

Smelt

KAASFONDUE EXTRAORDINAIRE

Lunch: 12:00 - 15:00

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 doruvel, tynjetaler, bunker blosse

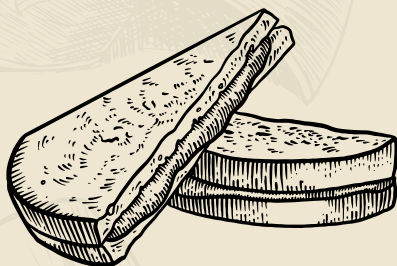
Truffle fondue toastie 10

Cheeses: Raclette à la truffe, doruvel truffle, farmers swiss cheese

To make your toastie even better:

Celebrated Dutch cooked ham from 'Slagerij Bood' +2

Homemade tomato ketchup +1



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



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Starters

Roasted artichoke cream 11
with Parmigiano Reggiano and Marcona almonds

Paté d'Amsterdam 10
with pickles and homemade onion marmelade

Oeuf Mayo 4.5
with homemade truffle mayonnaise

Steak tartare 13
with classic garnishes

Bites

Anchovis 9
with roasted peppers, olive oil, and láminas de pan

Olives Luques 7
crispy fresh olives from Languedoc

Charcuterie platter 13
with honey-roasted ham, jamon serrano
and fennel salami

Bresaola 14
lightly dried and finely sliced beef



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Desserts

Crème Brûlée 8

with amaretto, creamy vanilla custard en crispy caramel

Cheesecake from “De Bakkerswinkel” 8

ask our staff about the flavor of the week!

Affogato 7.5

vanilla ice cream with caramelized almonds, topped with espresso

Digestive

Sgroppino 9

lemon sorbet, vodka, prosecco

Coffee/Tea 7,5

with a madeleine from Petit Gâteau

Schnapps 4.5

Can you guess how the pear got into the bottle?!

Coffee

Espresso	3
Americano	3.1
Cappuccino	3.4

Tea

Fresh ginger	3,3
Fresh mint	3,3
Choose your flavor	3



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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 13

+ 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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Mousserend

Cava Albireo Brut - U Mes U

7.5/39

Druif: Xarel.Io, Parellada & Macabeo | Oorsprong: Pènèdes, Spanje

Fris, appelig, elegant

Petnat Bianco - Integrale (natuurwijn)

39

Druif: Glera, Garganega, Serprino & Pinella | Oorsprong: Veneto, Italië

Appelfris, perzik, licht

Crémant de Limoux - Amie

47

Druif: Chardonnay, Pinot Noir, Chenin Blanc, Mauzac | Oorsprong: Limoux, Frankrijk

Delicaat, romig, bloemig

Champagne Brut Cuvée - Joly

65

Druif: Pinot Meunier | Oorsprong: Champagne, Frankrijk

Bourgondisch, fruitig, boterkoek

Rosé

Rosé Grenache - Amie

6.5/34

Druif: Grenache | Oorsprong: Languedoc, Frankrijk

Verleidelijk, aardbei, gebalanceerde zuren

Minuty Rose

40

Druif: Cinsault, Grenache Noir, Syrah, Tibourenc

Oorsprong: Languedoc, Frankrijk

Verleidelijk, aardbei, subtiele citrus

Oranje

Xic del Mel Orange (Natuurwijn)

45

Druif: Macabeo | Oorsprong: Pènèdes, Spanje

Guave, bitters, sinaasappel

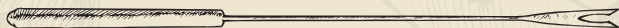
Alcoholvrije bubbel

Pierre Zero (0.2L)

9

Druif: Chardonnay | Oorsprong: Languedoc-Roussillon, Frankrijk

Tropisch fruit, perzik, bloemen



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Wit

Pinot Grigio, Gufo - Cantina Toll

Druif: Pinot Grigio | Oorsprong: Abruzzo, Italië

Bloemig, nectarine, zuiver

5.5/29

Sauvignon Blanc - Amie

Druif: Sauvignon Blanc | Oorsprong: Côtes de Gascogne, Frankrijk

Aromatisch, verkwikkend, tropische vruchten

6,5/34

Grüner Veltliner, Hundschupfen - Weingut Hagn

Druif: Grüner Veltliner | Oorsprong: Weinviertel, Oostenrijk

Gele peer, limoen, peper

7.5/39

Riesling Trocken - Weingut Gold

Druif: Riesling | Oorsprong: Württemberg, Duitsland

Complex, levendig, biodynamisch

8.5/44

Grauburgunder - Josef Milz

Druif: Grauburgunder | Oorsprong: Mosel, Duitsland

Kruidig, aalbessen, mineraal

45

Chardonnay - Mosquita Muerta Perro Callejero Reserve

Druif: Chardonnay | Oorsprong: Mendoza, Argentinië

Citrus, vol, hout

47

Pur Blanc - Weingut Gold (Natuurwijn)

Druif: Chardonnay & Weissburgunder | Oorsprong: Württemberg, Duitsland

Puur, fruitig, gist

50



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Rood

Valpolicella Rimbalso - Ville di Antanè

6/31

Druif: Corvina, Rondinella & Merlot | Oorsprong: Veneto, Italië

Rood fruit, zachte tanine, hout

Collines D'Elzéard Rhône - Château de Manissy

6.5/34

Druif: Grenache, Syrah & Mourvèdre | Oorsprong: Rhône, Frankrijk

Boers, soepel, specerijen

Trollinger Alte Reben - Weingut Gold

8.5/44

Druif: Trollinger | Oorsprong: Württemberg, Duitsland

Licht, aardbei, prachtige zuren

Spätburgunder Tradition - Jacob Jung

9/47

Druif: Spätburgunder | Oorsprong: Rheingau, Duitsland

Bosvruchten, kruidnagel, vurig

Blaufränkisch - Kobal (Natuurwijn)

49

Druif: Blaufrankish | Oorsprong: Haloze, Slovenië

Rijp zwart fruit, cacao, kruidnagel

Rioja Gran Reserva 2008 - Manzanos

59

Druif: Tempranillo, Garnacha | Oorsprong: Rioja, Spanje

Gedroogde pruim, balsamico, tabak

Barolo 2018 - Reverdito

61

Druif: Nebbiolo | Oorsprong: Nebbiolo, Italië

Zwarte bes, aards, fluweelzacht

Pinot Noir - Château D'Arlay

63

Druif: Pinot Noir | Oorsprong: Jura, Frankrijk

Boers, complex, metaal



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Beers

Two Chefs Brewery

White Mamba	5.9
Pale ale	5.9
I.P.A.	5.9

Heineken	3.7
Heineken 0.0	3.7
Schnapps	4,5

Soft drinks

Amsterdamse frisdrank fabriek

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

Coca Cola	3.2
Coca Cola zero	3.2
Applejuice	3.2
El Tony Mate	4.1
San Pellegrino	6

Fighting for “the nun”

That last crispy bit of cheese fondue stuck to the warm caquelon (fondue pot) is called ‘la religieuse’ in Switzerland, meaning ‘the nun.’

According to tradition, they crack an egg into the pot to help loosen the cheese. This cheesy scrambled egg is the ‘grand finale’ of the evening. Come fight for that last divine bite...

