

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 ← Lowercase letters



BRASSERIE **POLDER
FABRIEK**

OVER

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 MADE

mature farmer's cheese or farmer's ham

LUNCH

11.30-16.00

SOURDOUGH

bread

HOUSE-SMOKED SALMON

dill cream, crispy capers

BEEF CROQUETTES

homemade potato salad, green mustard

BURRATA

tomato tartare, basil pesto
suppl. local serrano ham +2.5

SHRIMP CROQUETTES

homemade potato salad, cocktail sauce

PORK BELLY

honey-mustard, slow-cooked for 48 hours

TRIO OF FISH

house-smoked salmon, eel from Eveleens, tuna salad

SALADS

STEAK

tzatziki, olive, garlic croutons

GOAT CHEESE

walnut, honey, mustard

FISH SALAD

salmon, eel from Eveleens, crayfish

FRESH FARMHOUSE FRIES

8

5

8

15

13

13

16.5

14

17

21.5

17.5

23.5

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

GOAT CHEESE

beetroot relish, sweet-and-sour beets, hazelnut

14

CARPACCIO

aged farmhouse cheese, pesto, seedmix

14.5

CAS & KAS VEGAN CROQUETTES

green salad, green mustard

13.5

TUNA SALAD

herb mayonnaise, bell-pepper, onion, selery

13

PULLED CHICKEN FROM THE JOSPER

barbecue sauce, spring onion

15

SOUPS

FARMHOUSE CHICKEN, COCONUT & GINGER

basil oil

8.5

ROASTED BELL-PEPPER SOUP

almonds, salted lemon

8.5

DESSERTS

TRIO ICE CREAM from De Dames van Akkerlust

coconut, strawberry, chocolate

8

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

CHOCOLATE CHIP COOKIE

3.5

MACARONS

3 PIECES

4

BONBONS from F&R pastry

3 PIECES

5



ALLERGENS?

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

= vegetarian

DINNER
17.00
21.30

First COURSE

FARMHOUSE CHICKEN, COCONUT & GINGER SOUP basil oil	8.5
ROASTED BELL PEPPER SOUP 🌱 almonds, salted lemon	8.5
HOUSE-SMOKED SALMON fennel salsa, dill cream, crispy capers	15
TRIO OF FISH house-smoked salmon, eel from Eveleens, tuna salad	16.5
CARPACCIO aged farmhouse cheese, pesto seed mix	14.5

CRISPY PORK BELLY & SMOKED EEL horseradish cream, apple	16.5
BURRATA 🌱 tomato tartare, basil oil suppl. local serrano ham +2.5	12
DUTCH CAULIFLOWER HUMMUS VEGAN 🌱 roasted cauliflower, vadouvan oil, pomegranate seeds, pistachio dukkah	12.5
POLDER MENU STARTER ask our staff for the menu	13.5

Main COURSE

SERVED WITH MIXED VEGETABLES AND FRESH
FARMHOUSE FRIES

FROM THE JOSPER

DUTCH PORK TENDERLOIN Lemon thyme jus	22.5
ENTRECÔTE chimichurri or peppersauce	28.5
DUCK BREAST caramelised shalot, orange sauce	23.5
SPECIAL JOSPER MIX chicken, beef, pork	28.5
SALMON FILLET 48° tomato & basil salsa	24

POLDERMENU

CHANGING THREE-COURSE MENU	39.5
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LEMON RISOTTO 🌱 roasted fennel, green asparagus, crispy nuts	22
CATCH OF THE DAY seasonal vegetables, changing catch	DAILY PRICE
PINSA WITH EGGPLANT AND TOMATO 🌱 mozzarella, pesto	21.5
MAIN COURSE POLDERMENU ask our staff for the menu	24.5

SALADS

STEAK tzatziki, olive, garlic croutons	21.5
GOAT CHEESE 🌱 walnut, honey, mustard	17.5
FISH SALAD house-smoked salmon, eel from Eveleens, crayfish	23.5

SIDES

MIXED GREEN SALAD	4
FRESH FARMHOUSE FRIES with Brander mayonnaise	5
SWEET POTATO FRIES trufflemayonnaise	6.5
MIXED SEASONAL VEGETABLES	5

DESSERT

CRÈME BRÛLÉE lemongrass, coconut ice cream	9.5
LEMON PANNA COTTA tarragon, strawberry	9
EGGNOG LIQUEUR vanilla ice cream	8.5
TRIO ICE CREAM from De Dames van Akkerlust coconut, strawberry, chocolate	8

CHEESE PLATTER from the Groene Hart 4 PIECES 🌱	13
COFFEE POLDERFABRIEK coffee of your choice, sweet treats, limoncello	9.5
DESSERT POLDERMENU ask our staff for the menu	8.5

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

POLDERPLATTER *Veggie* 🌱

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

CRISPY CHICKEN 6 PIECES	9
CHEESE STICKS 8 PIECES 🌱	9
VEGETARIAN GYOZA 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
BAR SNACKS 16 PIECES	14.5
BAR SNACKS VEGGIE 16 PIECES 🌱	15