

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,-

Pumpkin spread V

Pearl onion - Pumpkin seeds - Artichoke

Mackarel salad

Cebolita's - Red pepper

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,-

Italiaanse groene olives V 5,-



Herring Caviar with Pane Carasao 10,-

Oysters 3,5,- a piece.

Bacalao 7,-

Artichoke, Cebolita's and Spanish peppers V 8,-



Gorgonzola dolce, Pecan nuts and Pana Carasao 7,-

À LA CARTE LUNCH MENU

12:00-16:00

STARTERS

Leek soup V 14,-

Black garlic - Croutons
Wild herbs - Pearl onion



King Oyster Mushroom V 17,-

Jerusalem artichoke - Porcini Mushrooms
Mustard seed - Lavage - Almond



Smoked eel 25,-

Butter lettuce - Apple - Celery
Radish - Riesling - Parsley

Endive V 17,-

Smoked shallots - Old cheese crumb
Cauliflower - Hazel nut - Preserved lemon

MAIN COURSES

Celeriac V 25,-

Vegan jus - Cranberry
Portobello mushroom - Brussels sprouts



Fish of the week 26,-

Chef's choice

Wild Boar 29,-

Onion - Red Beetroot - Chestnut - Figs

DESSERTS

Pastel de Nata 5,-

Chocolate bonbon made by Patisserie
Hendriks 2,5,-

Vegan chocolate ganache V 12,-

Coffee - Chestnut - Anise - Macadamia



Tangerine V 12,-

Brioche - Cinnamon - Pistachio - Lemon

Selection menu

2 courses for 38,-

3 courses for 45,-

Always report if you have allergies

de kruidenier

RESTAURANT

DINNER

17:00-22:00

STARTERS

Leek soup V 14,-

Black garlic - Croutons
Wild herbs - Pearl onion



Smoked eel 25,-

Butter lettuce - Apple - Celery
Radish - Riesling - Parsley

Endive V 17,-

Smoked shallots - Old cheese crumb
Cauliflower - Hazel nut - Preserved lemon

Potato risotto V 17,-

Saffron - Butternut squash - Orange
Fig leaf - Kataifi



Starter of the week 17,-

Chef's choice

King Oyster Mushroom V 17,-

Jerusalem artichoke - Porcini Mushrooms
Mustard seed - Lavage - Almond



DESSERTS

Pastel de Nata 5,-

Pearl barley V 12,-

White Chocolate - Olive oil
Popcorn - Pit praline

Cheese platter V 15,-

Quince - Pane Carasau - Nuts

Vegan chocolate ganache V 12,-

Coffee - Chestnut - Anise - Macadamia



Tangerine V 12,-

Brioche - Cinnamon - Pistachio - Lemon

Espresso Martini V 14,-

**Chocolate bonbon made by Patisserie
Hendriks 2,5,-**

MAIN COURSE

Celeriac V 25,-

Vegan jus - Cranberry
Portobello mushroom - Brussels Sprouts



Salsify V 26,-

Truffle - Black trumpet - Spinach
Chanterelle - Pear - Parmesan

Fish of the week 26,-

Chef's choice

Whole wild duck for 2. 35,- each person

Parsnip - White and red chicory - Watercress
Hedgehog mushroom - Jus - Fir oil

Wild boar 29,-

Onion - Beetroot - Cavolo nero
Chestnut - Figs

*4 course chefs choice menu 55,-
Wine pairing (3 glasses) 24,-
Truffle addition (optional): market price*

COCKTAIL SNACKS

Herring caviar with Pane Carasau 10,-

Pickled anchovies 5,-

Baba ganoush en labaneh with flatbreads V 8,-

Italian green olives V 5,-



Oysters 3,5,- a piece

Monday till Thursday happy hour
15:00/18:00. a piece 1,75,-

Artichoke, cebollitas & Spanish peppers V 10,-



Bacalao 7,-

Fennel salami 9,-

Gorgonzola Dolce met Pane Carasau V 8,-

Always report if you have any allergies, we have an allergens menu