

CHEESE FONDUE 12:00 – 21:30

Served with unlimited sourdough bread, seasonal vegetables & cornichons

Dutch 27

Petit Doruval, Tynjetaler, Bunker Blossie

Flavour: Full & aromatic · Wine tip: Gruner Veltliner

Swiss 29.5

L'Etivaz Alpage, Vacherin Fribourgeois, Appenzeller Noir

Flavour: Aromatic & strong · Wine tip: Jacquere

Truffle 28

Raclette a la Truffe, Doruval Truffel, Boeren Gatenkaas

Flavour: Earthy & creamy · Wine tip: Pinot Noir

Italian 29.5

Provolone, Parmigiano Reggiano, Fontina, Taleggio

Flavour: Bold & aromatic · Wine tip: Trollinger

French 29.5

Abondance, Comte Alpage, Emmentaler Francais, Roquefort

Flavour: Nutty & sharp · Wine tip: Sauvignon Blanc

Bossche Beer Fondue 27

Cheeses: Oudbelegen Stompeloren, Doruval and Gatenkaas

Flavour: Fruity & sweet · Beer tip: Boegbeeld Kutbier

Spanish 27

Cremitos del Zujar, Manchego Romero · optional with crispy jamon serrano

Flavour: Herby & sweet · Wine tip: Riesling

SIDES

Complete your fondue with these sides:

+ **Roasted baby potatoes 5**

+ **Extra seasonal vegetables 4**

+ **Fresh crispy salad 5**

Butter lettuce, frisee, vinaigrette, parmigiano vacche rosso

+ **Charcuterie board 14**

Three types of thinly sliced charcuterie

+ **Bresaola 15**

Lightly cured and thinly sliced grass-fed beef

V = Vegetarian · Allergens available on request



DINNER 17:30 – 21:30

Starters

Lucques olives 8

Fresh crispy olives from the Languedoc

Burrata 13

With marinated courgette, caramelised pistachio and chive oil

Roasted artichoke tapenade 13

Parmigiano reggiano, marcona almonds and lemon oil · served with Pane Guttiau

Gazpacho with smoked trout 10

With basil, courgette, cucumber and apple

Smoked mackerel rilette 12

House-made black pepper mayonnaise · served with bruschetta

Mains

Ravioli (V) 20

Filled with ricotta and spinach, sage butter, mushrooms, pine nuts and parmesan

Smelt's Cheese Burger 18

Black Angus burger with tomato, pickle, butter lettuce and burger sauce on a bed of cheese fondue

Burrata salad (V) 18

With grilled tomato, pear, pistachio and butter lettuce

Desserts

Creme brulee 9

House-made creme brulee with amaretto liqueur

House-made cheesecake 9

Ask our staff for the flavour of the week

Heavenly Mud 9

House-made chocolate mousse with almond crumble

Sgroppino 9

Vodka, prosecco and lemon sorbet

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DRINKS & SNACKS *To share from 14:30*

Aged farmhouse cheese 8

Classic Stolwijker aged 2.5 years with house-made chutney

Bread 6

With salted butter

Smoked mackerel rilette 12

With black pepper mayonnaise and bruschetta

Cheese fondue of your choice

For 1, 2 or 4 persons

Ask our staff for the cheese fondue menu

Lucques olives 8

Fresh crispy olives from the Languedoc

Burrata 13

With marinated courgette, caramelised pistachio and chive oil

Roasted artichoke heart tapenade 13

With parmigiano reggiano, marcona almonds, lemon oil and Pane Guttiau

Charcuterie board 14

Three types of thinly sliced charcuterie

Bresaola 15

Finely sliced, cured and grass-fed beef

Smelt's kaaskroketjes (per stuk) 2

Our own recipe with L'Etivaz Alpage and Taleggio

Bitterballen (per stuk) 1.5

Beef bitterballen by Holtkamp

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LUNCH 12:00 – 15:00

Served on fresh sourdough bread

Eggs

Omelette du fromage (V) 11

With Swiss L'Etivaz Alpage · "Possibly the best egg dish in town!"

+ Award-winning ham +1.5

Sandwiches

Groninger mozzarella (V) 12

With grilled tomato, fresh basil and chive oil

Kaaskroketten (V) 12

Filled with Taleggio and L'Etivaz Alpage

Bresaola 13

Finely sliced grass-fed beef with pickle and mustard mayonnaise

Smoked mackerel rilette 12

With melted Gruyere Alpage

Other

Smelt's kaas tosti (V) 8

+ Award-winning ham +1.5

Ravioli (V) 20

Filled with ricotta and spinach, sage butter, mushrooms, pine nuts and parmesan

Smelt's Cheese Burger 18

Black Angus burger with tomato, pickle, butter lettuce and burger sauce in a sea of cheese fondue

V = Vegetarian · Allergens available on request

