

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

sweet and sour, chive cream, crispy capers

BEEF CROQUETTES

homemade potato salad, green mustard

CAPRESE SERVED WARM

tomato, Dutch buffalo mozzarella, basil pesto
suppl. local serrano ham +2.5

SHRIMP CROQUETTES

homemade potato salad, cocktail sauce

VITELLO TONNATO

tuna cream, capers, Parmesan

TRIO OF FISH

house-smoked salmon, eel from Eveleens, tuna salad

SALADS

CHICKEN THIGH

Parmesan, sambal mayonnaise, seed mix

GOAT CHEESE

roasted pumpkin, honey, mustard

FISH SALAD

house-smoked salmon, eel from Eveleens, crayfish

FRESH FARMHOUSE FRIES

8

5

8

15.5

13

13.5

16.5

15

17

19.5

17.5

23.5

5

5

5.5

5.5

6

4.5

Polder

BREAKFASTBUFFET

EVERY SUNDAY

09.00-11.30

ADULTS

17.5

KIDS 4 TO 12 YEARS

12.5

sourdough bread, pistolets, croissants and sweet buns, farmhouse yoghurt with homemade granola and fresh fruit, cheese from Kaasboerderij 't Groene Hart, roast beef, farmhouse ham, smoked salmon, tuna salad, fresh fried eggs or scrambled eggs, bacon, pancakes, French toast, sweet treats, jam, honey and fruit jelly from the Polder, regional juice and water bar

ROASTED BEETROOT

beetroot cream, pear, feta

12.5

FRIED CHICKEN THIGHS

sambal mayonnaise, crispy onion, pickled red onion, cucumber

15

CAS & KAS VEGAN CROQUETTES

VEGAN

green salad, green mustard

13.5

HOMEMADE TUNA MELT

chive cream, tomato, cheddar

14.5

PULLED PORK FROM THE JOSPER

honey mustard, homemade sauerkraut

14

SOUPS

DUTCH ONION SOUP

gratinated with farmhouse cheese

9

CHESTNUT MUSHROOM SOUP

almonds, spring onion

9

DESSERTS

TRIO ICE CREAM

from De Dames van Akkerlust

cinnamon, pear, white chocolate

whipped cream +0.5

8

Sweet

FROM THE BAKERY

FROM 09.00

APPLE PIE WITH NUTS

VEGAN

5

CHEESECAKE

of the season

5.5

CARROT CAKE

5.5

ARTISAN STROOPWAFEL TART

GLUTEN-FREE

6

BLONDIE

GLUTEN-FREE

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

First COURSE

DINNER
17.00
21.30

DUTCH ONION SOUP 🌿 gratinated with farmhouse cheese	9
CHESTNUT MUSHROOM SOUP 🌿 almonds, spring onion	9
HOUSE-SMOKED SALMON sweet and sour, chive cream, crispy capers	15
TRIO OF FISH house-smoked salmon, eel from Eveleens, tuna salad	16.5
VITELLO TONNATO tuna cream, capers, Parmesan	15

SURF & TURF crispy pork belly, torpedo prawn, sambal mayonnaise	15
CARPACCIO aged farmhouse cheese, pesto, seed mix	14.5
TARTE TATIN 🌿 red onion, fig compote, balsamic, goat's cheese	12
ROASTED BEETROOT 🌿 beetroot cream, pear, feta	12.5
STARTER POLDERMENU ask our staff for the menu	13.5

Main COURSE

FROM THE JOSPER SERVED WITH FRESH FARMHOUSE FRIES

TRADITIONAL DUTCH PORK TENDERLOIN mustard marinade, fried mushrooms, onions and bacon	22.5
ENTRECÔTE pepper sauce or salsa verde	28.5
DUCK LEG CONFIT morel jus, homemade sauerkraut, blackberry compote	23.5
SPECIAL JOSPER MIX CHICKEN, BEEF, PORK	28.5
SALMON FILLET 48° tomato & basil salsa	24
GRILLED RIBEYE FOR 2 PEOPLE (750 G) potato millefeuille, salsa verde, onion compote <i>Preparation time at least 20 minutes</i>	69.5

POLDERMENU

CHANGING THREE-COURSE MENU 39.5

GNOCCHI 🌿 roasted pumpkin, pumpkin mousseline, crunchy nuts, herb oil	22
FISH POT different kinds of fish, gambas, shellfish sauce	26.5
CELERIAC SKEWERS 🌿 baked and marinated, celeriac sauce, Dutch soy sauce, peanut and onion crunch	21.5
MAIN COURSE POLDERMENU ask our staff for the menu	24.5

SIDES

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

SALADS

CHICKEN THIGH Parmesan, sambal mayonnaise, seed mix	19.5
GOAT CHEESE 🌿 roasted pumpkin, honey, mustard	17.5
FISH SALAD house-smoked salmon, eel from Eveleens, crayfish	23.5

DESSERTS

HARDE WENER TART pastry tart, filled with orange curd, orange marmalade, cinnamon ice cream	9.5
WARM APPLE CRUMBLE vanilla ice cream	9
TONKA BEAN CRÈME BRÛLÉE pear sorbet, candied walnuts	8.5

TRIO ICE CREAM from De Dames van Akkerlust cinnamon, pear, white chocolate	8
CAMEMBERT FROM THE OVEN rosemary cracker, fig compote	12.5
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

24

Brandt & Levie black pepper sausage, polder serrano, fried pork belly, crispy chicken, bitterballen, sourdough bread, pesto, nut mix, aged farmhouse cheese, farmhouse fries with Parmesan and truffle mayonnaise

POLDERPLATTER *Veggie* 🌿

24

Cas & Kas vegan bitterbal, vegetable gyoza, tomatoes in pesto, roasted beetroot, sourdough bread, pesto, nut mix, aged farmhouse cheese and farmhouse fries with Parmesan and truffle mayonnaise

CRISPY CHICKEN 6 PIECES	9
CHEESE STICKS 8 PIECES 🌿	9
VEGETABLE GYOZA 8 PIECES VEGAN 🌿	9
PULLED BEEF BITTERBALLEN 8 PIECES	9
CAS & KAS BITTERBALLEN 8 PIECES VEGAN 🌿	10
CHEESE BITES aged cheese, cumin, herbs 🌿	14
BREAD PLATTER herb butter, pesto, aioli 🌿	7
CAMEMBERT FROM THE OVEN 🌿 rosemary cracker, fig compote	12.5
BAR SNACKS 16 PIECES	14.5
BAR SNACKS VEGGIE 16 PIECES 🌿	15
LOADED FRIES pulled pork, sambal mayonnaise	14