

STARTERS

SOUP OF THE DAY *vegan* - 7.50



BLUE GOAT CHEESE SALAD *vegetarian* - 11.50

Green salad with Blue de Graven, pear, caramelised walnuts & balsamico dressing

CARPACCIO FROM SMOKED BEEF - 12.50

With truffle mayonaise, Parmesan cheese & seeds



FONDUE AU FROMAGE

SWISS CHEESE FONDUE - 23.50 p.p.

Classic cheese fondue with Gruyère, Emmentaler & Appenzeller

tip: Domaine de Caillaubert

→ Supplement black truffle tapenade +2.5

PER 2 - 3 PERSONS

MAX. 1 FONDUE

PER 4 - 5 PERSONS

MAX. 2 FONDUES

6 OR MORE PERSONS

MAX. 3 FONDUES

DUTCH CHEESE FONDUE - 23.50 p.p.

Strong cheese fondue based on De Leckere beer "Cromhout" & Dolaner

tip: Gulden Craen beer from De Leckere

BLUE CHEESE FONDUE - 23.50 p.p.

Spicy cheese fondue with Blue Stilton, thyme, oregano & red port wine

tip: Domaine la Colombette / Domaine La Prade

VEGAN FONDUE - 21.50 p.p.

Warm & full fondue created by our chef with De Leckere "Pilsener"

tip: Pilsener / Witteuouwen from De Leckere

SUPPLEMENT

+ charcuterie platter	12.50
+ green side salad	5.00
+ Amsterdam' pickled onions & cornichons	3.50
+ extra crudité	5.50



All fondues are served with bread from vanMenno
& a portion of crudité



PREFER SOMETHING ELSE?

QUICHE LORRAINE OR VEGETARIAN QUICHE - 15.95

Served with a rich green salad



DESSERTS

ETON MESS - 8.50

With mascarpone, red fruits & merengue

tip: Moscato d'Asti (0.375L)

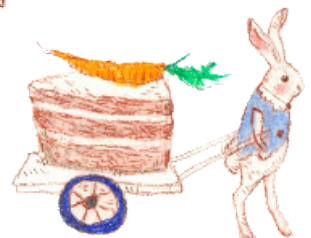


SPICED CHOCOLATE MOUSSE - 8.50

With chai & 5-spice

BAKKERSWINKEL CAKE WITH A SCOOP OF ICE CREAM - 8.50

Choose a cake from the bakery shop, vanilla or sorbet ice cream



→ *Vegan options!*

MENU

ONTBIJT · LUNCH · HIGH TEA

BAKKERSWINKEL

— UTRECHT —

FONDUE AU FROMAGE