

*de*  
**Boterwaag**

STADSCAFÉ

# DINNER

17.00 - 22.00

## 3 COURSES MENU

At Stadscafé de Boterwaag you  
can compose your own 3-course  
dinner for 37.5 per person

# 37.5

## STARTERS

### CARPACCIO

Freshly cut beef carpaccio with  
arugula, truffle mayonnaise  
and parmesan cheese

# 15.0

### ONION SOUP

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

# 8.0

## BOTERWAAG SALAD

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

# 14.5

## ZALM TATAKI

With roasted  
beetroot,  
sesame, shi-  
i-take chips  
and shiso  
vinaigrette

# 15.5

## SOUP OF THE WEEK

Made from sustainable ingredients of  
the season. Served with bread

# 7.5

## VEGETABLE GYOZAS

With wakame salad, kewpie  
mayonnaise and black sesame

# 11.0

GROTE MARKT - DEN HAAG



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## WEEK SPECIALS

**SOUP OF THE WEEK** DAILY PRICE

Made from sustainable ingredients of the season.

**FISH OF THE WEEK** DAILY PRICE

North Sea fish with associated garnishes

**WILD OF THE WEEK** DAILY PRICE

Dutch wild meat shot by Vleeschhouwerij Cru

## MAIN COURSES

### MUSSELS 25.5

Zeeland mussels with fresh vegetables in white wine, served with fries, remoulade, aioli and green salad

### STEAK ~ FRITES

Organic steak from Vleeschhouwerij Cru with herb butter, fresh fries and roasted carrots

27.5

### *Fresh Pasta*

Tortellini stuffed with taleggio and pear, fried wild mushrooms, golden sage, hazelnut-basil oil and parmesan cheese

21.0

### CHEESE FONDUE

24.5

Cheese fondue of cheeses from het Groene Hart served with sour-dough bread, focaccia and dipping vegetables

### BOTERWAAG BURGER

Organic beef burger on a brioche bun with provolone, bacon and sweet onion relish. Served with fresh fries

23.5

GROTE MARKT - DEN HAAG