# Winter Wijnen

*These carefully selected winter wines are complementing our cheese fondue perfectly*

### Sapienta Verdejo 7.25/36
*Verdejo - El Lagar de Moha - Rueda*
With elegant aromas of yellow fruit, fennel, and herbs, supported by notes of wood. Soft and smooth, with a subtle hint of bitterness.

### Morillon Blanc 8.5/~~42.5~~ 36.5
*Chardonnay – Jeff Carrel – Languedoc*
A traditional, oak-aged Chardonnay with a full and rich mouthfeel, notes of ripe white fruit, and a hint of vanilla.

### Mimetic 7.5/37.5
*Garnacha - Gallina de Piel – Calatayud*
The notes of plum, blueberry, and thyme give this wine a powerful and rich experience.

### Rioja Altún 8.25/~~39.5~~ 32.5
*Tempranillo – Bodegas Altún – Rioja*
A powerful and elegant wine with aromas of red and black fruit. Full-bodied with subtle oak notes.

# Festive Menu

# Winter Specials

### Cheese Fondue 12.5 p.p
*Discover three refined cheese fondue varieties, perfect for sharing*

*Classic* – creamy and full of flavor, made with the finest Dutch cheeses ○ ▽
*Italian* – full of character, with spicy gorgonzola ▽
*Truffle* – luxurious and aromatic ○ ▽ *with fresh truffle +3.75*

Our cheese fondue is available for two people or more and is served with a colorful selection of vegetables and freshly baked focaccia

### Winter Dessert 8.5
Amarena cherries & chocolate 'slof'

### Cranberry Winter Cocktail 8.5
Gin, savioa, cranberry juice and orange

### Glühwein 4
*until 16:00 for 2,50!*
Homemade with heartwarming spices like clove, cinnamon and orange.
Choice of red or white glühwein.

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# Special Sharing Menu

### *Round 1*
### Cheese Fondue of Choice
*Classic* – creamy and full of flavor, made with the finest Dutch cheeses ○ ▽
*Italian* – full of character, with spicy gorgonzola ▽
*Truffle* – luxurious and aromatic ○ ▽ *with fresh truffle +3.75*

### Tomato Salad Coeur de Boeuf
Fresh tomato salad with tarragon vinaigrette ● ▽

### Shareable of Choice
Choose from or regular menu

### *Round 2*
### Winter Dessert
Amarena cherries & chocolate 'slof'

*from 2 persons*
*€28,50 p.p.*

● = vegan   ○ = vegan option available
◡ = gluten-free   ▽ = gluten-free option available
*Allergies? Please let us know, we're happy to help!*