




LUNCH 12:00 - 14:30

Soup of the day	9
 Sandwich old cheese <i>lettuce, tomato, and pickle</i>	10
 Avocado sandwich <i>with a poached egg and Aleppo pepper</i>	13
Salmon Sando <i>cream cheese, rucola, cucumber and tomato</i>	16
BLT sourdough <i>with bacon, lettuce, tomato and mayonnaise</i>	14



THE BLONDE



BITES

 Sourdough bread with salted butter	8
Dried sausage and ham from the dunes	8
Taggiasca olives and mixed nuts	11
'Haarlemse pearls' <i>bitterballen of oyster mushroom</i>	12
Shrimp croquettes from Holtkamp <i>with piccalilly</i>	14
Skinny fries with mayonnaise	6

STARTERS


Chicken & Dutch shrimp dumpling <i>shrimp bisque and crispy chicken skin</i>	20
Smoked Texel rib-eye <i>cream of bleu de Wolvega cheese, pumpkin and capers</i>	23
Mushroom parfait (V)  <i>Shiitake, mushroom, sweet and sour with sourdough</i>	19
Soup of the day	9
 Fondue by the sea (for 2 people) <i>Cremeux du Jura cheese, seasonal vegetables and sourdough bread</i>	45

If you have allergens, please let us know. We will take care of it.

Main course


Flat iron steak 38
cafe de paris and parsley

North Sea halibut filet 35
herring pearls and saffron hollandaise


 En Croute 29
celeriac, nuts and porcini mushroom

SIDES

 Hasselback potato 8
miso butter and sea lettuce

 Bimi 11
olive oil, lime and chili

 Skinny fries 8
with mayonaise

 Green salad 10
Caesar dressing, boiled egg and croutons

 Sourdough bread with salted butter 8

DESSERTS

Pear 12
caramel, chocolate and yogurt

Crème brûlée 12
tonka bean, coffee and brown suger

Cacao 12
almond and passion fruit

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