

# **WELCOME**

## **The Wait Staff**

At Brasserie Harkema, we split the tasks of taking your order and bringing your order to the table. You can order from our waiters, they wear white t-shirts. Our runners wear black t-shirts, they bring your order to the table. Our runners cannot take orders, as it is their job to ensure that your food gets to the table as soon as possible

## **Water**

Harkema has its own in-house water purification system for bottling water. The water purification process consists of filtration, mineral addition and UV treatment. The water is then bottled in our own Harkema bottles. Harkema water is therefore not tap water, but mineral water. The taste is also significantly better. If you so wish, you may always request a glass of tap water (free of charge)

## **The Annex**

The Annex consists of three exclusive, elegant dining rooms, which are suitable for a wide range of business or festive events: from wedding parties to product presentations, from meetings to receptions or birthday dinners

## **Lunch**

We are open daily from 11 a.m. Lunch from noon until 4 p.m.

## **Payment**

We prefer payment in cash or by PIN

## SPARKLING WINE

	<b>bottle</b>	<b>glass</b>
Prosecco di Valdobbiadene Mas Le Colture	25,50	
Colet A Priori	29,50	5,40
Champagne Charles Heidsieck Mise en Cave	62,00	

## PORT

The Niepoort family established itself in Portugal in 1842 to devote itself to making port. A Niepoort is still at the helm of the company to this day. Niepoort has an excellent reputation for vintage port. The 'regular' port is also of a superb quality. Niepoort grows its grapes organically

Niepoort Ruby	3,80	
Niepoort Tawny	3,80	
Niepoort Dry White	3,80	
Niepoort Late Bottle Vintage	5,20	

## WATER

	<b>bottle</b>	<b>glass</b>
Sparkling Harkema water	3,50	1,50
Non-sparkling Harkema water	3,50	1,50

## SHERRY

Sherry has been less popular for the past decade. This is probably the reason why these fabulous wines remain so affordable. Hidalgo is one of the better Sherry houses and 'La Gitana' is particularly renowned in Spain

Hidalgo Amontillado Medium Dry	3,20
Manzanilla 'La Gitana'	3,70

Manzanilla is the 'Rolls Royce' among the sheries. The Manzanilla grape can only ripen under very specific conditions and is a lot 'fresher' than a regular sherry. It is also ideally suited for drinking with certain starters

## VERMOUTH AND CAMPARI

Martini Bianco	2,60
Martini Rosso	2,60
Noilly Prat French Dry	2,60
Campari	3,80

## WHISKY/ WHISKEY

The Famous Grouse Finest Scotch Whisky	4,00
Jameson Irish Whiskey	4,00
Jack Daniel's Tennessee Sour Mash Whiskey	4,10
Wild Turkey Kentucky Bourbon Whiskey	4,10
Vintage Lowland Single Malt Scotch Whisky 8 Years Old	4,10
Glen Rothes Speyside Single Malt Scotch Whisky 1990	4,80
Caol Ila Islay Single Malt Scotch Whisky 1990	6,40

## COLD STARTERS

Caesar Salad	6,40
Carpaccio of pickled, smoked silverside of beef in a classic ravigote sauce	6,80
Puff pastry tartelette with tomato tapenade, rucola and Tête de Moine cheese	7,20
Coarse, home-made wild boar pâté <i>served with apricot bread and caramelized pickled onions</i>	7,80
Mackerel preserved in white wine and lime with a beetroot salsa	7,80
Serrano ham with a fig salad and radish shoots	8,20

## OYSTERS

two/six

Breton oysters with chopped red onion in red wine vinegar	3,80/11,40
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## HOT STARTERS

Onion soup	4,60
Pumpkin soup with crème d'anise	4,80
Home-made Dutch shrimp croquettes in a cocktail sauce	6,40
Lamb sweetbread on toasted brioche in a pepper sauce	7,80

## VEGETARIAN MAIN COURSES

Lasagne with aubergine, courgettes, sun-dried tomatoes and roasted peppers  
*topped with goat's cheese and served with a sweet 'n' sour cucumber salad* 13,40

Rigatone caprese 15,20

## FISH MAIN COURSES

Oven-baked cod on Roseval potatoes au gratin with tomatoes and pomegranate 15,60

Bouillabaisse with a crouton, rouille and Parmesan cheese 17,20

Grilled tuna with wasabi mayonnaise  
*served with salad and fries* 18,60

## MEAT MAIN COURSES

Preserve of duck leg on hotchpotch with a mustard gravy 15,40

Sautéed shoulder of Berkshire pork on a warm Niçoise-style salad 16,80

Entrecôte in Béarnaise sauce  
*served with salad and fries* 18,40

Venison steak on a brioche toast with potato waffles in a chanterelle and vieux sauce  
*served with white and green beans* 18,60

## SIDE ORDERS

additional fries or vegetables 1,50

## DESSERTS

Apple tart with cinnamon ice cream <i>dessert wine suggestion: Rooiberg Wijnmakerij Rooi Muskadel</i>	4,80
Tiramisu <i>dessert wine suggestion: Serelle Vin Santo del Chianti</i>	6,00
Brownie parfait <i>dessert wine suggestion: Campbell's Rutherglen Muscat</i>	6,40
Lemon tart on an almond biscuit base <i>dessert wine suggestion: Domaine de Miselle</i>	6,80
Eton mess <i>blackberries, strawberries and currants with Kirsch cream, meringue and sugared pistachio nuts dessert wine suggestion: La Grande Maison Cuvée du Château Monbazillac</i>	7,20
Limoncello jelly with lime sorbet, granité of Muscato di Asti and preserved pomegranate <i>dessert wine suggestion: recommended without a dessert wine</i>	7,20
Cabrales cumbres viejas (Spanish blue cheese) with a pear tarte tatin <i>dessert wine suggestion: La Grande Maison Cuvée du Château Monbazillac</i>	8,20

## COFFEE ACCOMPANIMENT

two/six

Bonbons	1,75/5,00
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