

# Welcome by BRASSERIE RESTAURANT MARKERWAARD



## WELCOME!

From our passion of cooking delicious honest food we have sourced the best suppliers, all working to sustainable and traditional methods with respect to both animal welfare and the environment.

We use mainly organic free range meat, dairy and eggs from the Lindenhoff Farm in Baambrugge. Our freshly baked bread is sourced locally from het Broodhuys and our fresh seafood is supplied daily from our fish-monger in Volendam. Our fig jam is produced organically and delivered to us from France. Our soups and sauces are fresh, many gluten free, with as few unnecessary additives as possible.

Our dishes represent our cooking philosophy; delicious, healthy, honest and tasty. We hope you will enjoy this as much as we do.

Please enjoy your meal.  
Desiree & Leo Klaassen



## LUNCH (12:00 – 16:00)

### SANDWICHES

**Smoked salmon and/or mackerel** 9,50

**Young Farmer's cheese** with walnuts and fig jam from our farmer in France 8,-

**Healthy** with shoulder ham, young farmer's cheese, crudités and free range egg 9,-

**Beef sausage** with piccalilli (mustard vegetable sauce) 8,-

**Farmer's pâté** with fig chutney and sweet-sour onion 8,-

**Fried mussels** with tartar sauce 8,50

**Lindenhoff croquettes** with Zaanse mustard (1pc) 5,- (2pc) 9,-

**3 fried free range eggs** with bacon or shoulder ham or cheese 8,50

**3 fried free range eggs** with bacon or ham and cheese 9,50

**Burger Markerwaard** Gasconne beef with tomato salsa, sweet-sour onion, bacon, melted cheese and fresh French fries 14,50

### SOUPS

**Pomodori soup** Italian recipe with tomatoes and fresh vegetables 7,-

**Harderwijker fish soup** with fish and shellfish 8,50

**Chef 's soup**, fresh soup of the season 7,-

### TOASTIES

**Shoulder ham and farmer's cheese** 6,-

**Goat's cheese**, honey and bacon 7,-

**Smoked salmon**, red onion and crème fraîche 7,-

### VARIOUS PASTRIES, PANCAKES AND DUTCH MINI PANCAKES

### SPECIALS

**Markerwaard special lunch** (minimum two persons) Delicious feast of smoked fish, shellfish, fish salad, boiled free range egg, cold cuts and Lindenhoff cheeses. Served with bread and butter **16,50 p.p.**

**Salad Riche a la Chef** with fried and smoked fish, king prawns, poached free range egg, San Daniele ham and pâté. Served with bread and butter **17,-**

**Steak tartare** of Gasconne beef with poached free range egg and truffle mayonnaise **14,-**

## DINNER (12:00 – 22:00)

### SOUPS

**Pomodori soup** Italian recipe with tomatoes and fresh vegetables 7,-

**Harderwijker fish soup** with fish and shellfish 8,50

**Chef 's soup**, fresh soup of the season 7,-

### STARTERS

**Oven baked mussel** with gratinated aged cheese 8,-

**Oven baked mushrooms** with garlic and gratinated Parmigiano 8,-

**Farmer's pâté** with fig chutney and sweet-sour onion 8,50

**Carpaccio** of Black Angus with rocket, Parmigiano and pesto 11,-

**Fresh melon** with San Daniele dried ham 11,-

**Dutch shrimp cocktail** with Whiskey sauce (daily rate)

**Smoked fish platter** of salmon, mackerel and eel 14,50



### SPECIALS

**Steak Tartare** of Gascon beef with poached free range egg and truffle mayonnaise **14,-**

**Salad Riche à la Chef Leo** with fried and smoked fish, king prawns, poached free range egg, San Daniele dried ham and farmer's pâté with bread and butter **17,-**

### MAIN COURSE SALADS

**Caesar Salad** with grilled free range chicken thighs, egg, Parmigiano, bacon, garlic croutons and Caesar dressing 15,-

**Goat's cheese salad** with organic Egmond's-bol (cheese), honey and walnuts 14,-

### MAIN COURSES

**Duo of salmon and plaice** green herb sauce and fresh vegetables 18,-

**Sole fried in butter** served with fresh vegetables 21,-

**North Sea fish stew** with various fish and shellfish in a soft saffron sauce 18,-

**Fried mussels** served with tartar sauce and salad 16,-

**Catch of the day** served with fresh vegetables (daily rate)

**Burger Markerwaard**, Gascon beef, tomato salsa, sweet & sour onion, bacon and melted cheese 14,50

**Dutch Beefsteak 180 gram** served with fresh vegetables 18,-

**Ribeye steak** Simmentaler beef, 250 gram served with fresh vegetables 24,50

**Homemade Spareribs**, with sauce and coleslaw 20,-

**Free range chicken Saté** with homemade peanut sauce, atjar (Asian coleslaw) and kroepoek (Cassava crackers) 16,-

**Schnitzel served** with gypsy sauce and fresh vegetables 17,-

**Our fish and meat dishes are served with French fries.**

## VEGETARIAN

**Dutch weed burger** (vegan burger made from seaweed) with sweet & sour onions, fresh French fries and coleslaw 15,-

**Pokebowl of vegan curry** udon noodles with atjar (Asian coleslaw), seroendeng and kroepoek (Cassava crackers) 15,-

**Homemade vegan lasagne** of seasonal vegetables served with salad 15,-

### EXTRA GARNISH

Homemade pepper sauce, béarnaise sauce or gypsy sauce 3,-

Herbed roseval potatoes from the oven 4,-

Chef's French fries 4,-

Fresh salad or coleslaw 4,-

Fresh seasonal vegetables 5,-

Various cold sauces, butter or herb butter 1,-

Small portion of bread 2,-

### DESSERTS

**Cheesecake** with fruits of the forest, vanilla ice cream and whipped cream 7,-

**Crème brûlée** 7,-

**Surprise dessert** of the chef 7,-

**Lemon sorbet** with fresh fruit and whipped cream 8,-

**Dame blanche** with chocolate sauce and whipped cream 6,-

**Coupe Grandma and Grandpa**, vanilla ice cream with whipped cream, brandy raisins and egg liqueur 7,50

**„I'm actually full“** 1 scoop of ice cream with whipped cream and chocolate sauce, brandy raisins or egg liqueur 4,-

**Cheese platter Markerwaard** 3 sorts of Lindenhoff farmer's cheese, specially selected for us, served with walnuts and organic fig jam from France 12,50

**Cheese platter Markerwaard** with a glass of 10 year old vintage Port 16,-

## TAPAS AND APPETIZERS

(12:00 – 23:00)

**Small Saté skewers** (5 pcs) of free range chicken with homemade peanut sauce, atjar (Asian coleslaw) and Cassava crackers 13,-

**Farmer's bread** with various dips 8,-

**Nachos con salsa** with tomato sauce, crème fraîche and melted cheese 8,50

**Deep fried Lindenhoff croquette balls** (6 pcs) with Zaanse mustard 6,50

**Deep fried Lindenhoff croquette balls** (10 pcs) with Zaanse mustard 10,-

**Cold cuts of Amsterdam** Ox sausage, liver sausage and aged cheese with pickles and mustard 9,-

**Warm Amsterdam assortment** of fried snacks (9 pcs) with sauce 9,-

**Mix** of various cold cuts and warm Amsterdam snacks with pickles and sauces 13,-

**Serving of olives or nachos with sauce or nuts** 3,-

**Aged cheese croquettes or Chorizo croquettes** (6 St.) 6,50

**Vlammetjes** fried snacks filled with spicy minced meat (8 St.) 6,50

**Oven baked mussels** with gratinated aged cheese 8,-

**Oven baked mushrooms** with garlic and gratinated Parmigiano 8,-

### VARIOUS CHILDREN'S DISHES

**Soup - Nachos - Pancake - Homemade vegetable lasagne - Spare Ribs - Beef steak Saté - Fish - And much more**

