



MENU

de
Boterwaag

STADSCAFÉ

de Boterwaag

STADSCAFÉ

CAKES & PIES

Homemade
apple pie with
whipped cream **6.0**

Thick slice of
banana cake **5.0**

Homemade
carrot cake with sour
cream-topping and
walnut crumble **6.0**

Boterwaag
brownie **5.5**

ORGANIC PANCAKES

NATUREL 6.0

Apple ————— **+0.5**

Young matured cheese — **+2.0**

Bacon ————— **+2.0**

=====**LUNCH TILL 17.00**=====

BOTERWAAG SALAD

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

14.5

SOUP

Pumpkin soup

Homemade soup of
roasted pumpkin with a
coconut-peanut crumble.
Served with bread.

8.0

Soup of the week

Made from sustainable
seasonal ingredients.

Served with bread.

7.5

GROTE MARKT - DEN HAAG

LUNCH TILL 17.00

SANDWICHES

CHOICE OF SOURDOUGH SANDWICHES FROM ORGANIC BAKERY BRO. WHITE OR MULTIGRAIN

GRAVAD LAX ————— 15.0

Scandinavian marinated salmon fillet in dill, mustard, honey and citrus with cucumber, sweet and sour red onion and capers

CROQUETTES ————— 12.5

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

GOAT CHEESE ————— 13.0

Goat cheese from the Groene Hart region, red pesto, grilled zucchini, basil, confit tomato and Taggiasca olives

MACKEREL PEPESAN IKAN — 14.0

Homemade Indonesian spicy mackerel salad with potato, sambal and cucumber

PULLED BEEF ————— 15.0

Slow-roasted Black Angus with chipotle sauce, little gem lettuce, onion compote and pickles.

CLUB BLT+ ————— 15.0

Club sandwich with bacon, avocado mayo, tomato, provolone, little gem lettuce. Served with a small portion of fresh fries

SPICY CHICKEN ————— 13.5

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

SOURDOUGH TOASTIES

Young
matured
cheese

5.0

Young matured
cheese and farmer's
ham

5.5

Mozzarella fior di latte,
red pesto, roasted paprika
and olives

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

MONDAY TILL FRIDAY 17:00 - 22:00 / SATURDAY & SUNDAY 12:00 - 22:00

MARGHERITA 13.5

Fior di latte mozzarella, fresh basil, tomato sauce

WILD MUSHROOMS 15.5

Roasted wild mushroom mix with fresh herbs and garlic oil, roasted onion, plant-based mozzarella, rucola and plant-based garlic sauce



FUNGI E PROSCIUTTO 17.5

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

FRIARELLI 16.5

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

ALLA NORMA 15.0

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

NAPOLI 16.0

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

POLLO 17.5

Fior de latte mozzarella, spicy seasoned chicken strips, roasted peppers, fresh basili, tomato sauce

CHORIZO BLUE 15.5

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

EXTRA BURRATA? 5.5

Add a delicious organic burrata to your pizza!

BAKPLAATS



FOR THE CHILDREN

Build your own pizza:
Small Margharita 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 COURSE WEEKLY MENU

Weekly changing 3-course menu of local and seasonal products

39.5

STARTERS

CARPACCIO

Freshly sliced beef carpaccio with rucola, truffle-mayonnaise and parmesan cheese

15.0

PUMPKIN SOUP

Homemade soup of roasted pumpkin with a coconut-peanut crumble Served with bread

8.0

BOTERWAAG SALAD

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

14.5

GRAVAD LAX

Scandinavian marinated salmon fillet in dill, mustard, honey and citrus with cucumber, sweet and sour red onion, and capers. Served with herb toast

15.5

CAPRESE

Salad with buffalo mozzarella, tomatoes, and homemade pesto

14.0

ESCARGOTS

Escargots and wild mushrooms gratinated in herb butter Served with bread.

13.0

CALAMARIS FRITTO

Fried calamaris with fresh lemon, parsley and aioli

12.5

GROTE MARKT - DEN HAAG

de
Boterwaag

STADSCAFÉ

DINNER

17.00 - 22.00

MAIN COURSES

COD

Crispy skin-on cod with rucola mash, roasted cherry tomatoes and vadouvan sauce

26.0

GAMBAS

Gambas (6) with garlic and lemon, grilled shell-on on the plancha, served with fresh fries and a small little gem salad

26.5

BRISKET

Slow roasted brisket on sauerkraut with Boterwaag BBQ sauce. Served with fresh fries

27.5

STEAK~FRITES

Ribeye from Vleeschhouwerij Cru with green peppercorn sauce, green asparagus in butter and butterhead lettuce with vinaigrette. Served with fresh fries

28.5

PASTA PUTANESCA

Fresh pasta with tomato, garlic, anchovies, capers, olives, fresh parsley leaves, parmesan cheese and spicy olive oil

19.0

CHEESE FONDUE

24.5

Cheese fondue made from cheeses from the Groene Hart region served with sourdough bread, focaccia, and dip vegetables

BOTERWAAG BURGER

Organic beef burger on a brioche bun with cheddar, bacon, pickles, mustard and ketchup. Served with fresh fries

23.5

GROTE MARKT - DEN HAAG

FOR THE KIDS

With a free Lik It ice cream!

ORGANIC BURGER

With lettuce and tomato, small portion of fries and mayonnaise

12.5

BUILD YOUR OWN PIZZA

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

Ask for the coloring sheet!

10.0 STARTING

DESSERTS

AFFOGATO

Vanilla-ice cream and fresh espresso with hazelnut-bastognecrumble and amarettomascarpone

7.0

CHEESECAKE

Homemade cheesecake with cinnamon caramel sauce

8.5

BOTERWAAGKOFFIE

Coffee of choice with butterscotch-liqueur and butter cake

10.0

GRAND DESERT

Combination of homemade desserts and ice cream

15.0

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	Haagsch Bittergarnituur 4 Local croquette balls, 4 organic cheese spring rolls and 8 vegetable spring rolls	15.0
6.5	 Mini vegetable spring rolls	Vegan Bittergarnituur  4 Local vegetable croquettes, 8 vegetable spring rolls and 6 onion rings	15.0
7.0	 Crispy onion rings		
8.0	Cheese cubes		
4.5	 Marinated olives		

*available till 23.00