



MENU

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

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

PIZZA



For our pizza we use the tastiest ingredients from our local suppliers such as Vleeschhouwerij Cru, vegetable specialists Jan & Carlo Rutten and Bartolomeo Pace's Italian delicacies and cheeses

MARGHERITA

Fior di latte mozzarella, fresh basil, tomato sauce

13.5

PIZZA ALLA NORMA

Fior di latte mozzarella, thinly sliced aubergine, parmesan cheese, fresh basil, tomato sauce

15.0

FUNGHI E PROSCIUTTO

Fior di latte mozzarella, ham, wild mushrooms, ricotta, tomato sauce

17.5

FRIARELLI

Fior di latte mozzarella, friarelli (Napolitan broccoli), crème fraîche, Parmesan cheese, caramelized onion

16.5

KARMA KEBAB

Celeriac kebab, roasted onion, vegan mozzarella, bellpeppers, vegan garlic sauce, arugula, tomato sauce

15.5



NAPOLI

Fior di latte mozzarella, fresh basil, anchovies, tomato sauce

16.0

PIZZA POLLO

Fior di latte mozzarella, spicy seasoned chicken strips, roasted peppers, fresh basil, tomato sauce

17.5

CHORIZO BLUE

Fior di latte mozzarella, chorizo from Vleeschhouwerij Cru, gorgonzola, tomato sauce

15.5

EXTRA BURRATA? 5.5

Add a delicious organic burrata to your pizza!

BAKPLAATS



FOR THE CHILDREN

Build your own pizza:

Small Margherita with toppings of your choice, and a Lik It ice cream. Ask for the coloring page!

10 FROM

We make the pizza dough ourselves and let it rest for at least 24 hours before we process it into pizza

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

de
Boterwaag

STADSCAFÉ

DINNER

17.00 - 22.00

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

FOR THE KIDS

With free Lik It ice cream!

ORGANIC BURGER

With lettuce and tomato, small portion of fries and mayonnaise

12.5

BUILT YOUR OWN PIZZA

Small Margherita with toppings of your choice (pineapple, ham, salami, mushrooms, chorizo)

Ask for the coloring page!

10.0 FROM

DESSERTS

AFFOGATO

Vanilla ice cream and fresh espresso with hazelnut-bastogne crumble and amaretto mascarpone

7.0

LEMON CREAM CAKE

Classic Italian tart with lemon custard

8.0

BOTERWAAG COFFEE

Coffee of your choice with Boterwaag liqueur and buttercake

10.0

DESSERT OF THE WEEK DAILY PRICE

ALLERGIC
FOR
SOMETHING?

SCAN THIS
QR CODE
FOR OUR
ALLERGENS
CARD.



SNACKS

8.0	Croquette balls From de Haagsche Croquetterij	Crispy Japanese chicken pieces With teriyaki sauce and cashew crumble	11.0
8.0	 Vegetable croquettes From the Haagsche Croquetterij	Sourdough bread with aioli* Sourdough bread from Organic bakery BRO with home-made aioli	8.0
8.0	Cheese spring rolls		
6.5	 Mini vegetable spring rolls	Haagsch Bittergarnituur 4 Local croquette balls, 4 organic cheese spring rolls and 8 vegetable spring rolls	15.0
7.0	 Crispy onion rings		
8.0	Cheese cubes	Vegan Bittergarnituur  4 Local vegetable croquettes, 8 vegetable spring rolls and 6 onion rings	15.0
4.5	 Marinated olives		

*available till 23.00