

FRANK'S SMOKE HOUSE

DELI | CAFE | RESTAURANT

GOOD MORNING



BREAKFAST

until 11:00

- CROISSANT 2
- PAIN AU CHOCOLAT 3
- YOGHURT WITH GRANOLA 5

- FRANK'S BREAKFAST 7
Croissant with jam, fresh orange juice and coffee or tea

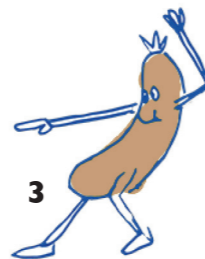
BITES

from 11:00

- BEEF JERKY 6
- SMOKE HOUSE TRIO 9
Crostinis with smoked salmon, ribeye and duck breast
- DRIED SAUSAGE 7
Locally produced by Brandt & Levie
- SMOKED EEL WITH TOAST 13
A Dutch tradition
- BITTERBALLEN FROM HOLTkamp 8
6 Battered meat balls- Holland's favorite snack
- DUCK CROQUETTES 7
2 pieces, home made from smoked duck

FOR THE KIDS

- SAUSAGE WITH FRIES 9
- FISH 'N CHIPS 11
- ICE CREAM SCOOP (coconut or vanilla) 3



SANDWICHES

until 18:00

BUILD YOUR OWN SANDWICH

Eat here, take a-way or have delivered
Ask our staff for the sandwich menu

LUNCHTIME

from 11:00 to 16:00

- TRUFFLE CHEESE OMELETTE 9
Three organic eggs

- SMOKE HOUSE BENNY 14
Poached organic eggs with salmon, spinach and hollandaise

- THOMAS' SELECT BURGER 16
Dry-aged beef with bacon and smoked cheese. Served with fries.

SMOKE HOUSE EXPERIENCE MENU 33

Smoke House Trio - (crostinis with smoked salmon, ribeye and duck breast)

Catch of the Day, Brisket or Chicken
(salmon or steak € 3 supplement)

Dessert - your choice

Wine arrangement 14

DINNER MAINS

from 17:00 to 22:00

served with salad and potatoes

- SALMON 24
Lightly smoked wild salmon steak with spinach and hollandaise sauce

- DAILY CATCH 20
Today's catch from the sea, ask us about it

- STEAK 24
Dry aged grilled entrecote with tomatoes and fresh chimichurri salsa

- BRISKET 19
Grain fed beef, lightly smoked and slowly braised. Served with mixed summer beans

- CHICKEN 19
Smoked free range chicken with curried cabbage

- VEGETARIAN 18
Fried polenta with smoked ricotta, summer veggies and a spicy red pepper coulis

DESSERTS

from 11:00

- LAVA CAKE 7
Warm cake with chocolate eruption. Served with vanilla ice cream

- CARDAMON PARFAIT 7
With rhubarb

- CLAFOUTIS 7
Warm banana tarte with coconut ice cream 15 min

- CHEESE CAKE 7
Homemade with red fruit coulis

*Try a glass of ETIM dessert wine 6

SMOKE HOUSE PLATTERS

from 11:00

Frank's smoked specialties,
served with bread and smoked butter

BEST OF FISH

Organic Scottish salmon, halibut, mackerel, mussels, Entertainment crab salad

- 1-2 persons 20
- 3-4 persons 38
- 5-6 persons 56

WE LOVE SALMON

Wild Chinook salmon, wild gravlax, organic Scottish salmon

- 1-2 persons 27
- 3-4 persons 52
- 5-6 persons 75

BEST OF MEAT

Ribeye, duckbreast beef sausage, ham and chorizo

- 1-2 persons 16
- 3-4 persons 31
- 5-6 persons 45

SMOKED CHEESE

aged goat's, farmer's and truffle cheeses. Served with quince jelly

- 1-2 persons 11

EXTRAS

- FRIES 5
With smokey ketchup and mayo

- MIXED SALAD 5
Fresh and pure with vinaigrette

SALADS

Served with bread

- SMOKED BURRATA 11
With beetroot, tomatoes and basil

- SMOKED MACKEREL 11
With fennel, apple and melon

FISH SPECIALTIES

from 11:00

- KING KRAB - 200 gram 32
Served warm with pernod butter and chilli-mayo

- OYSTERS 15
6 Fines de Claires from the Vendée with bread and smoked butter

- HOMETOWN SHRIMP 11
10 steamed spicy shrimp (Baltimore style)

- ALBACORE TUNA 11
Line caught in Madagascar, marinated in olive oil and garnished with roasted beetroot and bell peppers

- FISH 'N CHIPS 15
In beer batter fried cod with smoked jalapeno relish

