

BRASSERIE **POLDER  
FABRIEK**

## Our GREEN STORY

Brasserie Polderfabriek not only finds good food and hospitality important, we also stand for education about and the importance of products from the polder of the Groene Hart.

In addition to using herbs, berries and vegetables from our own food forest and fruit from the orchard, we work with local suppliers where possible. Would you like to know more about where we get our meat, fish, ice cream, cheese, dairy and seasonal vegetables from?

Scan the QR code to learn more about Brasserie Polderfabriek and view all the possibilities that our area, the Groene Hart, has to offer.



# WELCOME

## Welcome TO THE POLDER

We serve breakfast, lunch, dinner and snacks in the brasserie. You can also come to us for a party or meeting. Also delicious: pick up a sandwich during your walk through De Polder or boat trip on the Does!

At Brasserie Polderfabriek we work with fresh and local ingredients as much as possible. In addition to using vegetables, fruit, herbs and berries from our own food forest, we work with local suppliers where possible. Would you like to know more about the origin of our products? Then look at the back of the menu and scan the QR code.

WIFI?

WIFI  
CODE

*Polderfabriek-Gast  
proefdepolder* ← *In kleine letters*



## BREAKFAST

09.00–11.00 U.

Monday to  
Sunday

### POLDER YOGURT

home-made granola, fresh fruit, jam from the Groene Hart

8

### CROISSANT

farm butter, jam from the Groene Hart

5

### SOURDOUGH BREAD

farmer's mature cheese or farmer's ham

8

## LUNCH

11.30–16.00 U.

### SOURDOUGH bread

### HOME SMOKED SALMON

pickle relish

14.5

### BEEF CROQUETTES

homemade potato salad, green mustard

12

### BURRATA

pesto, tomato

13.5

### PRAWN CROQUETTES

homemade potato salad, cocktail aioli

16

### PORK BELLY

honey mustard tapenade, cooked for 48 hours

13.5

### TUNA SALAD

pickles, herb mayonnaise

13

## SALADS

### STEAK

horseradish, croutons

18.5

### GOAT CHEESE

honey mustard, walnuts

17.5

### FISH

home smoked salmon, eel from Eveleens

21.5

### FRESH FARMER'S FRIES

5

Nice for the  
weekend

### SATURDAY & SUNDAY

### BREAKFAST PANCAKES

vanilla hangop, jam from the Groene Hart, granola

9

### TWO FRIED EGGS

sourdough bread, home-made pork belly and/or salmon

12.5

### POLDER BREAKFASTPLATTER

sourdough bread, croissant, jam from the Groene Hart, butter, scrambled eggs, yoghurt with granola and fruitt

15.5

### GOAT CHEESE

honey mustard, walnuts

13.5

### PULLED PORK

pickles, barbecue sauce

14

### CHEESE CROQUETTES

homemade potato salad, green mustard

12

### CHICKEN THIGH "TANTE DOOR"

Dutch sambal, spring onion

14

### WARM BRIE

truffle honey, pecan

13.5

## SOUP

### ROASTED PEPPER SOUP

sour cream

8

### POTATO SOUP

spring onion, vadouvan

8.5

## DESSERTS

ICE CREAM TRIO vanilla, yogurt, white chocolate

7.5

## First COURSE

### ROASTED PEPPER SOUP

sour cream

8

### POTATO SOUP

spring onion, vadouvan

8.5

### OYSRI OYSTER 3 STUKS

classic style

12

### VEAL TARTARE

lava, potato chips

15

### GOAT CHEESE

crispy, brioche, cranberry

12

### HOME SMOKED SALMON

pickle relish

14

### BURRATA

pesto, tomato

12

### SMOKED EEL

from Eveleens, lemon cream, brioche

17.5

### VITELLO TONNATO

tuna, veal fillet

13.5

### FIRST COURSE POLDERMENU

ask our staff about the menu

13.5

## Main COURSES FROM THE JOSPER

SERVED WITH MIXED GREEN SALAD AND  
FRESH FARMER'S FRIES

OXHEART CABBAGE salsa verde, smoked almond

20

ENTRECÔTE pepper sauce or roasted garlic gravy

26

DUCK BREAST roasted, orange gravy

22.5

**SPECIAL** JOSPER MIX chicken, beef, pork

27

SALMON FILLET 48° honey, antiboise

23.5

CÔTE DE BOEUF around 1.000 gram (per 2 persons)

42.5 P.P.

## SALADS

STEAK horse radish, croutons

18.5

GOAT CHEESE honey mustard, walnuts

17.5

FISH home smoked salmon, eel from Eveleens

21.5

### FRESH FRAMER'S FRIES

5

## DESSERTS

"OUR CHEESECAKE" lemoncurd, yogurt ice cream

8

CRÈME BRÛLÉE lemongrass, vanilla

8

CHOCOLATE MOELLEUX raspberries, white chocolate

8.5

ICE CREAM TRIO vanilla, yogurt, white chocolate

7.5

## BITES & snacks

FROM 14.00 U.

### POLDER BORRELPLATTER

beef sausage, polder parma, Coppa, vlammetjes, bitterballen, sourdough bread, herb butter, nut mix, farmer's mature cheese

24

### POLDERPLATTER Vega

crispy cauliflower, samosa, oyster mushroom bitterbal, tomatoes in pesto, sourdough bread, herb butter, nut mix, seaweed chips and farmer's mature cheese

22.5

CRISPY CHICKEN 8 PIECES

9

CHEESE STICKS 8 PIECES

9

VLAMMETJES 8 PIECES

8

PULLED BEEF BITTERBALLEN 8 PIECES

8

FARMER'S CHEESE mature, cumin, spices

14

BREAD BOARD herb butter, pesto, aioli

7

CHARCUTERIE beef sausage, polder parma, Coppa

15

FRIED SNACKS 16 PIECES

14.5

FRIED SNACKS VEGA 16 PIECES

15

OYSRI OYSTER 3 PIECES classic style

12



### ALLERGIES?

Scan the QR code for more information

or ask our staff!

🌿 = vegetarian