

de kruidenier

RESTAURANT

DINER

17:00-22:00

STARTERS

Onion Consommé V 14,- 

Spring Onion - Silver onion - Leek
String beans

Kohlrabi V 15,-

Parsley - Yellow Zucchini - Orange blossom
Buckwheat (option lard +1)

Mussel 16,-

Dutch shrimp - Herb salad - Fennel - Croutons

Vigs V 15,-

Peas - Chard - Wild garlic
Yellow beet - Robiola

Starter off the week 15,-

Chef's keuze

Smoked radish V 15,- 

Alfalfa - Tighurt - Sunflower seeds Horseradish

DESSERTS

Pastel de Nata V 5,-

Rhubarb V 12,-

Meringue - Creme Suisse - Strawberry

Cheese platter V 15,-

Quice - Nuts - Pane Carasau

Rose water mousse V 12,-

Violets - Za'atar - Lime - Sesame

Nectarine V 12,- 

Nuts crème - Praline - Grapefruit

Espresso Martini V 14,-

Chocolate From Patisserie Hendriks 2,5,-

MAIN COURS

Pointed cabbage V 24,- 

Turnip greens - Piementons
Spinach - Pumpkin seeds

Asparagus V 24,-

Farro - Old cheese
Capers - Egg - Almonds

Fish off the week 25,-

Chef's choice

Lamb shank 25,-

Savoie cabbage - sea lavender
Charmoula - Pistachio

Veal ribeye 26,-

Black garlic gravy - Turnips
Green Asparagus - Bay potato

4 course menu 51,-

With wine pairing (3 Glases) 21,-


Wine paring can only be ordered with 4 course menu

COCKTAIL SNACKS

Fennel salami 9,-

Pickled anchovies 5,-

Baba ganoush and labaneh with flatbread V 8,-

Spanish Gordal olives V 5,- 

Artichoke with Ajo blanco 13,- 

Oyster 3,5,- a piece.

Can with mussels or pulpo 5,-

Marinated Spanish peppers V 8,- 

Bitterballen or vegetarian bitterballen 6,50,-

Always report if you have any allergies

de kruidenier

RESTAURANT

LUNCH

12:00-16:00

FLATBREAD TOASTIES 15,-

Gorgonzola Dolce V

Persillade - Nuts

Fennel salami and Pecorino

Persillade - Nuts

Tallegio V

Persillade - Nuts

FLATBREADS 14,-

Hummus V

Charmoula - Cherry tomato - Eggplant

Salmon belly rilette

Silver onion - Capers - Yellow zucchini

Vega Shawarma V

Oyster mushroom - Tahini - Baharat

Coriander - Sumac onion - Labneh

COCKTAIL SNACKS


12:00-22:00

Fennel Salami 9,-

Pickled anchovies 5,-

Baba ganoush and labneh with flatbread V 8,-

Spanish Gordal olives V 5,- 

Artichoke in white balsamic vinegar V 8,- 

Oysters 3,5,- a piece.

Can with pickled mussels 5,-

Marinated Spanish peppers V 8,- 

Bitterballen or vegetarian bitterballen 6,50,-

2 or 3 course menu

2 courses from 33,-

3 courses from 40,-

Always report if you have allergies

À LA CARTE LUNCH MENU

12:00-16:00

STARTERS

Onion Consommé V 14,-

Spring onion - Silver onion - Leek

Kohlrabi V 15,-

Parsley - Yellow zucchini

Orange blossom - Buckwheat - (option lard +1)

Mussel 16,-

Dutch Shrimp - Herb salad - Fennel - Croutons

Smoked radish 15,-

Alfalfa - Tighurt - Sunflowers seeds - Horse radish

MAIN COURSES

Pointed cabbage V 24,-

Turnip greens - Piemontons - Spinach - Pumpkin seeds

Fish off the week 25,-

Chefs choice

Veal ribeye 26,-

Black garlic gravy - Turnips

Savoy cabbage - Bay Potato

DESSERTS

Pastel de Nata 5,-

Rhubarb V 12,-

Meringue - Creme Suisse - Strawberry

Nectarine V 12,-

Nutcrème - Praline - Grapefruit 