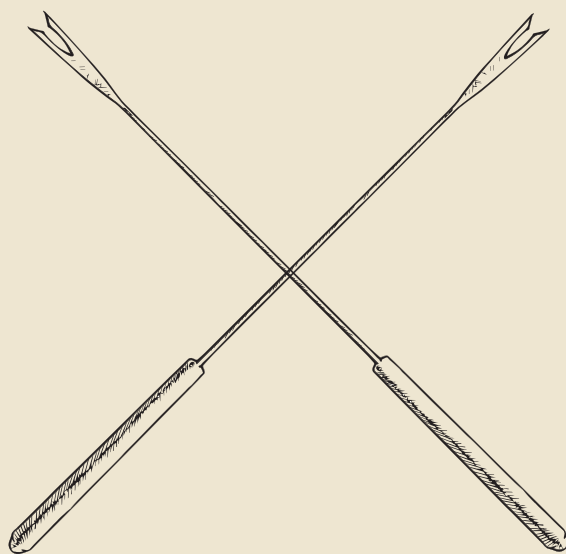


Smelt

KAASFONDUE EXTRAORDINAIRE

DINNER



STARTER

Rillettes of smoked mackerel 12
With homemade black pepper mayonnaise

Lucques olijven 7
Fresh olives from the Languedoc region

Steamed leek with chive oil 10
Dressing and marcona almonds

Burrata with blood orange & pistachio 13
Creamy burrata with fresh blood orange, fennel and roasted pistachios

Roasted artichoke cream 12
With parmigiano reggiano, marcona almonds and lemon oil

Paté d'Amsterdam 10
With cornichons and onioncompote

MAIN

Ravioli bresato 25
Filled with braised beef, sage butter, and green peas

Goatcheese salad 19
With young leafy greens, pear, fennel, walnut, goat cheese, and yogurt dressing

Fighting for the 'Nun'

Found a raw egg on the table?

That last crispy bit of cheese fondue stuck to the warm caquelon (fondue pot) is called 'la religieuse' in Switzerland —which means "the nun".

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



CHEESE FONDUE

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

Dutch 26

Cheeses: Petit doruvel, tynjetaler, bunker blosse

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

Swiss 29

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

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

Truffle 27

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

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

Italian 29

Cheeses: Provolone, Parmigiano reggiano, fontina, tallegio

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

French 28

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** 5
with little gem lettuce and croutons
- + **Charcuterie board** 13
Ham off the bone, jamón serrano, fennel salami
- + **Bresaola** 15
Lightly dried and finely sliced grass-fed beef

FONDUE SPECIAL

Beerfondue 26

Cheeses: Aged beemster, doruvel en tynjetaler

Flavor: *Fruity and sweet* // Beer tip: *Funky Falcon (pale ale)*



DESSERTS

White chocolate 'slof' 10

With crème pâtissière and pistachio

Crème brûlée 9

With amaretto, creamy vanilla custard and crunchy caramel

Homemade cheesecake 9

Authentic Basque cheesecake

Affogato 7

Vanilla ice cream with caramelized almonds, topped with espresso

DIGESTIF

Sgroppino 9

Lemon sorbet, vodka en prosecco

Schnapps 4.5

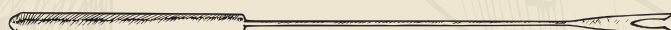
Can you guess how the pear got into the bottle?

COFFEE

Espresso 3
Americano 3
Cappuccino 3.3

THEE

Fresh gember 3.4
Fresh mint 3.4
Pick your own 3



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 12

Our own cheese croquettes filled with taleggio and l'etivaz alpage

Bresaola 13

Thinly sliced grass-fed beef with pickles and mustard mayonnaise

Rillettes of smoked mackerel 12

With melted gruyère alpage

Grilled artichoke cream 11

with parmigiano reggiano vacche rosse and marcona almonds

Smelt cheese fondue toast 10

- Dutch cooked ham 2.5
- Ketchup 1

Cheese fondue burger 20

Black Angus burger with tomato, pickles, onion compote, in cheese fondue

Goat cheese salad 19

With leafy greens, fresh pear, fennel, goat cheese, yogurt dressing and hazelnuts

From 15.00 to 18.00

Sharing board extraordinaire (for 2 people) 15 p.p.

with, among other things, our own cheese croquettes, st. felicien, bresaola, lucques olives, fresh bread and rillettes of mackerel

