
STARTERS

SOUP OF THE DAY 🌱 → also vegan possible – 7.25
With bread & butter.

BAKKERSWINKEL BOWL **vegan** 🌱 – 9.25 small / 13.5 large
Colorful bowl with red rice, sticky tofu, broccoli, peppers, radish, mango and a green herb dressing.

CARPACCIO OF SMOKED BEEF – 10.95
With sundried tomatoes, pesto mayonnaise, Parmesan cheese, balsamic vinegar, pits & seeds.

FONDUE AU FROMAGE

SWISS FONDUE 🌱 – 20.5 p.p.
Classic cheese fondue made with Gruyere, Emmental & Appenzeller cheese.
wine suggestion: Domaine de Cailleaubert
→ add black truffle tapenade +2.5

GOAT CHEESE FONDUE 🌱 – 20.5 p.p.
Creamy cheese fondue with thyme, rosemary, pink peppers & white port.
wine suggestion: Domaine Fourcade

BLUE CHEESE FONDUE 🌱 – 21.5 p.p.
Spicy cheese fondue made with Danish Blue, thyme, oregano & Pedro Ximénez.
wine suggestion: Domaine la Colombette or Domaine la Prade

DUTCH CHEESE FONDUE 🌱 – 21.5 p.p.
Powerful cheese fondue made with 'Razende Swaen' beer from de Leckere and Dolaner cheese.
beer suggestion: 'Gulden Craen' from de Leckere

Supplements

+ small green salad	4.5
+ pickled onions & pickles	3.5
+ charcuterie platter	10.5
+ extra crudités	4.5

2-3 persons → max. 1 fondue
4-5 persons → max. 2 fondues
6+ persons → max. 3 fondues

ALL CHEESE FONDUES ARE SERVED WITH BREAD FROM 'VANMENNO' & A PORTION OF CRUDITÉS.

SOMETHING ELSE?

QUICHE LORRAINE or VEGETARIAN 🌱 QUICHE – 11.95
Served with a big green salad.

BLACK BEAN HUMMUS & VEGGIES **vegan** 🌱 – 12.95
Homemade black bean hummus served with crudités & bread from 'vanmenno'.

DESSERTS

ETON MESS – 7
With mascarpone, red fruits & merengue
wine suggestion: Moscato d'Asti (375cl)

ICED LATTE with VANILLA ICE CREAM – 6.75
Ice coffee with vanilla ice cream, salted caramel & honey roasted pecans.

BAKKERSWINKEL CAKE with ICE CREAM – 6.75
Choose your cake upstairs at the counter! Served with vanilla ice cream or sorbet ice cream.

ONTBIJT · LUNCH · HIGH TEA

BAKKERSWINKEL

— UTRECHT —

FONDUE AU FROMAGE