

Diner (17:30 - 21:30)

Starter

Lucques olives 7

Fresh olives from the Languedoc

Cream of roasted artichokes 12

With Parmigiano Reggiano, Marcona almonds, and lemon oil

Homemade French onion soup 10

With Gruyère Alpage on white sourdough

Smoked mackerel rillettes 12

With homemade black pepper mayonnaise and pane guttiau (Sardinian crisp flatbread)

Wild game grill sausage 10

With jalapeño & cheddar and mustard mayonnaise

Mains

Ravioli 20

Porcini, sage butter, mushrooms and pine nuts

Cheese Burger 18

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

Desserts

Pistachio ice cream by Massimo Gelato 9

Served on brioche bread

Basque cheesecake 9

Romige burnt cheesecake

Heavenly Mud 9

Homemade chocolate mousse with almond crumble

Sgroppino 9

Vodka, Prosecco, and lemon sorbet



Cheese Fondue (12:00 - 21:30)

All fondues are served with unlimited sourdough bread & one portion of seasonal vegetables

Dutch 26

Cheeses: Petit doruval, tynjetaler, bunker blossom

Taste: Full & aromatic | *Wine tip:* Gruner Veltliner

Swiss 29

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

Taste: Herby & powerful | *Wine tip:* Jacquere

Truffle 27

Cheeses: Raclette à la truffe, doruval truffe, farmers hole cheese

Taste: Earthy & Creamy | *Wine tip:* Pinot Noir

Italian 29

Cheeses: Provolone, parmigiano reggiano, fontina, taleggio

Taste: Aromatic & Powerful | *Wine tip:* Trollinger

French 28

Cheeses: Abondance, comté alpage, emmentaler Français, roquefort

Special: Habanero fondue 26

Cheeses: Red Leicester, Sanglet & Gouda with habanero

Taste: Spicy & Sweet | *Wine tip:* Riesling

Add-ons / Sides

Add the following sides to complete your fondue:

+ **Steamed baby potatoes** 5

+ **Extra seasonal vegetables** 5

+ **Fresh crisp salad** 5

Butterhead lettuce, frisée, vinaigrette, Parmigiano Vacca Rosso

+ **Charcuterie board** 13

Three thinly sliced types of meat

+ **Bresaola** 15

Lightly dried, finely sliced grass-fed beef



Lunch (12:00 – 15:30)

All dishes below are served on fresh sourdough bread

Eggs

Omelette du fromage 11 (V)

With Swiss L’Etivaz Alpage – “Quite possibly the tastiest eggs 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’Etivaz Alpage

Bresaola 13

Thinly sliced grass-fed beef with pickles and mustard mayonnaise

Smoked mackerel rillettes 12

With melted Gruyère Alpage

Wild goose pastrami 13

With sauerkraut and honey–mustard seeds

Others

Kaaskamer 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

Winter salad 15

With roasted pumpkin, goat cheese, and walnuts

Homemade French onion soup 10

With Comte Alpage on sourdough

Bar Menu

To share (from 14:30)

Dutch hard cheese with chutney 8

Extra aged “Stolwijker” cheese

Bread with salted butter 6

Wild game grill sausage 10

With mustard mayonnaise

Lucques olives 7

Fresh olives from the Languedoc

Cheese croquettes 2 (each)

Homemade roasted artichoke tapenade 12

With Parmigiano Reggiano, Marcona almonds and lemon oil

Bitterballen (6 pieces) from Holtkamp 8

With mustard mayonnaise

Classics (from 17:30)

Ray’s Satay 14

Three skewers of chicken thigh with homemade satay sauce and atjar

Cheeseburger 18

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

Ravioli 20

Porcini, sage butter, mushrooms and pine nuts

Homemade French onion soup 10

With Comte Alpage on sourdough

Sides:

- Fresh green salad 5

- French fries 5

Desserts

Basque cheesecake 9

Romige burnt cheesecake

Heavenly Mud 9

Homemade chocolate mousse with nut crumble

Sgroppino 9

Vodka, Prosecco, and lemon sorbet