

CHEESE FONDUE 12:00 – 21:30

Served with unlimited sourdough bread, a portion of seasonal vegetables & cornichons

Dutch 27

Petit Doruvel, Tynjetaler, Bunker Blossie

Taste: Full & aromatic · Wine tip: Gruner Veltliner

Swiss 29.5

L'Etivaz Alpage, Vacherin Fribourgeois, Appenzeller Noir

Taste: Strong & Aromatic · Wine tip: Jacquere

Truffle 28

Raclette a la Truffe, Doruvel Truffel, Farmers cheese

Taste: Earthy & creamy · Wine tip: Pinot Noir

Italian 29.5

Provolone, Parmigiano Reggiano, Fontina, Taleggio

Taste: Bold & aromatic · Wine tip: Trollinger

French 29.5

Abondance, Comte Alpage, Emmentaler Francais, Roquefort

Taste: Nutty & sharp · Wine tip: Sauvignon Blanc

Spanish 27

Cremitos del Zujar, Manchego Romero · crispy jamon serrano

Taste: Herby & sweet · Wine tip: Riesling

SIDES

These sides make your fondue complete:

+ Roasted baby potatoes 5

+ Extra seasonal vegetables 4

+ Crisp fresh salad 5

Butter lettuce, frisee, vinaigrette, parmigiano vacche rosso

+ Charcuterie board 14

Three kinds of thinly sliced charcuterie

+ Bresaola 15

Lightly dried and thinly sliced grass-fed beef

V = Vegetarian · Allergens available on request



DINNER 17:30 – 21:30

Starters

Lucques olives 7

Fresh olives from the Languedoc

Burrata 13

With vadouvan marinated courgette, caramelised pistachio and fresh 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

Homemade black pepper mayonnaise · served with bruschetta

Mains

Ravioli (V) 20

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

Smelt's Cheese Burger — Vegetarian option available 18

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

Burrata salad (V) 18

With grilled tomato, apple, caramelised pistachio and butter lettuce

Desserts

Crème brûlée 9

Crispy custard with amaretto liqueur

Basque cheesecake 9

Creamy burnt cheesecake

Chocolate mousse 9

Homemade chocolate mousse with almond crumble

Sgroppino 9

Vodka, prosecco and lemon sorbet

V = Vegetarian · Allergens available on request



BITES & DINNER · to share from 13:30

Aged farmhouse cheese 8

Classic Stolwijker aged 2.5 years with homemade chutney

Bread 6

With salted butter

Smoked mackerel rilette 12

With black pepper mayonnaise and bruschetta

Lucques olives (V) 7

Crisp fresh olives from the Languedoc

Roasted artichoke heart tapenade (V) 13

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

Charcuterie board 14

Three kinds of thinly sliced charcuterie

Smelt's cheese croquettes (each) 2

Our own recipe with L'Etivaz Alpage and Taleggio

Bitterballen (each) 1.5

By Holtkamp with mustard mayonnaise

Classics from 17:30

Ray's chicken satay 15

3 skewers of chicken thigh, satay sauce and atjar

Cheeseburger 18 — veg. option available

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

Ravioli (V) 20

Ricotta and spinach, sage butter, shiitake

Tomato soup (V) 8

With bread

Lamb merguez sausages (3) 15

With homemade coleslaw

Burrata salad (V) 18

Grilled tomato, apple, caramelised pistachio and butter lettuce

Sides

Fresh green salad 5

Butter lettuce, frisee, vinaigrette, parmigiano vacche rosso

Fresh fries 5.5

With mayonnaise

Roasted baby potatoes 5

Oven roasted potatoes



LUNCH 12:00 – 15:30

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

Cheese croquettes (V) 12

Filled with Taleggio and L'Etivaz Alpage

Bresaola 13

Finely sliced grass-fed beef with pickle and mustard mayonnaise

Croquette 7.5

Beef croquette by Holtkamp with mustard mayonnaise

Smoked mackerel rilette 12

With melted Gruyère Alpage

Other

Smelt's cheese toastie (V) 8

+ Award-winning ham +1.5

Smelt's Cheese Burger — Vegetarian option available 18

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

Homemade tomato soup (V) 8

With bread

Burrata salad (V) 18

With grilled tomato, apple, caramelised pistachio and butter lettuce

