

Diner (17:30 – 21:30)

Starters

Lucques olives 7
Fresh olives from the Languedoc

Roasted Artichoke Cream 12
with Parmigiano Reggiano, Marcona almonds, and lemon oil

Homemade French Onion Soup 10
with Comté Alpage on sourdough

Smoked Mackerel Rillettes 12
with homemade black pepper mayonnaise and pane guttiau

Game Sausage 10
with jalapeño & cheddar and mustard mayonnaise

Mains

Ravioli Bresato 22
Filled with braised beef, lemon–sage butter, and green peas

Cheese Burger 18
Black Angus burger with tomato, pickle, and caramelized onion served on a bed of cheese fondue

Desserts

Crème brûlée 9
With amaretto, creamy vanilla custard, and crisp caramel

Basque Cheesecake 9
Creamy burnt cheesecake

Heavenly Mud 9
Homemade chocolate mousse with almond crumble

Sgroppino 9
Vodka, Prosecco, and lemon sorbet



Kaasfondue (12:00 – 21:30)

Served with unlimited sourdough bread and a portion of fresh seasonal vegetables

Dutch 26

Cheeses: Petit doruvel, tynjetaler, bunker blosse
Flavour: Full & aromatic | *Wine pairing*: Gruner Veltliner

Swiss 29

Cheeses: L'etivaz alpage, vacherin fribourgeois, appenzeller noir
Flavour: Spicy & robust | *Wine pairing*: Jacquere

Truffle 27

Cheeses: Truffle Raclette, doruvel truffle, farmer's hole cheese
Flavour: Earthy & creamy | *Wine pairing*: Pinot Noir

Italian 29

Cheeses: Provolone, parmigiano reggiano, fontina, tallegio
Flavour: Bold & aromatic | *Wine pairing*: Trollinger

French 28

Cheeses: Abondance, comté alpage, emmentaler Français, roquefort
Flavour: Nutty & sharp | *Wine pairing*: Sauvignon Blanc

Habanero fondue 26

Cheeses: Red Leicester, Sanglet and Gouda with habanero peper
Flavour: Sweet & spicy | *Wine pairing*: Riesling

Special: Beer Fondue 26

Cheeses: Matured stompetoren, doruvel en farmer's hole cheese
Flavour: Fruity & sweet | *Beer pairing*: Funky Falcon (pale ale)

Extra's

Complete your fondue with the sides below:

- + **Steamed Baby Potatoes** 5
- + **Extra Seasonal Vegetables** 5
- + **Fresh Crisp Salad** 5
Butter lettuce, frisée, vinaigrette, parmigiano vacche rosso
- + **Charcuterie Board** 13
Three thinly sliced varieties of charcuterie
- + **Bresaola** 15
Lightly dried, finely sliced grass-fed beef



Lunch (12:00 – 15:30)

The following dishes are served on fresh sourdough bread

Eggs

Omelette du fromage 11 (V)

With Swiss L'Étivaz Alpage — “Quite possibly the best egg dish in town!”
+ Award-winning ham + 1.5

Sandwiches

Groninger mozzarella 12 (V)

With grilled tomato and fresh basil

Cheese Croquettes 12 (V)

Our own croquettes filled with Taleggio and L'Étivaz Alpage

Bresaola 13

Thinly sliced grass-fed beef with pickle and mustard mayonnaise

Smoked Mackerel Rillettes 12

With melted Gruyère Alpage

Other dishes

Smelt Cheese Fondue Toastie 9

+ Ham 1,5
+ Ketchup 1

Cheese Burger 18

Black Angus burger with tomato, pickle, and caramelized onion
served on a bed of cheese fondue

Ravioli bresato 22

Filled with braised beef, lemon-sage butter, and green peas

Homemade French Onion Soup 10

With Comté Alpage on sourdough

