

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.



OVER

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 lower case letters

BREAKFAST

09.00-11.00

Monday to Saturday

- POLDER YOGURT** 8
home-made granola, fresh fruit, jam from the Groene Hart
- CROISSANT** 5
farm butter, jam from the Groene Hart
- SOURDOUGH BREAD** CAN BE MADE 8
farmer's mature cheese or farmer's ham

LUNCH

11.30-16.00

SOURDOUGH bread

- HOME SMOKED SALMON** 14.5
pickle relish
- BEEF CROQUETTES** 12
homemade potato salad, green mustard
- BURRATA** 13.5
pesto, tomato
- PRAWN CROQUETTES** 16
homemade potato salad, cocktail aioli
- PORK BELLY** 13.5
honey mustard tapenade, cooked for 48 hours
- TUNA SALAD** 13
pickles, herb mayonnaise

SALADS

- STEAK** 18.5
horseradish, croutons
- GOAT CHEESE** 17.5
honey mustard, walnuts
- FISH** 21.5
home smoked salmon, eel from Eveleens
- FRESH FARMER'S FRIES** 5

Polder BREAKFASTBUFFET

EVERY SUNDAY
09.00-11.00

- BUFFET** 17.5
- KIDS BUFFET** 12.5

- GOAT CHEESE** 13.5
honey mustard, walnuts
- PULLED PORK** 14
pickles, barbecue sauce
- CHEESE CROQUETTES** 12
homemade potato salad, green mustard
- CHICKEN THIGH "TANTE DOOR"** 14
Dutch sambal, spring onion
- WARM BRIE** 13.5
truffle honey, pecan

SOUP

- ROASTED PEPPER SOUP** 8
sour cream
- POTATO SOUP** 8.5
spring onion, vadouvan

DESSERTS

- ICE CREAM TRIO** vanilla, yogurt, white chocolate 7.5

DANNY'S APPLE PIE WITH NUTS 5	BLUEBERRY MUFFIN 4.5
RASPBERRY CHEESECAKE 5	CHOCOLATE CHIP COOKIE 3.5
POLDER BUTTER CAKE 3.5	MACARONS 3 PIECES 3.5
BROWNIE GLUTENFREE 4.5	CHOCOLATES 3 PIECES from F&R pastry 4.5

First COURSE

- ROASTED PEPPER SOUP** 8
sour cream
- POTATO SOUP** 8.5
spring onion, vadouvan
- OYSRI OYSTER 3 STUKS** 12
classic style
- VEAL TARTARE** 15
lava, potato chips
- GOAT CHEESE** 12
crispy, brioche, cranberry
- HOME SMOKED SALMON** 14
pickle relish
- BURRATA** 12
pesto, tomato
- SMOKED EEL** 17.5
from Eveleens, lemon cream, brioche
- VITELLO TONNATO** 13.5
tuna, veal fillet
- FIRST COURSE POLDERMENU** 13.5
ask our staff about the menu

DINNER
17.00
21.30

Main COURSES FROM THE JOSPER

SERVED WITH MIXED GREEN SALAD AND FRESH FARMER'S FRIES

- OXHEART CABBAGE** 20
salsa verde, smoked almond
- ENTRECÔTE** 26
pepper sauce or roasted garlic gravy
- DUCK BREAST** 22.5
roasted, orange gravy
- SPECIAL JOSPER MIX** 27
chicken, beef, pork
- SALMON FILLET 48°** 23.5
honey, antioise
- CÔTE DE BOEUF** 42.5 P.P.
around 1.000 gram (per 2 persons)

SALADS

- STEAK** 18.5
horse radish, croutons
- GOAT CHEESE** 17.5
honey mustard, walnuts
- FISH** 21.5
home smoked salmon, eel from Eveleens
- FRESH FRAMER'S FRIES** 5

DESSERTS

- "OUR CHEESECAKE"** 8
lemoncurd, yogurt ice cream
- CRÈME BRÛLÉE** 8
lemongrass, vanilla
- CHOCOLATE MOELLEUX** 8.5
raspberries, white chocolate
- ICE CREAM TRIO** 7.5
vanilla, yogurt, white chocolate

POLDERMENU

- CHANGING THREE-COURSE DINNER** 39.5
- CATCH OF THE DAY** seasonal vegetables, changing catch DAY PRICE
- GNOCCHI** 21
ricotta, spinach, hazelnut
- MAIN COURSE POLDERMENU** 24.5
ask our staff about the menu

SIDES

- MIXED GREEN SALAD** 4
- FRESH FARMER'S FRIES** with Brander mayonnaise 5
- SWEET POTATO FRIES** truffle mayonnaise 5
- MIXED SEASONAL VEGETABLES** 4

- CHEESE BOARD** from Boerderij Buitenverwachting 4 PIECES 13
- COFFEE POLDERFABRIEK** 9.5
coffee of your choice, macaron, brownie, limoncello
- DESSERT POLDERMENU** 8.5
ask our staff about the menu

BITES & snacks FROM 14.00

- POLDER BORRELPLATTER** 24
beef sausage, polder parma, Coppa, vlammetjes, bitterballen, sourdough bread, herb butter, nut mix, farmer's mature cheese
- POLDERPLATTER Vega** 22.5
crispy cauliflower, samosa, oyster mushroom bitterbal, tomatoes in pesto, sourdough bread, herb butter, nut mix, seaweed chips and farmer's mature cheese
- 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