

soup / soep

add grilled cheese + 2.99
choice cheese: gouda | cheddar
choice bread: sourdough | Russian wheat

Snert GF

hearty split pea, potato, carrot, bakon,
ham, smoked sausage stew
cup 4.99 | bowl 7.99

Ginger Carrot Bisque GF/V

cup 4.99 | bowl 7.99

fresh green salad

add chicken 4.99 | shrimp 5.99 | smoked salmon 6.99 | tofu 4.99
choice: creamy garlic dill | strawberry thyme vinaigrette | chili nut lime

Strawberry Thyme & Walnut GF

heritage greens, fresh strawberries, grapes, walnuts,
goat cheese
strawberry thyme vinaigrette
14.99 | 7.99 half

House Garden Salad GF

mixed greens, tomato, cucumber,
bell pepper, pickled onion,
creamy garlic dill
13.99 | 6.99 half

a la carte

Two Eggs

2.99

Fruit

1.99

One Toast with Jam/Butter

2.99

One Sugar Pearl Waffle/Fruit

3.99

Ham/Sausage/Bacon

2.99

Small Poffertjes

2.99

Chips

2.99

Fries

3.99

Stampopot Mashed Potatoes

3.99

Six Crostini

1.50

Beans

1.00

Broccoli

2.99

Brandy Brown Gravy

1.99

Lemon Garlic Bechamel

2.75

Ice Cream

1.99

Vegan Ice Cream

2.99

Berry Compote

3.00





sandwich / broodje

substitute gluten-free bread + 2.00

Royal Burger

US small herd natural Angus beef, gouda cheese, bakon, sweet dill mustard, arugula, brioche bun with fries

18.99

Smoked Salmon Broodje

smoked salmon, herbed cream cheese, arugula, pickled onions, fried capers, sourdough hoagie with fries*

16.99

Amsterdam Meatball Sub

Dutch meatballs tossed in browning gravy & cheese on a sourdough hoagie with fries

14.99

Frisan Chicken Salad Sandwich

creamy chicken salad with chopped walnut, gold raisin, arugula, Russian wheat with fries*

12.99

Hot Boterham

layered Black Forest ham and gouda cheese with sweet dill mustard, brioche bun with fries

13.99

De Pier Cod Sandwich

beer battered cod, Dutch tarragon tartar sauce, arugula, pickled onions, sourdough hoagie with fries

15.99



dutch macaroni

add chicken 4.99 | shrimp 5.99 | smoked salmon 6.99 | tofu 4.99

Vincent's Ear

smoked sausage, garlic dill cream sauce, broccoli, sunflower pesto finish

17.99

Lekker Mac & Cheese

Creamy garlic mac & cheese topped crispy chicken, pecan smoked bacon, green onion

18.99

Chicken Pesto Mac

sauteed mushrooms, broccoli & chicken in sunflower basil cream sauce*

18.99

Spicy Seafood & Mac

spicy sambal cream sauce, smoked salmon, shrimp, fried cod, bell pepper, broccoli, melted cheese*

22.99

Meatball Mac

(may sub impossible meatballs 5.00)

Dutch meatballs in homemade garden marinara topped with cheese

16.99





dutch stampot

traditional one pot meals from the Middle Ages served
in iron pans with French bread

Braised Beef Hutspot

slow braised beef roast with broccoli, brandied brown
gravy over mashed carrots & gold potato

18.99

Rookwurst Stampot

smoked sausage with horseradish cream sauce,
sauerkraut mashed potatoes, side of broccoli

17.99

Zeeland Mussels

steamed in ginger saffron spiced white wine butter
with crostinis

18.99

Zeeland Salmon

seasoned salmon fillet in garlic cream sauce with
mussels, asparagus and mushrooms

23.99

Fisherman’s Zuurkool

shrimp, smoked salmon, beer battered cod, garlic
dill cream sauce, fried capers, broccoli over mashed
potato blended with bakon & sauerkraut

27.99

Meatball Zuurkool

Dutch meatballs with brandied brown gravy over
mashed potato blended with bakon & sauerkraut
with roasted carrots

16.99

Apple Pork Chop Hutspot

stroop glazed hand cut pork chop over mashed
carrot & gold potato with asparagus, apple chutney

18.99



platters

comes with fries + side choice: baked beans | cup of soup | fruit cup | broccoli

Beer Battered Cod “Lekkerbekje”

Dutch fish & chips! two beer battered cod filets,
Dutch tarragon tartar sauce

21.99

Chicken Satay Platter GF

two Indonesian spiced chicken skewers
with peanut dipping sauce*

17.99

Fried Shrimp Platter

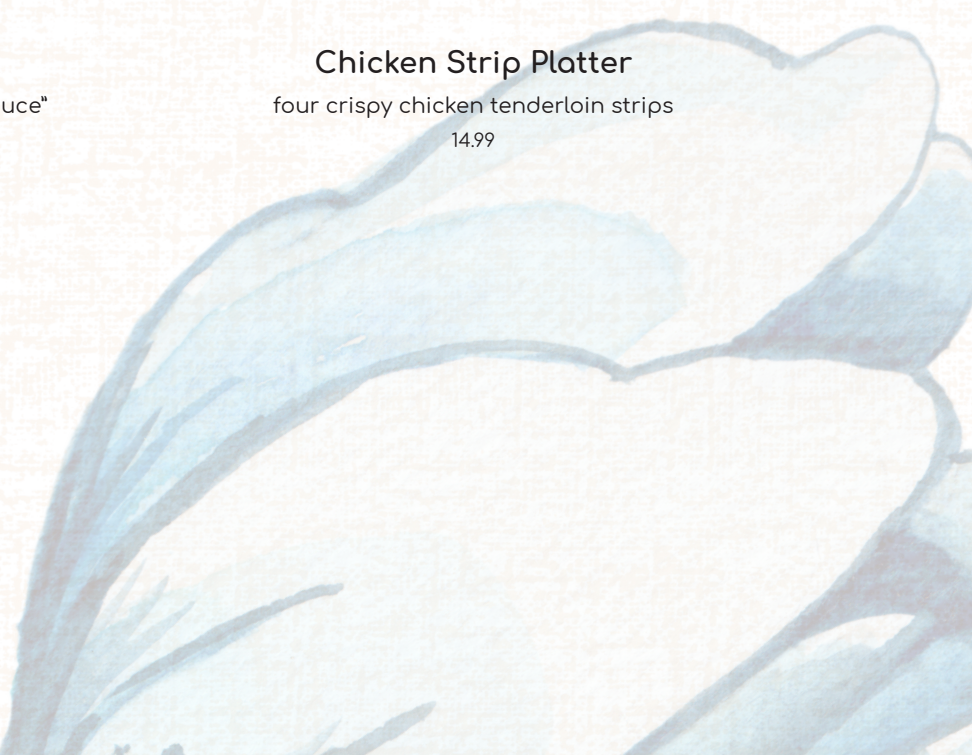
six crispy shrimp with coconut curry “joppiesauce”

16.99

Chicken Strip Platter

four crispy chicken tenderloin strips

14.99



** Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.*

*** While we do our level best to provide a safe environment for gluten-
free eating, we are not a certified gluten-free kitchen*