

Smelt

KAASFONDUE EXTRAORDINAIRE

Lunch: 12:00 - 15:00

Burger

Smelt's Cheese-fondue-burger 22

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

Complete with roseval potatoes +5

Cheese Fondue Toastie

Our toasties are made with sourdough bread

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

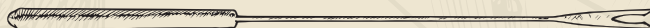
Salad

Salad with caramelized Pelardon goat cheese 14

with pickled pear, beetroot, croutons and hazelnuts



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



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Starters

All our starters are served with sardinian thin bread

Roasted Artichoke spread 11

with Parmigiano Reggiano and Marcona almonds

Paté de campagne 9

with pickles and homemade onion marmelade

Anchovies 10

With thinly sliced charred roasted red peppers and lemon oil

Steak Tartare 13

with classic garnishes

Bites

Bresaola 14

Lightly dried and thinly sliced grass-fed beef

Charcuterie platter 12

with honey-roasted ham, Jamón Serrano and fennel salami

Oeuf mayo 4,5

with homemade truffle mayonnaise

Olives Luques 7

Crispy fresh olives from Languedoc



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Cheese Fondue

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 12

+ with honey-roasted ham, jamon serrano and fennel salami

Bresaola 14

+ Lightly dried and finely sliced grass fed beef

Non-Fondue

Braised Beef Ravioli 25

with sage butter, peas, and parmigiano reggiano vacche rosche

Wine tip: *Grenache, Syrah, Mourvèdre*



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Dessert

Crème Brulée 8

from amaretto and creamy vanilla custard with crispy caramel

Homemade cheesecake 9

Ask our staff for the taste of this week

Affogato 7.5

Vanilla ice cream with sugared almonds, with warm espresso

Digestive

Sgroppino 9

Lemon sorbet, vodka & prosecco

Coffee/Thee with chocolates 7.5

From Chocolaterie Henri

Schnapps 4.5

Can you guess how the pear entered our bottle?

Coffee

Espresso	3
Americano	3
Cappuccino	3.3

Tea

Fresh Ginger	3.4
Fresh Mint	3.4
Pick you flavour	3



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Sparkling

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

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

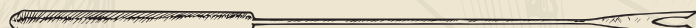
Orange

Xic del Mel Orange (Natural Wine)

Grape: Macabeo | Origin: Pènèdes, Spain

Guava, bitters, orange

45



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White

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

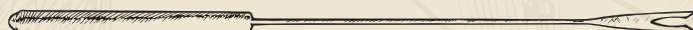
47

Pur Blanc - Weingut Gold (Natural wine)

Grape: Chardonnay & Weissburgunder | Origin: Württemberg, Germany

Pure, fruity, yeast

50



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Red

Valpolicella Rimbaldo - 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

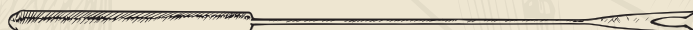
Blackcurrants, earthy, velvety soft

Pinot Noir - Château D'Arlay

63

Grape: Pinot Noir | Origin: Jura, France

Rustic, complex, metal



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Beer

Draft

Brand Fluit	3.5
Brand Vaas	4
Brand Weizen	5.1
Mergel Wit, Stadsbrouwerij Maastricht	5.6
I.P.A. van Noordt	5.4

Bottle

Westmalle dubbel	5.9
Westmalle trippel	6.5
Paulaner Hefeweizen 0.5	6.1
Gele Kanarie Hoppie Blond	5.9
Brand Weizen 0.0	3.9
Heineken 0.0	3.5
Affligem Blond 0.0	3.9

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?

