

## Diner (17:30 - 21:30)

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### Starter

**Lucques olives** 8  
Fresh olives from the Languedoc

**Cream of roasted artichokes** 13  
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** 11  
With jalapeño & cheddar, sauerkraut and mustard mayonnaise  
“carefull, may contain traces of buckshots”

### Mains

**Ravioli** 21  
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** 10  
Served on crunchy sugared bread

**Basque cheesecake** 9  
Creamy burnt cheesecake

**Heavenly Mud** 9  
Homemade chocolate mousse with almond crumble

**Sgroppino** 9  
Vodka, prosecco, and lemon sorbet



## Cheese Fondue (12:00 - 21:30)

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

**Dutch** 27  
Cheeses: Petit doruvel, tynjetaler, bunker blossom  
Taste: Full & aromatic | *Wine tip:* Gruner Veltliner

**Swiss** 29.5  
Cheeses: L’etivaz alpage, vacherin fribourgeois, appenzeller noir  
Taste: Herby & powerful | *Wine tip:* Jacquere

**Truffle** 28  
Cheeses: Raclette à la truffe, doruvel truffle, farmers hole cheese  
Taste: Earthy & Creamy | *Wine tip:* Pinot Noir

**Italian** 29.5  
Cheeses: Provolone, parmigiano reggiano, fontina, taleggio  
Taste: Aromatic & Powerful | *Wine tip:* Trollinger

**French** 29.5  
Cheeses: Abondance, comté alpage, emmentaler Français, roquefort  
Taste: Nutty & Sharp | *Wine tip:* Sauvignon Blanc

**Special: Habanero fondue** 27  
Cheeses: Red Leicester, Sanglet & Gouda with habanero  
Taste: Spicy & Sweet | *Wine tip:* Riesling

### **Add-ons / Sides**

*Add the following sides to complete your fondue:*

- + **Roasted baby potatoes** 5
- + **Extra seasonal vegetables** 4
- + **Fresh crispy salad** 5  
Butterhead lettuce, frisée, vinaigrette, Parmigiano Vacca Rosso
- + **Charcuterie board** 14  
Three thinly sliced types of meat
- + **Bresaola** 15  
Lightly dried, thinly sliced grass-fed beef



## Lunch (12:00 – 15:30)

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*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  
“carefull, may contain traces of buckshots”

### Others

**Kaaskamer toastie** 9

+ Ham 1,5

**Cheese Burger** 18

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

**Winter salad** 17 (V)

With roasted pumpkin, goat cheese, and walnuts

**Homemade French onion soup** 10 (V)

With comte Alpage on sourdough

## Bar Menu

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### To share (from 14:30)

**Dutch hard cheese with chutney** 8 (V)

Extra aged “Stolwijker” cheese

**Bread with salted butter** 6 (V)

**Wild game grill sausage** 11

With mustard mayonnaise and sauerkraut  
“carefull, may contain traces of buckshots”

**Lucques olives** 8 (V)

Fresh olives from the Languedoc

**Cheese croquettes** 2 (each) (V)

**Homemade roasted artichoke tapenade** 13 (V)

With Parmigiano Reggiano, Marcona almonds and lemon oil

**Bitterballen (6 pieces) from Holtkamp** 8

### Classics (from 17:30)

**Ray’s Satay** 15

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** 21 (V)

Porcini, sage butter, mushrooms and pine nuts

**Homemade French onion soup** 10 (V)

With comte Alpage on sourdough

#### Sides:

- Fresh green salad 5
- French fries 5.5

### Desserts

**Basque cheesecake** 9

Creamy burnt cheesecake

**Heavenly Mud** 9

Homemade chocolate mousse with nut crumble

**Sgroppino** 9

Vodka, prosecco, and lemon sorbet