



BRASSERIE
**POLDER
FABRIEK**



WELCOME



Welcome
IN THE POLDER

At Brasserie Polderfabriek, we serve breakfast, lunch, dinner and drinks. You can also visit us for a private party or meeting. Feeling hungry during your walk through the Polder or boat trip on the Does? Stop by and grab a sandwich to take away!

We use as many fresh and local ingredients as possible. In addition to the vegetables, fruit, herbs and berries from our own food forest, we collaborate with local suppliers whenever we can. Curious about the origin of our products? Check the back of the menu and scan the QR code to learn more.

BREAKFAST

09.00-11.00

Monday till Saturday

POLDER YOGHURT

homemade granola, fresh fruit, jam from the Groene Hart

CROISSANT

farmer's butter, jam from the Groene Hart

SOURDOUGH BREAD CAN BE

mature farmer's cheese or farmer's ham

LUNCH

11.30-16.00

SOURDOUGH bread

HOUSE-SMOKED SALMON

green herb cream, crispy capers

BEEF CROQUETTES

homemade potato salad, green mustard

GRILLED EGGPLANT

baba ganoush, yoghurt, fresh mint

SHRIMP CROQUETTES

homemade potato salad, cocktail sauce

PORK BELLY

honey-mustard, slow-cooked for 48 hours

TRIO OF FISH

brioche, salmon, eel from Eveleens, crayfish

SALADS

CAESAR

smoked chicken breast, boiled egg, anchovis

FETA CHEESE

crispy artichoke, olives, sun-dried tomato

FISH SALAD

salmon, eel from Eveleens, crayfish

FRESH FARMER'S FRIES

Sweet

FROM THE BAKERY FROM 09.00

APPLE PIE WITH NUTS VEGAN

5

CHEESECAKE of the season

5

CARROT CAKE

5.5

CHOCOLATE SALTED CARAMEL GLUTENFREE

6

BLONDIE GLUTENFREE

4.5

Polder BREAKFASTBUFFET

EVERY SUNDAY

09.00-11.30

ADULTS

17.5

KIDS 4 TO 12 YEARS

12.5

sourdough bread, croissants and sweet rolls, farmer's yoghurt with homemade granola and fresh fruit, cheese from Cheese Farm 't Groene Hart, fresh grilled sausage, 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

15

GRILLED BELLPEPPER

walnut, pommegrenate, feta cheese

13.5

13

CARPACCIO

mature farmer's cheese, pesto, seedmix

14.5

13.5

MATURE CHEESE CROQUETTES

homemade potato salad, green mustard

13

16.5

GOAT CHEESE FROM THE OVEN

onion compote, crispy almond

13.5

14

PULLED CHICKEN FROM THE JOSPER

barbecue sauce, spring onion

15

17.5

SOUPS

18

LEEK-CURRY SOUP

spring onion, crème fraîche

8.5

17.5

RED LENTIL SOUP

harissa

8.5

23.5

DESSERTS

TRIO ICE CREAM from De Dames van Akkerlust

pistachio, yoghurt-cherry, strawberry

8



ALLERGENS?

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

= vegetarian

First COURSE

DINNER
17.00
21.30

LEEK-CURRY SOUP spring onion, crème fraîche	8.5
RED LENTIL SOUP harissa	8.5
PUFF PASTRY WITH CHICKEN RAGOUT chicken, chives	13
TRIO OF FISH salmon, eel from Eveleens, crayfish	16
VEGETARIAN FOIE GRAS cashew, brioche	13.5

SMOKED EEL from Eveleens, lemoncream, brioche	17.5
GRILLED BELLPEPPER feta cheese, little gem, walnut, pommegrenate	14.5
CARPACCIO mature farmer's cheese, pesto, seedmix	14.5
FIRST COURSE POLDERMENU ask our staff for the menu	13.5

Main COURSE

SERVED WITH FRESH FARMER'S FRIES

FROM THE JOSPER

CAULIFLOWER STEAK beurre noisette, hazelnut, chimichurri	22
ENTRECÔTE Béarnaise sauce or pepperauce	28.5
CORN CHICKEN SUPREME mushroom duxelles, poultry gravy	23.5
SPECIAL JOSPER MIX chicken, beef, pork	28.5
SALMON FILLET 48° herb crust, beurre rouge	23.5
DUTCH PORK TENDERLOIN bacon, mushroom, pepper sauce	22.5

SALADS

CAESAR smoked chicken breast, boiled egg, anchovis	18
FETA CHEESE crispy artichoke, olives, sun-dried tomato	17.5
FISH SALAD smoked salmon, eel from Eveleens, crayfish	23.5
FRESH FARMER'S FRIES	5

DESSERT

BREAD & BUTTER cherry, verveine	8.5
STRAWBERRY ROMANOFF fresh mint from our garden	8.5
WHITE CHOCOLATE crème brûlée pistachio	9
TRIO ICE CREAM from De Dames van Akkerlust pistachio, yoghurt-cherry, strawberry	8

POLDERMENU

CHANGING THREE-COURSE MENU	39.5
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CATCH OF THE DAY seasonal vegetables, changing catch	DAILY PRICE
FRESH PASTA BURRATA pistachio, tomato	21.5
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 trufflemayonnaise	6.5
MIXED SEASONAL VEGETABLES	5

BITES & snacks FROM 14.00

POLDER SNACKPLATTER

Brandt & Levie black pepper, polder serrano, farmhouse grilled sausage, vlammetjes, bitterballen, sourdough bread, pesto, mixed nuts, mature farmer's cheese

24

POLDERPLATTER *Veggie*

oyster mushroom bitterbal, cheese sticks, vlammetjes, tomatoes in pesto, sourdough bread, pesto, mixed nuts, seaweed crisps, mature farmer's cheese

22.5

CRISPY CHICKEN 8 PIECES	9
CHEESE STICKS 8 PIECES	9
VLAMMETJES 8 PIECES VEGAN	9
PULLED BEEF BITTERBALLEN 8 PIECES	9
OYSTER MUSHROOM BITTERBALLEN 8 PIECES	10
VARIETY OF CHEESE mature, cumin, herbs	14
BREAD PLATTER herb butter, pesto, aioli	7
CHARCUTERIE Brandt & Levie black pepper, polder serrano, farmhouse grilled sausage	15
BITTERGARNITUUR 16 PIECES	14.5
BITTERGARNITUUR VEGGIE 16 PIECES	15

Our GREEN STORY

At Brasserie Polderfabriek, we value not only good food and hospitality, but also education about and appreciation for the products that come from the Groene Hart polder.

In addition to using herbs, berries, and vegetables from our own food forest and fruit from the orchard, we work with local suppliers whenever possible.

Would you like to learn more about the origin of our meat, fish, ice cream, cheese, dairy, and seasonal vegetables?

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



NEED WIFI?

**WIFI
CODE**

*Polderfabriek-Gast
proefdepolder* ← Lower case letters