

MENU

STARTERS

Rustic buns (V)	4.6
3 pieces of rustic buns with salted butter and extra virgin olive oil.	
Chioggia beet (Vn)	9.6
Thinly sliced with a crispy tortilla, horseradish mayonnaise with Jopen Adriaan beer, sesame seeds, Atsina cress and carrot gel.	
Creamy sauerkraut soup (*)	8.1
With a tartare of home smoked salmon and summer savory.	
Rilette	10.6
Pulled pork from Eisbein on a grilled brioche with pearl onion cream, sweet and sour red onion, Cranberries and a gel from Jopen Pies To Meet You.	

MAINS

Ravioli (V)	18.7
With celeriac and truffle, in a creamy Parmesan sauce with chervil, sweet white onion and lemon.	
Fish of the day	daily price
Pan fried and served on a cream of peas. With radish, chicory and orange, a gravy of carrots and a double cream chicken sauce.	
Bavette	24.5
Rare fried Double Dutch™ beef with polenta, beetroot, roasted red onion and Béarnaise relish. Served with veal gravy, perfumed with Jopen beer.	

Fries from Friethoes (V) 4.5
Served seperately with mayonnaise.

(V) = vegetarian

(Vn) = vegan

(*) = vegetarian possible

MENU

DESSERTS

Carrot & Cake (Vn)	11.2
Carrot cake with raisins, Jopen Meesterstuk beer, carrot, beetroot and dark chocolate sorbet.	
Chocolate Nemesis (V)	9.2
Chocolate pie with vanilla ice cream and a sabayon made from Jopen Koyt beer.	
Beeramisu (V)	8.2
Tiramisu according to Jopen prepared with dark Jopen beer and coffee liquor.	
Crème brûlée (V)	8.2
Traditional with vanilla and caramelized sugar.	
Dutch Cheese Platter	12.5
Selection of Dutch cheeses from Fromagerie L'Amuse. Served with compote from plums and Jopen beer, and nut bread.	

(V) = vegetarisch
(Vn) = vegan