

# Smelt

KAASFONDUE EXTRAORDINAIRE

Lunch: 12:00 - 15:30

## Burger / Sandwich

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• **Smelt's Cheese-fondue-burger 22**

with homemade onion compote, tomato, cornichons, covered with cheese fondue

• Complete with roseval potatoes +5

**Olde Remeker cheese 9.5**

with homemade mosterd mayonaise and cornichons

**Organic Stracciatella and Mortadella 12**

with pistachio pesto and rocket

## Cheese Fondue Toastie

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*Our toasties are made with sourdough bread from 'Fort Negen'*

**Swiss fondue toastie 11**

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

**Dutch fondue toastie 9**

Cheeses: Petit doruval, tynjetaler, bunker blosse

**Truffle fondue toastie 10**

Cheeses: Raclette á la truffe, doruval truffle, farmers swiss cheese

**To make your toastie even better:**

Celebrated Dutch cooked ham from 'Slagerij Bood' +2

Homemade tomato ketchup +1

## Cheese Platter

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**Cheese platter with Dutch cheeses 15**

Wine tip: Riesling - Origin: Württemberg, Germany

**Cheese platter with French cheeses 17**

Wine tip: Sauvignon Blanc - Origin: Côtes de Gascogne, France

## Salad

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**Salad with caramelized Pelardon goat cheese 14**

with pickled pear, beetroot, croutons and hazelnuts



*Try our Smelt-Burger!*

*We certainly also serve our cheese fondues during the day. Flip the page for more.*



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## Starters

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*All our starters are served with thin Sardinian crispy flat bread*

**Roasted Artichoke Cream 11**  
with Parmigiano Reggiano and Marcona almonds

**Paté d'Amsterdam 9**  
with pickles and homemade onion marmelade

**Anchovies 10**  
with homemade truffle mayonnaise

**Steak Tartare 13**  
with classic garnishes

## Bites

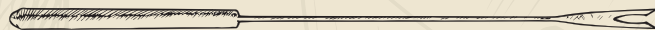
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**Ouef mayonnaise 4.5**  
with homemade truffle mayonnaise

**Olives Luques 7**  
crispy fresh olives from Languedoc

**Charcuterie platter 12**  
with honey-roasted ham, jamon serrano  
and fennel salami

**Bresaola 14**  
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: Trollinger*

### French 27

Cheeses: Abondance, comté alpage, emmentaler Français, roquefort

Taste: *Nutty & Sharp // Wine tip: Sauvignon Blanc*

*Add the following sides to complete your fondue:*

+ **Potatoes** 5

Oven-roasted Roseval potatoes

+ **Fresh crispy salad** 5

with little gem and croutons

**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 cheesecake 8

Ask our staff for the taste of this week

### Affogato 7.5

Vanilla ice cream with sugared almonds, with warm espresso

## Digestive

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### Sgroppino 9

Lemon sorbet, vodka & prosecco

### Coffee/Thee with a madeleine 7.5

And crème from Cuarenta y tres

### 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, apple, elegant*

7.5/39

### Petnat Bianco - Integrale (Natural wine)

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

*Apple, peach, light*

39

### Crémant de Limoux - Amie

Grape: Chardonnay, Pinot Noir, Chenin Blanc, Mauzac | Origin: Limoux, France

*Delicate, creamy, floral*

47

### Champagne Brut Cuvée - Joly

Grape: Pinot Meunier | Origin: Champagne, France

*Lively body, fruity, brioche*

65

## Rosé

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### Rosé grenache - Amie

Grape: Grenache | Origin: Languedoc, France

*Seductive, strawberry, balanced acidity*

6.5/34

### Provence - Selladore

Grape: Grenache, Syrah, Cinsault & Rolle | Origin: Languedoc, France

*Complex, soft, apricot*

45

## Orange

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### Xic del Mel Orange (Natural Wine)

Grape: Macabeo | Origin: Pènèdes, Spain

*Guava, bitters, orange*

45



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## White

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### **Pinot Grigio, Gufo - Cantina Toll**

Grape: Pinot Grigio | Origin: Abruzzo, Italy

*Floral, nectarine, pure*

5.5/29

### **Sauvignon Blanc - Amie**

Grape: Sauvignon Blanc | Origin: Côtes de Gascogne, France

*Aromatic, invigorating, tropical fruits*

6.5/34

### **Grüner Veltliner, Hundschupfen - Weingut Hagn**

Grape: Grüner Veltliner | Origin: Weinviertel, Austria

*Yellow pear, lime, pepper*

7.5/39

### **Riesling Trocken - Weingut Gold**

Grape: Riesling | Origin: Württemberg, Germany

*Complex, lively, biodynamic*

8.5/44

### **Grauburgunder - Josef Milz**

Grape: Grauburgunder | Origin: Mosel, Germany

*Spicy, currants, mineral*

45

### **Chardonnay - Mosquita Muerta Perro Callejero Reserve**

Grape: Chardonnay | Origin: Mendoza, Argentina

*Citrus, full, wood*

47

### **Pur Blanc - Weingut Gold (Natural wine)**

Grape: Chardonnay & Weissburgunder | Origin: Württemberg, Germany

*Pure, fruity, yeast*

50



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## Red

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### **Valpolicella Rimbalso - Ville di Antanè**

6/31

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

*Red fruit, soft tannin, wood*

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

6.5/34

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

*Rustic, subtle, herby*

### **Trollinger Alte Reben - Weingut Gold**

8.5/44

Grape: Trollinger | Origin: Württemberg, Germany

*Light, strawberry, wonderful acidity*

### **Spätburgunder Tradition - Jacob Jung**

9/47

Grape: Spätburgunder | Origin: Rheingau, Germany

*Forest fruit, clove, fiery*

### **Blaufränkisch - Kobal (Natural Wine)**

49

Grape: Blaufränkisch | Origin: Haloze, Slovenia

*Ripe black fruit, cocoa, cloves*

### **Rioja, Gran Reserva 2008 - Manzanos**

59

Grape: Tempranillo, Garnacha | Origin: Rioja, Spain

*Dried plums, balsamico, tobacco*

### **Barolo 2018 - Reverdito**

61

Grape: Nebbiolo | Origin: Nebbiolo, Italy

*Blackcurrants, earthy, velvety soft*

### **Pinot Noir - Château D'Arlay**

63

Grape: Pinot Noir | Origin: Jura, France

*Rustic, complex, metal*





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## Beer

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### *Two Chefs Brewery*

|          |     |
|----------|-----|
| White    | 5.9 |
| Pale ale | 5.9 |
| I.P.A.   | 5.9 |

|                              |     |
|------------------------------|-----|
| Heineken                     | 3.7 |
| Heineken 0.0                 | 3.9 |
| Galipette (cider biologique) | 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 |

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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 raw 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?*

