

Starters

BREAD

Bread with herb butter and tapenade.

6,5

SOUP OF THE SEASON

Homemade soup
served with bread.

6,5

BEEF CARPACCIO

Beef carpaccio, pesto mayonnaise, arugula, Alde
Fryske cheese and parmesan crunch.

13,8

🍷 *Frappatto 5,8*

VITELLO FORELLO

Thinly sliced veal, roasted capers, trout mayonnaise,
croutons and arugula.

13,8

🍷 *Gruner Veltliner 5,8*

SALMON TARTARE

Gerookte zalm, zalmsalade, zeekraalmayonaise,
wasabicrumble en komkommer.

13

🍷 *Sauvignon blanc 4,8*

ASPARAGUS SALAD

White asparagus, potato, creme fraiche and crispy
broad beans

10

+ SMOKED SALMON 4,-

🍷 *Gruner Veltliner 5,8*

*Our employees are as aware as possible of the allergens in our dishes.
Do you have an allergy or dietary requirement? Ask us about the possibilities.*

MAIN course

STEAK MEDIUM

Frisian Black Angus steak with chili butter and tomato crunch. Served with vegetables and fries.

27

🍷 *Nero di Troia 5,8* 🍺 *Blondie 4,5*

DUCK

Fried duck breast with five-spice foam and orange thyme crunch. Served with vegetables and fries.

26

🍷 *Frappatto 5,8* 🍺 *Frisse Druge woarst wit 4,9*

CATCH OF THE DAY

Changing fresh fish with wild garlic foam and green herb crunch. Served with vegetables and fries.

25

🍷 *Chardonnay 5,8* 🍺 *Zatte tripel 5,-*

QUICHE

Homemade spring onion zucchini quiche with goat cheese foam and honey onion crunch. Served with salad.

20

🍷 *Sauvignon blanc 4,8* 🍺 *Hoegaarden witbier 4,9*

PLATES

PULLED PORK

18,8

Pulled pork on a bun with Beerenburg BBQ sauce and onion crunch. Served with fries and salad.

🍺 *Beerenburg Dibel Bock 5,2*

CHICKENSCHNITZEL

18,8

Breaded chicken schnitzel with chive cream sauce. Served with fries and salad.

🍺 *Hoegaarden witbier 4,9*

MUSSELS

18,8

Fried mussels in sriracha cream sauce. Served with fries and salad.

🍺 *Zatte tripel 5,-*

ZWAMBURGER

18,8

Oyster mushroom burger on a bun with truffle mayonnaise and Alde Fryske cheese. Served with fries and salad.

🍺 *Leffe blond 4,9*

Meal salad

VITELLO FORRELLO

17,8

Meal salad with veal, puffed capers, trout mayonnaise and croutons.

🍷 *Gruener veltliner 5,8*

VEGAN CHICKEN POPS

17,8

Meal salad with plant-based chicken pops, pesto, Alde Fryske cheese and parmesan crunch.

🍷 *Gruener Veltliner 5,8*

*Our employees are as aware as possible of the allergens in our dishes.
Do you have an allergy or dietary requirement? Ask us about the possibilities.*

DESSERT & Coffee

Dessert

COUPE EGGLIKOR

Three scoops of vanilla ice cream with egglikor and whipped cream.

8

COUPE CHOCO

Chocolate ice cream and vanilla ice cream with chocolate topping, white chocolate crunch and whipped cream.

8

STRAWBERRY CHEESECAKE MOUSSE 8,5

Strawberry mousse, bastogne crumble, fresh strawberries and speculoos topping.

🍷 Moscatel de setubal 6,-

APPLECRUMBLE

Cinnamon apple, shortcrust pastry, vanilla ice cream and whipped cream.

7,5

🍷 Samos Moscatel 6,-

CHEESEPLATTER

FOR 2 PERSONS

A selection of 3 Dutch cheeses.

13

🍷 Cape Vintage Ruby Port 5,2

SPECIAL COFFEE

Schans coffee **SHERIDANS** 7,4

Sûkerbôle coffee **SUIKERBROOD LIKEUR** 7,4

Dûmkes coffee **FRYSKE DUMKES LIKEUR** 7,4

Amelander coffee **NOBELTJE** 7,4

Irish coffee **JAMESON** 7,8

Italian coffee **AMARETTO** 7,8

Dream coffee **BAILEYS** 7,8

Spanish coffee **TIA MARIA OF LIKEUR 43** 7,8

French coffee **GRAND MARNIER** 8

Hot drinks

Coffee 3

Espresso 3

Cappuccino 3,5

Coffee latte 4,5

Latte macchiato 4,5

Double espresso 4,5

Tea 2,8

Fresh mint tea 3,8

Fresh ginger tea 3,8

Hot chocolate milk 4

Hot chocolate milk + whipped cream 4,5

Mocha coffee 4,9

Coffee, chocolate and whipped cream