

BREAKFAST

FROM 09.00-11.00

From Monday to Sunday

POLDER YOGHURT 🌱	8
WITH HOMEMADE GRANOLA, FRESH FRUIT, JAM FROM HET GROENE HART	
CROISSANT 🌱	4.5
WITH FARMHOUSE BUTTER AND JAM FROM HET GROENE HART	

LUNCH

FROM 11.30-16.00

SOURDOUGH bread

HOUSE-SMOKED SALMON	14.5
PICALILLI, TAPENADE	
BEEF 'KROKETTEN'	11
HOMEMADE POTATO SALAD, GREEN MUSTARD	
CHEESE 'KROKETTEN' 🌱	11
HOMEMADE POTATO SALAD, GREEN MUSTARD	
SHRIMP 'KROKETTEN'	15.5
HOMEMADE POTATO SALAD, COCKTAIL AIOLI	
PORKBELLY	13
HONEY MUSTARD, TAPENADE, COOKED FOR 48 HOURS	

SALADS

CHICKEN THIGH CASHEW	18
SRIRACHA, CASHEW NUTS	
GOAT CHEESE SALAD FROM HET GEERTJE 🌱	17.5
HONEY MUSTARD, WALNUTS	
FISH SALAD	21.5
HOUSE-SMOKED SALMON, EEL FROM EVELEENS	
ADD FRESH FRIES:	5

FROM THE BAKERY *sweet* FROM 09.00

DANNY'S APPLEPIE WITH NUTS	5	LEMON MERINGUE PIE	5.25
CAROTCAKE WALNUTS CREAMCHEESE	5	CHOCOLATE CHIP COOKIE	3.5
PECAN PIE GLUTENFREE	4.5	WHITE CHOCOLATE DISCS WITH RASPBERRY	3
BROWNIE GLUTENFREE	4.5	3 BONBONS FROM F&R PASTRY	4

SATURDAY & SUNDAY

SOURDOUGHBREAD 🌱	8
FARMHOUSE CHEESE OR FARMHOUSE HAM	
POLDER BREAKFAST BOARD 🌱	15.5
SOURDOUGH BREAD, CROISSANT, JAM FROM GROENE HART, BUTTER, SCRAMBLED EGGS, YOGURT WITH GRANOLA, AND FRUIT.	
BREAKFAST PANCAKES 🌱	9
VANILLA CUSTARD, JAM FROM GROENE HART, GRANOLA	
TWO FRIED EGGS	12
SOURDOUGH BREAD, HOMEMADE PORK BELLY AND/OR SALMON	

GOATCHEESE FROM HET GEERTJE 🌱	13
HONEY MUSTARD, CARAMELIZED WALNUTS, TAPENADE	
BAKED FARM HAM	12.5
BOLLIE SAUCE, TAPENADE	
DUTCH BUFFALO MOZZARELLA 🌱	12
PESTO, TOMATO	
KROKET MONSIEUR	13
MUSTARD, BEEF, FARMHOUSE CHEESE	

Soup

WILD MUSHROOM 🌱	8
SPRING ONION	
PUMPKIN	7.5
DUTCH CHORIZO	

DESSERTS

ICE CREAM TRIO VANILLA, YOGURT, CHOCOLATE	7.5
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First COURSES

WILD MUSHROOM SOUP 🌱	8	HOUSE-SMOKED SALMON	13.5
SPRING ONION		PICALILLI, CRUNCHY CAPERS	
PUMPKIN SOUP 🌱	7.5	CAPRESE 🌱	12.5
DUTCH CHORIZO		DUTCH MOZZARELLA, TOMATOES, PESTO, BASIL	
OYSRI OYSTER (3 PC.)	12	SMOKED EEL	16.5
CLASSIC STYLE		FROM EVELEENS, LEMON CREAM, BRIOCHE	
STEAK TARTARE	15	DUCK DUO	13.5
BRIOCHE, CLASSIC STYLE, PICALILLI		SMOKED DUCK BREAST, RILLETTES, ORANGE	
GOATCHEESE FROM HET GEERTJE 🌱	11.5		
CRÈME BRÛLÉE, APPLE, WALNUTS, BRIOCHE			

Main COURSES

FROM THE JOSPER (SERVED WITH LETTUCE AND FRESH FRIES FROM HET GROENE HART)		COD	23
		CURED, BEURRE BLANC	
CELERIAC STEAK 🌱 ROASTED, RED CHIMICHURRI	21	HOMEMADE RAVIOLI 🌱	20
ENTRECÔTE BÉARNAISE OR RED WINE JUS	26	OYSTER MUSHROOMS, PORCINI, TRUFFLE SAUCE	
GUINEA FOWL POULTRY SAUCE	22	ADD FRESH FRIES:	5
SALMON FILLET *48 DEGREES* HONEY, CHILI, BEURRE BLANC	23.5		
SPECIAL JOSPER MIX CHICKEN, BEEF, AND PORK	27		

SALADS

CHICKEN THIGH CASHEW	18
SRIRACHA, CASHEW NUTS	
GOAT CHEESE SALAD FROM HET GEERTJE 🌱	17.5
HONEY MUSTARD, WALNUTS	
FISHSALAD	21.5
HOUSE-SMOKED SALMON, EEL FROM EVELEENS	

DESSERTS

CHOCOLATE WITH CHERRY	8.5	COFFEE POLDERFABRIEK	9.5
AMARENA, WHITE AND DARK CHOCOLATE		COFFEE OF YOUR CHOICE, BONBON FROM F&R PASTRY, LIMONCELLO	
BREAD & BUTTER PEAR, CARAMEL	8	CHEESE BOARD FROM HET GROENE HART	12.5
STEWED PEAR VANILLA, ALMOND	8	JAM FROM HET GROENE HART, BRIOCHE	
ICE CREAM TRIO PEAR, CHOCOLATE, RASPBERRY	7.5		

BITES & snacks FROM 14.00

POLDER BORRELPLANK	23.5	CRISPY CHICKEN	8
FARMHOUSE-AGED CHEESE, PORK BELLY, BITTERBALLEN, GRILLED SAUSAGE, OLIVES, PICKLED VEGETABLES, NUTS, PESTO, SOURDOUGH BREAD		CHEESE STICKS (8) 🌱	9
POLDERPLANK Vega	22	CRISPY CAULIFLOWER (8) 🌱	8
FARMHOUSE-AGED CHEESE, SEAWEED CHIPS, CAULIFLOWER, SAMOSA, OYSTER MUSHROOM BITTERBALLEN, CHEESE STICKS, OLIVES, PICKLED VEGETABLES, NUTS, PESTO, SOURDOUGH BREAD		PULLED BEEF 'BITTERBALLEN' (8)	8
		CHEESE BOARD FROM HET GROENE HART 🌱	16
		BREAD REAL FARMHOUSE BUTTER, PESTO, AIOLI 🌱	7
		BITTERGARNITUUR (16)	14.5
		BITTERGARNITUUR VEGATARIAN (16) 🌱	15
		OYSRI OYSTER (3)	12
		CLASSIC STYLE, CHEF'S RECOMMENDATION	



ALLERGIES?
SCAN THE QR FOR EXTRAINFO!

🌱 = VEGETARIAN

WIFI: Polderfabriek-Gast
CODE: proefdepolder