

BRASSERIE
**POLDER
FABRIEK**

Our **GREEN STORY**

At Brasserie Polderfabriek, good food and hospitality are important to us, we also believe in educating about 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 lower case letters*

BREAKFAST

09.00-11.00

Monday till Saturday

POLDER YOGHURT

homemade granola, fresh fruit, jam from the Groene Hart

CROISSANT

farm butter, jam from the Groene Hart

SOURDOUGH BREAD

farmer's mature cheese or farmer's ham

LUNCH

11.30-16.00

SOURDOUGH bread

HOME-SMOKED SALMON

pickle relish

BEEF CROQUETTES

homemade goat sauce, green mustard

DUTCH MOZZARELLA

tomato, pesto

SHRIMP CROQUETTES

homemade cocktail sauce, cocktail aioli

PORK BELLY

honey mustard, tapenade, cooked for 48 hours

TUNA SALAD

pickles, herb mayonnaise

SALADS

CHICKEN THIGH

Dutch sambal, spring onion

CAPRESE

tomato, Dutch mozzarella, basil

FISH SALAD

home-smoked salmon, eel from Eveleens

FRESH FARMER'S FRIES

Polder BREAKFAST BUFFET

EVERY SUNDAY

09.00-11.30

ADULTS

17.5

KIDS 10 TO 12 YEARS

12.5

sourdough bread, croissants and sweet rolls, farmer's yoghurt with home-made granola and fresh fruit, cheese from Cheese Farm 't Groene Hart, farmer's ham, smoked salmon, fried bacon, fresh fried eggs or scrambled eggs, pancakes, sweet treats, jam, honey and fruit jelly from the Polder, Polder juice and water bar

GOAT CHEESE

honey mustard, walnuts

13.5

PULLED CHICKEN

Cajun sauce, pickles

13.5

OYSTER MUSHROOM CROQUETTES

homemade potato salad, green mustard

12.5

POLDER EGG SALAD

curry, chives

12.5

also delicious with bacon

+2

WARM BRIE

truffle honey, pecan

13.5

SOUP

GAZPACHO

Dutch beetroot, cucumber

8.5

COURGETTE

tarragon, feta

8.5

DESSERTS

TRIO ICE CREAM

from the Dames van Akkerlust

Dutch vanilla, yoghurt, strawberry

8

First COURSE

GAZPACHO

Dutch beetroot, cucumber

8.5

COURGETTE SOUP

tarragon, feta

8.5

OYSRI OYSTER

3 PIECES

classic style

12

POLDERPARMA WITH MELON

black pepper, basil

13.5

QUICHE

spinach, goat cheese, sweet potato

13

FISH TRIO

home-smoked salmon, eel from Eveleens, mackerel rillette

16

CARPACCIO OF DUTCH BEET

stracciatella, balsamic, pecan

13

SMOKED EEL

from Eveleens, lemon cream, brioche

17.5

CARPACCIO CLASSIC

lemon, capers

14

FIRST COURSE POLDERMENU

ask our staff for the menu

13.5

Main COURSE

SERVED WITH MIXED GREEN SALAD AND FRESH FARMER'S FRIES

CLASSIC RATATOUILLE

mushrooms, fennel, smoked almond

22

ENTRECÔTE

chimichurri or pepper sauce

26.5

DUCK BREAST

roasted, orange jus

22.5

SPECIAL JOSPER MIX

chicken, cow, pork

27.5

SALMON FILLET

48° honey, antiboise

23.5

CÔTE DE BOEUF

(per 2 persons) approx 1.000 gram

42.5 P.P.

SALADS

CHICKEN THIGH

Dutch sambal, spring onion

18.5

CAPRESE

tomato, Dutch mozzarella, basil

17.5

FISH SALAD

home-smoked salmon, eel from Eveleens

21.5

FRESH FARMER'S FRIES

5

DESSERTS

"OUR CHEESECAKE"

lemon curd, yoghurt ice cream

8

MILLEFEUILLE RASPBERRY

basil, crème pâtissière

8.5

DAME BLANCHE

vanilla, dark chocolate, whipped cream

8.5

TRIO ICE CREAM

from the Dames van Akkerlust

Dutch vanilla, yoghurt, strawberry

8

POLDERMENU

CHANGING THREE-COURSE-DINNER

39.5

CATCH OF THE DAY

seasonal vegetables, changing catch

DAILY PRICE

GNOCCHI

VEGAN tomato, hazelnut

21

MAIN COURSE POLDERMENU

ask our staff for the menu

24.5

SIDES

MIXED GREEN SALAD

4

FRESH FARMER'S FRIES

with Brander mayonnaise

5

SWEET POTATO FRIES

truffle mayonnaise

6.5

MIXED SEASONAL FRIES

4

CHEESE BOARD

from Boerderij Buitenverwachting 4 PIECES

13

COFFEE POLDERFABRIEK

coffee of your choice, sweets

9.5

DESSERT POLDERMENU

ask our staff for the menu

8.5

CRISPY CHICKEN

8 PIECES

9

CHEESE STICKS

8 PIECES

9

VLAMMETJES

8 PIECES

9

PULLED BEEF BITTERBALLEN

8 PIECES

9

VARIETY OF CHEESE

mature, cumin, herbs

14

BREAD BOARD

herb butter, pesto, aioli

7

CHARCUTERIE

Brandt & Levie black pepper, polderparma, Coppa

15

BITTERGARNITUUR

16 PIECES

14.5

BITTERGARNITUUR VEGGIE

16 PIECES

15

OYSRI OYSTER

3 PIECES classic style

12

Sweet FROM THE BAKERY

FROM 09.00

DANNY'S APPLE PIE WITH NUTS

5

CHEESECAKE

for the season

5

CARROT CAKE

5.5

POLDER BUTTER CAKE

3.5

CHOCOLATE SALTED CARAMEL

6

BLONDIE

GLUTEN-FREE AND VEGAN

4.5

CHOCOLATE CHIP COOKIE

3.5

MACARONS

3 PIECES

4

BONBONS

from F&R pastry 3 PIECES

4.5



ALLERGENS?

Scan the QR-code for more info or ask our staff!

= vegetarian