



DINER
17:00 - 22:00

SOUP

- V **ALKMAARSE CHEESE SOUP** 7.5
With croutons and chives
- V **ROASTED BELL PEPPER SOUP** 7
With goat cheese and chives

STARTERS

TO SHARE
-OR NOT-

- CARPACCIO OF SMOKED RIBEYE** 12.9
With wasabi mayonnaise, edamame, bundle mushroom and sesame dressing
- STEAK TARTARE** 11.8
With smoked mayonnaise, 63 degree egg, brioche, mustard seed and bacon
- BUTTERFISH CARPACCIO** 12.8
With sriracha mayonnaise, red pepper and sweet and sour Cucumber
- MACKEREL RILETTE** 9
With bruchetta, chives and mustard seed
- V **ROASTED BEETROOT** 12.8
With goat cheese, basil, buckwheat and balsamic vinegar
- V **CHEESEBALLS FROM OLD BEEMSTER CHEESE** 7
With sriracha mayonnaise

KIDS MENU

- CROQUETTE WITH FRIES** 9
- FRIKANDEL WITH FRIES** 9
- CHICKEN NUGGETS WITH FRIES** 9

 TIL38ALKMAAR

MAIN COURSES

- SHORTRIB 180 GRAM - CHEF'S CHOICE-** 22
(Cooked for 12 hours!)
With homemade gravy, celeriac and almond
- RIB EYE 220 GRAM** 25
With seasonal vegetables, red wine sauce or café de Paris butter
- CORN CHICKEN 200 GRAM** 22
With lentil dahl and vadouvan gravy
- BURGER 200 GRAM** 19
On brioche bun with homemade tomato chutney, old Beemster cheese and bacon
- FISH OF THE DAY** DAY PRICE
With matching garnish
- BLACK TIGER GAMBA'S** 22
With tagliatelle, chimmi churri and smoked tomato butter
- V **CELERIAC STEAK** 18.5
With beurre blanc, capers, herb oil and shallots
- V **ROASTED CAULIFLOWER** 18.5
With café de paris butter, roasted almonds and bell pepper

SALADS

- V **CAESAR SALAD** 18
With caesar dressing, croutons, parmesan and egg (bacon and chicken +3)
- V **GOAT CHEESE SALAD** 17.8
With roasted beetroot, balsamic, basil and buckwheat

SIDE DISHES

- FRIES FROM T' FRIETHUYS** 5
- PARMESAN FRIES** 6.8
- CAESAR SALAD** 6
- SEASONAL VEGETABLES** 5
- BREAK BREAD** 6



LUNCH
12:00 - 16:00

SOUP

- V ALKMAARSE CHEESE SOUP 7.5**
With croutons and chives
- V ROASTED BELL PEPPER SOUP 7**
with goat cheese and chives

SANDWICHES WHITE/BROWN

FROM BAKERY 'DE KONING'

- CARPACCIO FROM SMOKED RIB EYE 12.9**
With truffle mayonnaise, parmesan and broad beans
- PASTRAMI FROM BEEF 9.8**
With smoked mayonnaise, pickles and mustard seed
- V OLD BEEMSTER CHEESE 9.5**
With truffle mayonnaise
- BURGER 200 GRAM 19**
On brioche bun with homemade ketchup, old beamster cheese and bacon
- MACKEREL RILETTE 9.8**
With chives, capers and mustard
- CROQUETTES 9.5**
With mustard
- V GOAT CHEESE 11**
With roasted beetroot, balsamic and basil
- V RADISH PROSCIUTTO 9.5**
With smoked mayonnaise and hummus
- V GRILLED SANDWICH 5.5/6**
With cheese or ham and cheese

FLATBREADS

- SERANOHAM 13**
With parmesan, bell pepper, tomato and balsamic
- V GOAT CHEESE 12.5**
With roasted beetroot, bell pepper, tomato and walnuts

SALADS

- V CAESAR SALAD 18**
With caesar dressing, croutons, parmesan and egg (bacon and chicken +3)
- V GOAT CHEESE SALAD 17.8**
With roasted beetroot, balsamic, basil and buckwheat

KIDS MENU

- CROQUETTE WITH FRIES 9**
- FRIKANDEL WITH FRIES 9**
- CHICKEN NUGGETS WITH FRIES 9**

SIDE DISHED

- FRIES FROM T' FRIETHUYS 5**
- PARMESAN FRIES 6,8**
- CAESAR SALAD 6**
- SEASONAL VEGETABLES 5**
- BREAK BREAD 6**