

to share

Bread & dips <i>Sourdough bread, herb butter & hummus</i>	€8.00
Dutch herring <i>Dutch herring, onion & pickles on rye bread</i>	€10.00
Holtkamp bitterballen <i>Six crispy Dutch beef croquettes & mustard dip</i>	€10.00
Vegan bitterballen <i>Six plant-based croquettes & mustard dip</i>	€10.00
Gravlax <i>Cured North Sea salmon, mustard-dill sauce, rye bread & lemon</i>	€19.00
Bittergarnituur (Assorted snack platter) <i>Mini frikandel, bamischijf, kroket & kaassoufflé</i>	€14.00
Borrelplank <i>Local selection of Dutch cheeses, charcuterie, olives, nuts & bread</i>	€30.00

Cheese Fondue Wednesday

in collaboration with **Smelt**

Feed your guilty pleasure with some warm, cheesy goodness!

Paired with a side of croutons and cauliflower.

As of 2 people €40

Add on: extra croutons / cauliflower €6

sandwiches

Koepelcafé club sandwich <i>Chicken breast, bacon, egg, tomato, lettuce & mayonnaise</i>	€16.00
Meatball satay sandwich <i>Juicy meatball & rich peanut satay sauce</i>	€14.00
Forest mushrooms & brie open sandwich <i>Sourdough bread, forest mushrooms, walnuts, warm brie & caramelised onion</i>	€18.00
Tuna melt sandwich <i>Gouda cheese, tuna, crunchy veggies & harissa-mustard aioli</i>	€20.00
Koepelcafé burger <i>Pretzel bun, beef patty, bacon, Gouda cheese, pickles, tomato & lettuce</i>	€18.00

salad & soups

'Groningse' mustard soup <i>Mustard, potato, leek, croutons & crispy bacon</i>	€14.00
Koolsalade <i>Red cabbage, apple, raisins & yogurt dressing</i>	€16.00
Caesar salad <i>Crispy pork belly, romaine lettuce, homemade Caesar dressing, parmesan, croutons & fried capers</i> <i>To add:</i> <i>Chicken Breast + €7.00</i> <i>Tiger Prawns + €7.00</i>	€16.00

main courses

Stamppot & rookworst <i>Mashed potatoes with kale, smoked sausage & gravy</i>	€22.00
Noord Sea Salmon <i>Oven-baked salmon, boiled potatoes & Hollandaise sauce</i>	€26.00
Steak tartare (180g) <i>Egg yolk, cornichons, capers, red onion & garlic bruschetta</i>	€24.00
Stoofvlees and fries <i>Beef slow-cooked in Dutch beer, thick-cut fries & mayo</i>	€22.00
Dry-aged entrecôte (250g) <i>Rosemary salty butter & seasonal salad</i>	€32.00

side dishes

Fries & truffle mayonnaise	€8.00
Grilled vegetables	€8.00
“Stamppot” mashed potatoes with veggies	€10.00
Green seasonal leaves salad	€8.00

desserts

Appeltaart <i>Warm Dutch apple pie, cinnamon & vanilla ice cream</i>	€12.00
Speculoos cheesecake <i>Speculoos crumble & caramel syrup</i>	€12.00
Poffertjes <i>Mini Dutch pancakes, butter & powdered sugars</i>	€12.00
Dark chocolate brownie <i>Belga 55% dark chocolate & pistachio</i>	€12.00

Chef's Favorites

Tuna melt
'Groningse' mustard Soup
Stamppot & rookworst
Stoofvlees & fries
Cheese fondue
Borrelplank

sparkling wine

Mas Bigas Brut, Cataluña, Spain, Maccabeo	€8.00	€45.00
Café de Paris o%, South of France, Pinot Noir	€7.00	€40.00
Silver Top Brut, Champagne, France, Pinot Noir		€120.00

white wine

Verdejo Valdecaz, Toro, Spain, Verdejo	€7.00	€32.00
Terre di Marca, Veneto, Italy, Pinot Grigio	€8.00	€37.00
Doriac, Languedoc, France, Chardonnay	€9.00	€42.00

rosé wine

De Canal Rose, Veneto, Italy, Pinot Grigio	€7.00	€32.00
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red wine

Tempranillo Valdecaz , Toro, Spain, Tempranillo	€7.00	€32.00
Montej, Piemonte, Italy, Barbera	€8.00	€37.00
Chateau Amsterdam, Montepulciano IT/Tempranillo SP	€9.00	€42.00

draft beer

	0.25	0.50
Heineken, NL	€4.00	€8.00
Brand IPA, NL		€6.00
Affligem Blond, BE	€7.00	€13.00
Seasonal Beer	€7.00	€13.00

bottled beer

Etoile du Nord, BE	€10.00
Vedett Extra White, BE	€8.00
La Trappe Dubbel, NL	€8.00
La Trappe Tripel, NL	€9.00
La Trappe Isid'or, NL	€10.00
Amstel Radler, NL	€5.00
Heineken 0%, NL	€5.00

soft drinks

Pepsi, Pepsi Max, Sisi, 7up, Fever Tre Tonic Indian,	€5.00
Fever Tree Bitter Lemon, Fever Tree Ginger Ale,	
Fever Tree Ginger Beer	

Home-made Dilmah Elixir Ice Tea, Koepelcafé Lemonade,	€5.00
Cranberry Juice, Apple Juice Bio	

Freshly Pressed Orange Juice	€7.00
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Brita Filtered Still or Sparkling Water (25cl)	€4.00
Brita Filtered Still or Sparkling Water (75cl)	€7.00

tea

Brilliant Breakfast, Sencha Green Extra Special,	€4.00
Natural Rooibos, Earl Grey	

Chamomile, Fresh Mint Tea, Fresh Ginger Tea	€5.00
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coffee

Coffee Americano Espresso	€4.00
Cappuccino Latte Macchiato	€5.00
Espresso Macchiato	€4.00
Hot Chocolate	€5.00
Iced Latte Macchiato	€6.00
Extra shot €1.00 Extra milk €0.50	

special hot

Hot Chocolate and Union Rum	€12.00
Irish Coffee	€12.00
Gluhwein (Seasonal)	€6.00

spritz

Aperol Spritz €12.00
Negroni Verkeerd €12.00
Tulip Spritz €12.00
Orange Spritz 0% €10.00

jenever

Ketel 1	€6.00
Bols Jenever 21	€7.00
Wynand Fockink Jonge	€7.00
Wynand Fockink Oud	€8.00
Bols Barrel-Aged	€8.00
Old Duff	€9.00
The Stillery's Ouwe	€9.00
Vording's Jenever	€12.00

maltwine

Old Duff	€12.00
Bols 100%	€13.00

korenwine

Wynand Fockink	€10.00
Bols 10Y	€14.00

vodka

Ketel One	€8.00
Tulip Vodka	€12.00
Grey Goose	€12.00

gin

Bombay	€8.00
Hendriks	€10.00
1689	€10.00
1689 Pink	€10.00
Sir Edmond	€11.00
Catz	€13.00
Otemba	€13.00

agave spirit

Olmeqa Tequila Blanco	€9.00
Olmeqa Tequila Reposado	€10.00
Patron Silver	€14.00

whisky

Jameson	€8.00
Buffalo Trace	€10.00
Woodford Reserve	€12.00
Woodford Rye	€14.00
Johnnie Walker Black Label	€12.00
The Balvenie 12	€17.00
Macallan 12	€22.00
Lagavulin	€24.00

sugar cane spirit

Bacardi	€8.00
Rum Spirited Union Spice & Sea Salt	€10.00
Yaguara Cachca Organico	€10.00
Union Reserve X.O. Nederland	€16.00

grape spirit

Vieux Voerman	€8.00
Grappa di Vernacia Silvio Carta	€10.00
Pisco Waqar	€12.00
Remy Martin VSOP	€14.00

liquors

Bitter Petrus Boonekamp Bitter	€8.00
Baileys	€8.00
Cointreau	€8.00
Quaglia Nocciola	€8.00
Disaronno	€8.00
Salmiacello	€8.00