
























FINGERFOOD

TO ORDER ALL DAY

SMOKED ALMONDS   	3.00
BIG GREEN OLIVES   	4.50
BREAD WITH LEMON AIOLI AND MASSALA AIOLI   /  possible +1,-	5.00
DUTCH CHEESE WITH MUSTARD  	6.00
NACHOS with melted cheese, crème fraîche, pulled chicken, pico de gallo, avocado cream and jalapeños 	8.50
FRIED TOAST with sesame and prawns (6 pieces) 	7.00
GRILLED FOCACCIA with muhamarra and pomegranate  (vegan) /  possible	5.00
FISH CAKES OF NORTH SEA FISH (4 pieces) 	6.00
MUSHROOMS al ajillo with bread and cream cheese  /  possible /  possible	7.50
KIMCHI QUESADILLAS with cheese and crème fraîche 	6.50
'BITTERBALLEN' (6 pieces)	6.00
DUCK SPRING ROLLS with sesame sauce (6 pieces) 	7.00
CHEESE TWISTS (6 pieces) 	5.50
CRUNCHY CHICKEN (6 pieces) 	7.00
MIXED FINGERFOOD PLATTER (20 pieces from the last 4 above)	18.00

CHEESES PER 50 GRAMS

SELECT YOUR OWN CHEESE PLATTER

"DELFTS GOUD" (GOLD FROM DELFT) A 12-month aged cheese, selected by taste by our cheese supplier Verkade & Jacques	4.00
BRIE DE CHEVRE French pasteurized goat's cheese with a fresh and creamy taste	5.50
CAMEMBERT CAMEAU A raw milk cheese from cow's milk from Normandy with nuts and almond on the crust and matured in Pommeau	6.00
ROSSO DI LANGA Pasteurized cheese of cow's and sheep's milk with orange rind from Piedmont	5.50
CABRALES Blue mold pasteurized cheese of cow's and sheep's milk. A minimum of 4 to 6 months matured in leaves of the maple in the caves of the Picos de Europa Mountains	4.50

Served with fig bread, without it is 



Vegetarian



Gluten-free



Lactose-free

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