

# LUNCH

## SCRUMPTIOUS APPETIZERS

### DUTCH ZEELAND OYSTERS | 4.75 EACH

- raw oyster with red wine vinegar, chili flakes, chives and lemon
- steamed oyster with ginger and chili
- oyster au gratin with spinach and Hollandaise sauce

### BREAD PLATTER 4.50

freshly baked mini rolls  
with tapenade and aioli

## SOUPS

### NORTHSEA CRAB BISQUE 9.00

bisque of Northsea crabs with cognac

### POMODORI SOUP 6.50

soup of Pomodori tomatoes with pesto

### CREAMY PORCINI SOUP | 9.50

*with beef ravioli and Amsterdam pickled onions*

De Kromme Dissel, part of Fletcher Hotel-Restaurant Klein Zwitserland,

is known for its delicious soups and sauces - at Fletcher Hotels

we are now offering you the chance to

experience these exquisite flavours! Porcini, or "Boletus Edulis" is a wild

mushroom that naturally grows in the deciduous and coniferous forests of

France and Italy. Combined with oxtail,

glazed shallots, garlic and

assorted herbs, it makes for a great soup.

### MICHELIN STAR RESTAURANT DE KROMME DISSEL

In an atmospheric old Saxon farm, next to the Fletcher Hotel-Restaurant Klein Zwitserland, is Michelin star restaurant De Kromme Dissel.

The restaurant has been awarded a

Michelin star for the past 49 years. In January 2021, the team hopes to receive this outstanding distinction for the 50th year in a row.

## FLATBREADS

### STEAK TARTARE 12.50

steak tartare with capers, cornichons and Dijon mustard

### SALMON 11.50

marinated salmon, avocado, red onion,

chive cream and rucola

### VITELLO TRUFFLE 12.50

veal roast beef with sun-dried tomatoes,

Grana Padano and truffle cream

### VEGGIE 10.00

grilled vegetables, feta and hummus

## SALADS

### SALMON & PRAWNS 15.50

marinated salmon, fried prawns, fennel,

herb lettuce and saffron cream

### CARPACCIO 15.00

thinly sliced topside beef, sun-dried tomato, Grana

Padano, assorted seeds, mesclun and homemade truffle cream

### ROASTED VEGETABLES 14.50

grilled mini vegetables, walnuts, fresh lettuce and a

coriander and roast tomato dressin

## HOT ITEMS

*Choose between white or brown hearth bread*

### **CROQUETTE SANDWICH 9.50**

2 traditional beef croquettes with coarse mustard

### **PRAWN CROQUETTE SANDWICH 12.50**

2 richly filled prawn croquettes with saffron mayonnaise

### **MARINA LOUNGE 12 O'CLOCK SPECIAL 14.50**

traditional beef croquette, mini Strammer Max,  
a cup of seasonal soup and salmon salad

### **CLASSIC STRAMMER MAX (vegetarian option available) 9.50**

3 fried eggs, with ham and matured cheese

### **OMELETTE LORRAINE 10.50**

creamy omelette with matured cheese, bacon and onion

### **CROQUE MONSIEUR 6.50**

thick slices of hearth bread with ham, cheese,  
chives and Béchamel sauce

## **MARINA LOUNGE**

### **LUNCH TASTING | 16.50**

assorted lunch dishes selected by our chef

### **CHICKEN SATAY | 16.50**

skewer with marinated Gildehoen chicken served with  
krupuk, acar, crispy onions and satay sauce

### **FLETCHER BURGER | 16.50**

100% beef burger on a brioche roll with  
Old Amsterdam cheese, caramelised onions, bacon, tomato, jalapeños  
and homemade truffle cream

# DINNER

With Shared Dining (à la carte), it's all about enjoying and sharing food together. It's a great introduction to the delicious dishes from our kitchen.

The dishes can be ordered in a small and a large size.

## MARINA LOUNGE TASTING

**8 DISHES | 39.50 P.P.**

Tasting of assorted dishes

carefully selected by our chef

*(choose between meat, fish, vegetarian or a combination)*

## MARINA SPECIAL

**DUTCH ZEELAND OYSTER 4.75 EACH**

- raw oyster with red wine vinegar, chili flakes, chives and lemon

- steamed oyster with ginger and chili

- oyster au gratin with spinach and Hollandaise sauce

## COLD

*MEAT*

**IBERICO HAM | 25G | 50G 9.50 | 16.50**

thinly sliced Iberico ham with a sweet and sour tomato compote

**VEAL TENDERLOIN 9.00 | 15.50**

softly cooked veal tenderloin served with tomato

pickled in vital sea salt and tarragon vinegar,

organic olive oil and Grana Padano shavings

**CARPACCIO 7.00 | 12.50**

thinly sliced topside beef, sun-dried tomato, Grana Padano, mixed seeds and a homemade truffle cream

**STEAK TARTARE 13.50 | 22.50**

classic sliced beef with

capers, Worcestershire sauce, cornichons, banana shallots

and Dijon mustard

*FISH, MOLLUSCS AND CRUSTACEANS*

**SALMON & PRAWNS 10.50 | 15.00**

with marinated salmon, fried

prawns and herb lettuce

**CRAB TACO | 2x | 3x 11.50 | 15.50**

hard shell taco filled with crab and wakame, with a wasabi topping

*VEGETARIAN*

**HALLOUMI 8.50 | 13.50**

grilled halloumi cheese, with figs au gratin,

walnuts and a sherry glaze

## SOUPS

**CREAMY PORCINI SOUP 5.00 | 9.50**

with beef ravioli and Amsterdam pickled onions

**NORTHSEA CRAB BISQUE 8.50 | 11.50**

bisque of Northsea crabs with cognac

**POMODORI SOUP 4.00 | 6.50**

soup of Pomodoro tomatoes with pesto

## HOT

### MEAT

#### **BEEF TENDERLOIN 21.50 | 28.50**

roasted tournedos with sweet potato fondant,  
glazed pearl onions and spiced gravy

#### **RIBEYE 18.50 | 26.00**

grilled ribeye with Romanesco, roasted bell pepper and  
assorted herbs

### FISH, MOLLUSCS AND CRUSTACEANS

#### **PRAWNS | 3x | 6x 9.50 | 13.50**

crispy prawns with a wakame salad and  
a sesame soy dressing

#### **SCALLOPS | 2x | 3x 10.50 | 17.50**

briefly grilled scallops served with  
wild spinach and saffron sauce

#### **PRAWN SPAGHETTI 9.50 | 18.50**

spaghetti with prawns, spring onion and mushrooms fried in garlic oil

#### **COD 18.50 | 28.00**

cod fried on the skin, leek stewed in chicken broth,  
a prawn spring roll with a smoked  
garlic sauce

#### **HALIBUT AND SOFTSHELL CRAB 22.00 | 29.50**

grilled halibut fillet with crispy softshell crab,  
briefly grilled chanterelles and a fresh Chablis-butter sauce

### VEGETARIAN

#### **DAVAI CHEEZY DUMPLINGS (VEGAN) 8.50 | 13.50**

stuffed pasta with roasted artichokes and thyme oil

#### **RISOTTO TARTUFO 12.50 | 20.50**

truffle risotto with a poached free-range egg, shaved  
Grana Padano and truffle oil

#### **MINI VEGETABLES 12.50 | 20.50**

jasmine rice cooked in green tea with stewed  
mini vegetables and a warm tomato and coriander dressing

## ON THE SIDE

#### **TRADITIONAL CHIPS 4.50**

with mayonnaise

#### **ROASTED ROSEVAL POTATO 4.50**

with rosemary and sea salt

#### **SEASONAL SALAD 4.50**

salad with seasonal ingredients

#### **ROASTED VEGETABLES 4.50**

assorted grilled vegetables

## DESSERTS

#### **DESSERT TASTING 16.50**

tasting of assorted sweet treats

#### **CHEESE PLATTER 9.00 | 14.50**

selection of assorted cheeses with raisin bread  
and apple butter

#### **CRÈME BRÛLÉE 5.50 | 9.50**

tonka bean crème brûlée with vanilla ice cream,  
caramel fudge and sugared almonds

**TARTE TATIN 5.00 | 8.50**

of Pink Lady apples, salted caramel and cinnamon ice cream

**CHOCOLATE 7.00 | 12.50**

chocolate sphere filled with ice cream, red fruit  
compote and cookie crunch

# DRINKS

## HOT DRINKS

Coffee 2.85  
Espresso 2.85  
Double espresso (Doppio) 3.90  
Cappuccino 3.10  
Caffè latte 3.10  
Latte macchiato 3.10  
Decaf 2.85  
Tea 2.85  
Fresh mint tea 3.70  
Hot chocolate with whipped cream 3.60  
Special coffees starting at 7.50

## WATERS

Fletcher Water Still | Sparkling 33 cl 3.10  
Fletcher Water Still | Sparkling 75 cl 4.15  
Chaudfontaine Still | Sparkling 25 cl 3.10  
Chaudfontaine Still | Sparkling 100 cl 5.40

## COLD DRINKS

Coca-Cola | Coca-Cola Light | Coca-Cola Zero 2.85  
Fanta Orange | Fanta Cassis | Sprite 2.85  
Fuze Tea Sparkling Lemon | Green Tea 2.85  
Finley Tonic | Finley Bitter Lemon | Finley Ginger Ale 3.10  
Rivella 3.10  
Minute Maid Apple | Orange | Tomato 3.10  
Freshly squeezed orange juice 4.50  
Chocomel | Fristi 3.10  
Homemade iced tea 3.90  
Crodino 3.70

## PSV

Ruby port | White | Tawny 4.00  
Leyenda dry sherry | Medium dry 4.00  
Martini bianco | rosso 4.00

## DUTCH DISTILLED

Young Dutch gin 3.50  
Mature Dutch gin 3.75  
Hoppe Dutch brandy 3.50  
Beerenburg 3.50

## FOREIGN DISTILLED

Ron Perla del Norte Carta Blanca 3 years 4.75  
Ron Perla del Norte Carta Oro 5 years 4.75  
Ron Perla del Norte Anejo 7 years 6.00  
Captain Morgan White 4.75  
Captain Morgan Spiced 5.00  
Jägermeister 3.50  
Campari 4.00  
Smirnoff No. 21 Vodka 4.75

# WHISKEYS

Johnnie Walker Red 5.50  
Johnnie Walker Black 7.50  
Bushmills 5.00  
Jack Daniel's 7.50  
Bulleit Bourbon 5.00

# LIQUEURS

Baileys 4.75  
Amaretto 4.75  
Grand Marnier 4.75  
Cointreau 4.75  
Licor 43 4.75  
Luxardo Limoncello 4.75  
Frangelico 4.75  
Southern Comfort 4.75

# DIGESTIFS

Calvados 5.25  
Julia Grappa 5.25  
Martell VS 5.25  
Remy Martin VSOP 6.50  
Armagnac 5.25

# BEERS

Bavaria (5.0%) 25 cl | 50 cl 3.00 | 5.50  
La Trappe Dubbel (7.0%) 4.75  
La Trappe Tripel (8.0%) 5.00  
De Molen Hop & Liefde (4.8%) 5.75

# NON-ALCOHOLIC BEERS

Non-alcoholic Bavaria (0.0%) 3.75  
Bavaria IPA (0.0%) 3.75

FOR MORE SPECIALTY BEERS, CHECK OUT OUR BEER LIST

# SPECIALS:

## **APEROL SPRITZ 6.50**

Aperol, Fletcher's Bubbels, sparkling water, orange

## **GORDON'S GIN & TONIC 8.50**

Gordon's Gin, Royal Bliss Creative Tonic Water, lemon

## **GORDON'S PINK GIN & TONIC 8.75**

Gordon's Pink Gin, Royal Bliss Creative Tonic Water, red fruit

## **TANQUERAY GIN & TONIC 8.75**

Tanqueray Gin, Royal Bliss Creative Tonic Water, lime

## **BULLDOG GIN & TONIC 9.75**

Bulldog Gin, Royal Bliss Creative Tonic Water, lime

## **GIN & TONIC TANQUERAY TEN 10.00**

Tanqueray Ten Gin, Royal Bliss Creative Tonic Water, grapefruit

FOR MORE COCKTAILS, ASK FOR OUR COMPLETE DRINKS MENU

# BUBBLES & CHAMPAGNE

## **FLETCHER'S BUBBELS 5.00 28.00**

Fruity - pleasant bubbles - smooth - fresh finish

## **POMMERY BRUT ROYAL 75.00**

White fruit - pear - grapefruit - apple - citrus - fresh

## **POMMERY ROYAL BLUE SKY 85.00**

Fig - almond - apple - pear - a hint of sweetness  
intense - full-bodied

## **POMMERY | BRUT ROYAL ROSÉ 85.00**

Red fruit - raspberry - strawberry - fresh - fruity

# WINES

## **FLETCHER'S CUVÉE CHARDONNAY 4.50 26.00**

Pear - apricot - tropical fruit - floral - white stone fruit -  
round - full-bodied

## **FLETCHER'S CUVÉE SAUVIGNON BLANC 4.50 26.00**

Elegant - citrus - floral - vibrant - fresh acidity

## **FLETCHER'S CUVÉE MOELLEUX (SWEET) 4.50 26.00**

Ripe yellow fruit - fresh - sweet

# ROSÉ WINE

## **FLETCHER'S CUVÉE CINSAULT 4.50 26.00**

Rich - red berry - pear - round - full-bodied

# RED WINES

## **FLETCHER'S CUVÉE MERLOT 4.50 26.00**

Blackberry - prune - ripe fruit - round - full-bodied - smooth

## **FLETCHER'S CUVÉE CABERNET SAUVIGNON 4.50 26.00**

Black fruit - black pepper - soft - strong - wood

## **BAR BISTRO DUCCO |**

## **CABERNET SAUVIGNON-CARMÉNÈRE 4.75 28.00**

Intense - fresh - ripe red fruit - blackberry - cherry  
chocolate - juicy

FOR MORE WINES, ASK FOR OUR WINE LIST

# APERITIF

## **APEROL SPRITZ 6.50**

Aperol, Fletcher's Bubbels, sparkling water, orange

## **LIMONCELLO SPRITZ 6.50**

Luxardo Limoncello, Fletcher's Bubbels, sparkling water

## **CAMPARI TONIC 6.50**

Campari, Royal Bliss Creative Tonic Water, lime