

*de*  
**Boterwaag**

STADSCAFÉ

## CAKE & PIE

Homemade  
Apple pie with  
whipped cream

**6.0**

Thick slice of  
banana bread

**5.0**

Homemade carrot  
cake with sour cream  
topping and walnut  
crumble

**6.0**

Boterwaag  
brownie

**5.5**

## ORGANIC PANCAKE

**NATUREL 7.5**

Apple ————— **+0.5**

Young matured cheese — **+2.0**

Bacon ————— **+2.0**

**LUNCH TILL 17.00**

## BOTERWAAG SALAD

Blue cheese, croutons, bacon, salted almonds,  
avocado and Boterwaag dressing

**14.5**

## SOUP

### Onion soup

House-made onion soup  
with a cheese crostini.  
Served with bread

**8.0**

### Soup of the week

Made from sustainable  
ingredients of the season.  
Served with bread

**7.5**

**GROTE MARKT - DEN HAAG**



LUNCH TILL 17.00

## SANDWICHES

CHOICE OF SOURDOUGH SANDWICHES FROM ORGANIC BAKERY BRO. WHITE OR MULTI-SEED

### SMOKED SALMON ——— 15.0

Smoked salmon, crème fraîche, horseradish, capers, dill and cucumber

### FARMERS HAM ——— 13.0

Farmers ham with deep fried capers, boiled local egg and honey mustard sauce

### PULLED PORK ——— 14.0

Label rouge pulled pork, provolone and sweet onion relish

### CLUB BLT+ ——— 15.0

Club sandwich with bacon, avocado mayo, tomato, provolone, little gem, served with a small portion of fries

### CROQUETTES ——— 12.5

2 beef croquettes from the Haagsche Croquetterij served with salad with Boterwaag dressing and mustard

### SPICY CHICKEN ——— 12.5

Roasted chicken thigh strips, sweet and spicy soy sauce, bean sprouts, cucumber, spring onion and cashewnuts

### GOAT CHEESE ——— 11.0

Goat cheese from het Groene Hart, homemade hummus with fresh herbs, pomegranate seeds, walnuts and arugula

## — TOSTIES —

Young matured cheese

**5.0**

Young matured cheese and farmers ham

**5.5**

Provolone, arugula and grilled bell pepper

**7.5**