origin: Lombardije, Italy

*Exotic, full-bodied, woody*

36



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## Rosé / Orange wine

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### Le Terroir Rosé - Famille Cros-Pujol

5/27

Grape: Grenache & Cinsault | Origin: Pays d'Oc, France

*Red fruit, herby, juicy*

### Vin Orange - La Provenquiere (Vin nature)

40

Grape: Pinot Gris, Viognier | Origin: Languedoc, France

*Fresh, candied fruit*

## Red

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### Valpolicella Rimbalso - Ville di Antanè

5.5/30

Grape: Corvina, Rondinella & Merlot | Origin: Veneto, Italy

*Red fruit, soft tannin, wood*

### Collines D'Elzéard Rhône - Château de Manissy

6.5/30

Grape: Grenache, Syrah & Mourvèdre | Origin: Rhône, France

*Rustic, subtle, herby*

### Spätburgunder Tradition - Jacob Jung

8.5/47

Grape: Spätburgunder | Origin: Rheingau, Germany

*Forest fruit, clove, fiery*

### Trollinger Alte Reben - Weingut Gold

7.5/41

Grape: Trollinger | Origin: Württemberg, Germany

*Light, strawberry, wonderful acidity*

### Beaujolais Villages Granite - Famille Descombe

43

Grape: Gamay | Origin: Beaujolais, France

*Refreshing, black fruit, soft tannin*

### Pinot Noir - Château D'Arlay

53

Grape: Pinot Noir | Origin: Jura, France

*Body, Red fruit, black current, pepper*

### Garnatxa Negra - Xic del Mel

46

Grape: Garnatxa Negra | Origin: Penedès, Spain

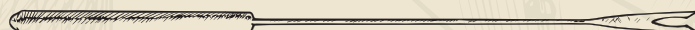
*Thyme, black cherry, full*

### Rioja, Gran Reserva - Manzanos

56

Grape: Tempranillo, Garnacha | Origin: Rioja, Spain

*Oak, dried plums, earthy*



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## Beer

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### *Two Chefs Brewery*

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

Heineken	3.7
Heineken 0.0	3.9
Galipette cider	5.9
Schnapps	4

## Soda

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### *Amsterdam Soda Factory*

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

## Other

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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?*

