

# 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

## Festive Season

Christmas Eve	(24 December)	closes at 5 p.m.
Christmas Day	(25 December)	closed
Boxing Day	(26 December)	open
New Year's Eve	(31 December)	kitchen till 10 p.m./bar till 1 a.m.
New Year's Day	(01 January)	open at 1 p.m.

## Lunch

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

## 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

glass

Sherry has been less popular for the past decade. This is probably the reason why these fabulous wines remain so affordable. Rey Fernando de Castilla is one of the top Sherry houses

Rey Fernando de Castilla Amontillado Medium Dry	3,20
Rey Fernando de Castilla Manzanilla	3,70

The Manzanilla grape can only ripen under very specific conditions and is more refreshing 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 (6 Years Old)	4,10
Glen Rothes Speyside Single Malt Scotch Whisky (1994)	4,80
Caol Ila Islay Single Malt Scotch Whisky (12 Years Old)	6,40

## **COLD STARTERS**

Caesar Salad	6,40
Carpaccio of pickled, smoked silverside of beef in a classic ravigote sauce	6,80
Tartlet of tomato, apple, red onion and guacamole <i>served with feta au gratin</i>	7,20
Terrine of monkfish, salmon, halibut, saffron and Noilly Prat	7,80
Cecina de León (organic Spanish ham) with almond oil and rucola	8,20
Steak tartare of Meuse-Rhine-Issel beef with shredded cucumber, red onion, parsley, gherkins and chopped egg	8,60

## **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
Game bouillon with red port and celeriac	4,80
Home-made Dutch shrimp croquettes in a cocktail sauce	6,40
Maryland crab cake	8,40

## VEGETARIAN MAIN COURSES

Burrito filled with red onion, leek, chickpeas and potato <i>served with kidney bean spread, garlic crème fraiche and sambal chips with Manchego au gratin</i>	13,40
Japanese udon noodles with shiitake spring rolls and home-made chilli sauce	14,80

## FISH MAIN COURSES

Sautéed dorade on a celeriac purée with a mustard beurre blanc	15,60
Sautéed fresh mackerel on a zarzuela of shrimp, mussels, chorizo, potatoes and deep-fried calamari	17,20
Grilled tuna with wasabi mayonnaise <i>served with salad and fries</i>	18,60

## SIDE ORDERS

additional fries or vegetables	1,50
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## MEAT MAIN COURSES

Coq au vin blanc	15,40
Venison goulash with mashed potatoes, home-made piccalilli and stewed pear	17,40
Roasted shoulder of lamb with borlotti beans, smoked bacon, new potatoes, mini pomodori and baked garlic	17,80
Entrecôte in Béarnaise sauce <i>served with salad and fries</i>	18,40

## DESSERTS

Apfelstrudel	4,80
<i>dessert wine suggestion: Pineau des Charentes Château de Beaulon</i>	
Tiramisu	6,00
<i>dessert wine suggestion: Falchini Vin Santo del Chianti Podere Casale</i>	
Nougat and nougatine parfait	6,40
<i>dessert wine suggestion: Biegler Muller Spätburgunder Weissherbst Eiswein</i>	
Chocolate cake with apricot jelly, hot toffee and pecan nuts	6,80
<i>dessert wine suggestion: Rey Fernando de Castilla Pedro Ximenez</i>	
Limoncello jelly with lime sorbet, granité of Muscato di Asti and preserved pomegranate	7,20
<i>dessert wine suggestion: no dessert wine recommended</i>	
Cabrales cumbres viejas (Spanish blue cheese) with a pear tarte tatin	8,20
<i>dessert wine suggestion: La Grande Maison Cuvée du Château Monbazillac</i>	

## COFFEE ACCOMPANIMENT

	<b>two/six</b>
Bonbons	1,75/5,00