

CHEESE FONDUE

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

Dutch €25

Cheeses: Petit doruvel, tynjetaler, bunker blosse

Flavor: *Rich & aromatic* // Wine tip: *Riesling*

Swiss €28

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

Flavor: *Herbal & robust* // Wine tip: *Grüner Veltliner*

Truffle €26

Cheeses: Raclette á la truffe, doruvel truffel, boeren gatenkaas

Flavor: *Earthy & creamy* // Wine tip: *Spätburgunder*

Italian €28

Cheeses: Provolone, Parmigiano reggiano, fontina, tallegio

Flavor: *Robust & Aromatic* // Wine tip: *Trollinger*

French €27

Cheeses: Abondance, comté alpage, emmentaler Français, roquefort

Flavor: *Nutty & sharp* // Wine tip: *Sauvignon Blanc*

These sides make your fondue even more delicious:

- + **Steamed baby potatoes** 5
with oven-roasted Roseval potatoes
- + **Fresh & Crunchy salad** 7
with little gem lettuce and croutons
- + **Charcuterie board.** 12
Ham off the bone, jamón serrano, fennel salami
- + **Bresaola** 14
Lightly dried and finely sliced grass-fed beef

FONDUE SPECIAL

Special fondue

Every month, we melt something off-menu for a 'special fondue'.
Ask the staff which fondue we are serving this period.



LUNCH - 12.00-15.00

The following dishes are served on fresh sourdough bread.

Groninger mozzarella 12
with grilled tomato and fresh basil

Cheese Croquettes 10
Our own cheese croquettes filled with taleggio and l'etivaz Alpage

Bresaola 12
Thinly sliced grass-fed beef with pickles and mustard mayonnaise

Rillettes of smoked mackerel 13
with melted Gruyère Alpage

Artichoke cream 12
with Parmigiano Reggiano Vacche Rosse and Marcona almonds

Smelt cheese fondue toast 10
- Dutch cooked ham 2.50
- Ketchup 1

Cheese fondue burger 22
Black Angus burger with tomato, pickles, onion compote, and lots of cheese fondue

Salade verte 19
With young leafy greens, fresh pear, fennel, goat cheese, yogurt dressing and hazelnuts

From 15.00 to 18.00

Charcuterie board (for 2 people) 29
featuring our own l'etivaz cheese croquettes,
st. felicien (spoonable cheese), a selection of charcuterie,
lucques olives, fresh bread, and rillettes of mackerel



DESSERTS

White chocolate 'slof' 10

With crème pâtissière, raspberry and pistachio

Crème brûlée 9

With limoncello, creamy vanilla custard and crunchy caramel

Homemade cheesecake 9

Authentic Basque cheesecake

Affogato 7.5

Vanilla ice cream with caramelized almonds, topped with espresso

DIGESTIF

Sgroppino 9

Lemon sorbet, vodka, & prosecco

Schnapps 4.5

Can you guess how the pear got into the bottle?

COFFEE

Espresso 3
Americano 3
Cappuccino 3.3

THEE

Fresh Gember 3.4
Fresh Mint 3.4
Pick your own 3

