

# DINNER MENU

## Small Bites

### **Oysters 2,5 a piece**

French fines de claire, mignonette and lemon

### **Shrimp croquettes from Holtkamp (3) 12**

served with Korean chili mayonnaise

### **Bitterballen from Holtkamp (6) 8**

served with local mustard

### **Fried Cheese Rolls (8) 8**

served with smokey ketchup

### **Salmon Cake 5**

with mango chutney

### **Dried Sausage from Brandt & Levie 8**

## SMOKE HOUSE PLATTERS

Specialties direct from the smoke house, served with sauces, bread and smoked butter

### Best of Fish

a selection of our house smoked fish delicacies

1-2 persons 20                      3-4 persons 38

5-6 persons 56

### We Love Salmon

wild chinook-king, organic Scottish and wild gravad lax

1-2 persons 27                      3-4 persons 52

5-6 persons 75

### Best of Meat

a selection of our house smoked charcuterie

1-2 persons 16                      3-4 persons 31

5-6 persons 45

### Smoked Cheese

3 types of smoked cheeses, served matching garnishes

1-2 persons 11

## Bistro Food

### **Thomas' Select Burger 15**

Dry-aged beef patty, house smoked bacon, cheddar, caramelized onions, salad and tomatoes. Served with fries

### **Fish 'n Chips 15**

beer battered fish, with smokey jalapeño-relish. Served with fries

### **Confit de Canard 15**

duck confit with dutch sauerkraut mash

### **Smoked Sausage 12**

house smoked sausage with sauerkraut mash

# FRANK'S SMOKE HOUSE

DELI | CAFE | RESTAURANT

## **3 Course Chef's menu 35**

### Starters

#### **Farmer's paté 9**

served with toast, cornichons and homemade compote

#### **Soup of the Day 6**

#### **Duck Foie Gras 14**

served with toast and homemade compote

#### **Smoked Eel and Toast 13**

a Dutch tradition

#### **King crab – 200 grams 32**

served hot, with pernod butter and chili mayonnaise

#### **Burrata Salad 11**

Bio- burrata, roasted beets, rocket salad, smoked olive oil

#### **Home Town Shrimp 12**

steamed wild prawns, with homemade old bay spice mix

### Mains

served with herbed potatoes

#### **Salmon 24**

warm smoked salmon with spinach and hollandaise

#### **Steak 24**

dry aged striploin, chimichurri and roasted tomatoes

#### **Brisket 22**

light smoked and slowly braised

#### **Risotto (vegetarian) 18**

mushroom risotto, served with salad

#### **Fish of the Day- Market Price**

### Desserts

#### **Lava Cake 7**

warm melting chocolate cake with vanilla ice cream

#### **New York Cheese Cake 7**

freshly baked

#### **Cardamom Parfait 7**

with a warm poached pear

#### **Cherry Clafouti 7**

with coconut ice cream, takes 15 minutes

#### **Smoked Cheese Board 11**

3 smoked cheeses

#### **Etim Dessert Wine 6**