

Welcome

**'T OUDE  RAADHUIS  
RESTAURANT**



# Do you enjoy being surprised?

then choose our chef's menu

3-course menu	44,5
4-course menu	54,5
5-course menu	64,5

## Starters

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<b>Carpaccio</b> black garlic   shallots   crispy corn	15,5
<b>Gamba on toast</b> prawn   sea buckthorn berry   pumpkin	15,5
<b>Burrata</b> zucchini   mortadella   tomato   pumpkin seed	16,5
<b>Tuna sashimi</b> citrus   mango   dashi   chives	16,5

## Side dishes

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<i>Fries</i>	6,5
<i>Green salad</i>	6,5
<b>White asparagus</b> egg   beurre blanc   smoked salmon	9,5
<b>Sourdough Roll</b>	8,5

**Do you have an allergy?**  
Please let us know,  
and we will gladly prepare a tasty  
alternative for you

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## Main courses

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<b>Langoustine</b> green herb risotto   fennel   snow peas	26,5
<b>Veal cheek gratin</b> braised veal   polenta   Parmesan cheese   pearl onions	24,5
<b>Steak</b> potato fondant   fermented garlic   shiitake (served medium-rare by default)	26,5
<b>Sea bream</b> spinach   beurre blanc   lamb's lettuce   lentils	26,5
<b>Green herb risotto</b>  fennel   snow peas   Parmesan cheese	23,5

## Desserts

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<b>Lava cake</b> dark chocolate   cardamom ice cream   Frangelico	8,5
<b>Stroopwafel trifle</b> salted caramel   stroopwafel ice cream   vanilla	8,5
<b>Friandises</b> tasting of four chocolates by F&R Pastry	8,5
<b>Complete your dinner with:</b> (Spanish or Irish coffee)	
<b>Cheese platter</b> selection of Dutch & French cheeses   fig compote   date bread	8,5

# The taste of 't Oude Raadhuis

## Wine list

White	glass	bottle	Red	glass	bottle
Pinot Grigio Veneto   Italy <i>fruity   citrus fruits   peach   melon</i>	6,2	31,5	Masilio – Primitivo South Italy <i>full-bodied   smooth   cinnamon   nutmeg</i>	6,2	31,5
Sauvignon Blanc Robertson   South Afrika <i>fruity and refreshing   apple   fig   gooseberry</i>	6,2	31,5	Castilla Tinto La Mancha   Spain <i>a blend of Merlot   blackberries and spices</i>	6,2	31,5
Verdejo Verdino Rueda   Spain <i>fresh   pear   citrus fruits   grapefruit</i>	6,7	34,5	Sand Stone Shiraz Península de Setúbal   Portugal <i>rich in spices   herbs   ripe red fruit</i>	6,7	34,5
Chardonnay Côtes de Thau   France <i>full-bodied   peach   vanilla   oak</i>	7,2	36,5	Barbera d'Asti Piëmont   Italy   DOCG <i>ruby red   fruity bouquet   dark fruit   subtle   complex</i>	7,2	36,5
Weissburgunder Rheinhessen   Germany <i>elegant   fresh   ripe yellow fruit   minerals</i>		48,5	Rioja Crianza Rioja Alta   Spain <i>fresh red berries   plums   cherries   smoky notes   14 months aging in American oak</i>		48,5
Müller-Thurgau Rheinhessen   Germany <i>floral   muscat</i>	6,7	34,5			
<b>Sparkling wines (available by the bottle)</b>					
Cava Nuallongé Brut Penedès   Spain <i>Refined mousse with aromas of brioche and white flowers Fresh notes of green apple and almond</i>	75 cl	37,5			
	37,5 cl	23,5			



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## drinks menu

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### soft drinks

Coca-Cola (regular/zero)	3,7
Fanta orange	3,7
Sprite	3,7
Cassis	3,7
Bitter lemon	3,7
Tonic	3,7
Rivella	3,7
Ginger ale	3,7
Fuze Tea - Sparkling Black Tea	3,7
Fuze Tea - Green Tea	3,7
Apple juice	3,7
fresh orange juice	4,8
San Pellegrino/Aqua Panna 25cl	3,7
San Pellegrino   Acqua Panna 75cl	6,5

### coffee

Espresso	3,2
Double espresso	4,7
Black coffee	3,7
Cappuccino	4,2
Latte macchiato	4,8
Flat white	5
Decafé	3,2
Spanish coffee	11,5
Irish coffee	11,5
Italian coffee	11,5
French coffee	11,5

### Tea

Assorted varieties	3,7
Fresh ginger tea	4,2
Fresh mint tea	4,2

### beers

Heineken 30cl   5%	3,8
Hertog Jan Pilsener 30cl   5,1%	3,8

### non-alcoholic beer

Heineken 0.0	3,8
Radler 0.0	3,8
Leffe Blond 0.0	4,8
Texels skuumkoppe 0,0	4,8

### special beer

Texels skuumkoppe 30cl   6%	5,2
Vedett extra white 33cl   4,7%	6,5
Vedett IPA 33cl   5%	6,5
Karmeliet tripel 33cl   8,5%	6,5
Leffe blond 30cl   6,6%	6

### whisky (premium selection)

Glenfiddich 12 Years	7,5
Talisker 10 Years	8,5
Suntori Toki	9,5

### liqueurs | spirits

Limoncello	5
Amaretto	5
Grand Marnier	5
Tia Maria	4,5
Baileys	4,5
Likeur 43	4,5
Bacardi	4,5
Gin	5
Port	5

