

Diner (17:30 - 21:30)

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)

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

Dutch 27

Cheeses: Petit doruval, tynjetaler, bunker blosse

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, doruval truffle, farmers hole cheese

Taste: Earthy & Creamy | Wine tip: Pinot Noir

Italian 29.5

Cheeses: Provolone, parmesano 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)

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

To share (from 14:30)

Dutch hard cheese with chutney 8 (V)

Extra aged "Stolwijk" 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