

BREAKFAST 9.00 - 11.30 AM

Biological yoghurt with granola and heather honey	€ 4,00
Croissant with 'Potverdorie' jam	€ 1,75
Breakfast special: coffee/tea, croissant and fresh orange juice	€ 6,00

LUNCH 11.00 AM - 3.30 PM**SOURDOUGH BREAD**

Old cheese with homemade piccalilli and radish	€ 6,50
Eggplant caponata with goat yoghurt and hazelnuts	€ 7,50
Goat pâté with cranberry compote	€ 8,50
Two croquettes with bread (cheese-arugula or veal)	€ 7,50

CLASSICS (with fries and mayonaise)

PDZ burger of Lakenvelder beef with tarragon mayonnaise, pickled cucumber and beef tomato	€ 13,50
Peruvian Chicharrón burger: salted & roasted pig with sweet potato, coriander and lime	€ 13,00
Club Sandwich with smoked chicken	€ 9,50
Club Sandwich with smoked mackerel	€ 10,50

SOURDOUGH TOASTI

Farmer's cheese	€ 4,00
'Polder' goat cheese – eggplant caponata	€ 5,50
Farmer's cheese – Farmer's ham	€ 5,00

MEZZE / STARTERS 11.00 AM - 9.30 PM

Local Goods Vegetarian: mason jar with rosehip-plum chutney and old cheese, pumpkinbread, beetroot raita and artichoke	€ 11,00
Homemade bread with three dips (caponata, pumpkin, aioli)	€ 11,00
Goat pâté with cranberrycompote and rosemary-fig bread	€ 9,00
Spicy butter bean salad with mushrooms from Mycophilia and Amsterdam 'Blaarkop' cheese	€ 10,50
Romaine lettuce with fresh mackerel, anchovy dressing, olive cracker and smoked almonds	€ 11,00
Frittata of spinach and cauliflower with radicchio salad, focaccia and smoked butter	€ 12,00
Red lentil soup with cayenne, yoghurt and mint	€ 6,00
Soup of the day	<i>see chalkboard</i>

DINNER 5.30 - 9.30 PM

MAIN

Indian vegetarian curry with pumpkin, rice, beetroot raita, naan-bread and quince-pear chutney	€ 18,50
Vegetable pie and salad from Wim Bijma's garden	€ 17,00
PDZ sauerkraut with mashed potatoes, grilled sausage and pickled goods	€ 18,50
PDZ burger of Lakenvelder beef with tarragon mayonnaise, pickled cucumber, beef tomato, coleslaw and fries	€ 14,50
Peruvian Chicharrón burger: salted & roasted pig with sweet potato, coriander, lime, cauliflower salad and fries	€ 14,00
Goat of the day	<i>see chalkboard</i>
Fish of the day	<i>see chalkboard</i>

SIDES

Green salad	€ 3,50
Homemade fries	€ 4,50

PIZZAS

Margherita with napolitana sauce, basil and Dutch buffalo mozzarella	€ 10,00
Calzone with Mycophilia mushrooms, ratatouille and blue cheese	€ 15,00
Bianco with dried ham, herb oil and parmesan cheese	€ 13,50
Picante with red pepper and dried sausage from 'Buitengewone Varkens'	€ 14,50
Pizza of the day	<i>see chalkboard</i>

DESSERT

Crème caramel	€ 6,00
Crumble with homemade egnog (traditional Dutch liquor)	€ 6,00
'Frozen Dutch' Ice cream cups	€ 3,50



**SOUP, FISH
GOAT & PIZZA**



**PLEASE INFORM
OUR STAFF**



**ZWIJGER-CAFE
password: dezwijger**

SNACKS

HOT (11.00 AM - 9.30 PM)

6 pieces € 5,50

Goat cheese croquettes

Rendang croquettes

Goose 'bitterbal' from
'The Kitchen of the Unwanted Animal'

Oyster mushroom snacks by Gro Mushrooms

Mixed appetisers - 16 pieces € 12,50

Wild goose rilette from 'Coco Conservern' € 6,00
served with crackers

Canned sardines from Portugal € 6,00
served with crackers

Go Pure - *various flavours* € 3,00
organic hand cooked chips

Tony Chocolonely - *various flavours* € 2,50 / 4,50

Wonderbars - *various flavours* € 2,50

Vegan - no gluten, lactose & sugar

For our menu we work with a.o. the following local suppliers:

Bokkenbunker

In Schalkwijk, Utrecht, on a strip of land that is part of the 'Hollandse Waterlinie', you can find the 'Bokken Bunker'. The 'Bokken Bunker' is a project by Lydia van Maurik. She gives young goats from the dairy farm a goat worthy life. They are born on the Geertjes-farm, a dairy farm in Haarzuilens. The young goats stay there and grow up to be a milk goat. The young goats are saved from an early slaughter or export, and move to the 'Bokken Bunker', where they have a healthy and free life. After 6-8 months, just before the hormones really start to kick in, the goats are slaughtered in slaughterhouse van Kooten. Pakhuis de Zwijger receives the goats and processes all parts of the animal into daily changing specials: pâtés, stews, ribs, roasts, soups and sauces.

Mycophilia

Mycophilia is a research company with a passion for mushroom cultivation. They develop innovative and energy efficient products and manufacturing techniques. The mushrooms are grown in a laboratory in Amsterdam-Noord.

Buitengewone Varkens

The slow-growing breed of pigs from 'Buitengewone Varkens' get a nice structure due to thriving in their natural habitat in Amsterdam Noord. When designing the pig farm, the pigs' needs are kept in mind. The pigs have an average space of 100 m², with the ability to rest properly. The pigs are fed a mix of wheat and rye grass. They are not given any antibiotics, soy, palm oil or fish waste/food.

Wim Bijma

Taking a walk through the garden and greenhouse of Wim Bijma, is like a stroll through a huge candy store. Once 'outside' your taste buds are multiplied by ten. The way Bijma runs his company is unique, with passion and love for the land. He uses forgotten vegetables and cultivation methods that are good for the soil. Therefore some of Amsterdam's best restaurants know where to find him.

*Vis op Zuid: sustainably caught fish, straight from the market / Koeien van Jelle: Burgers of Lakenvelder cows
Orobianco : buffalo mozzarella from Groningen / Vandenbrug: Amsterdam 'blaarkopkaas' (from vegetarian rennet)
Potverdorie: jam and stewed fruit / Imkerij de Oase: honey / Lepelboom: smoked almond and smoked butter
de Keuken van het Ongewenst Dier: Goose 'bitterballen' from 'Schiphol-geese' / GRO Mushrooms:
Oyster mushroom snacks / Bartje Boemboe: rendang croquettes / Coco Conservern: wild goose rilette*