

PAKHUIS DE ZWIJGER*

BREAKFAST from 8.30 AM

Granola with organic yoghurt and heather honey	€ 5,00
Croissant with 'Potverdorie' jam	€ 1,75

LUNCH 11.00 AM - 3.30 PM

SOURDOUGH BREAD

Old cheese with remoulade and pickles	€ 6,50
Baba ganoush with pecorino	€ 7,50
Goat paté with compote from Potverdorie	€ 8,50
Two croquettes with bread (cheese-arugula or veal)	€ 7,50

CLASSICS (with fries and mayonaise)

Hamburger of Lakenvelder beef with tarragon mayonaise, tomato relish, organic cheddar and fries	€ 13,50
Club Sandwich chicken	€ 9,50
Club Sandwich smoked mackerel	€ 10,50

SOURDOUGH TOASTIE

Farmer's cheese	€ 4,00
Goat cheese and eggplant	€ 5,00
Farmer's cheese and Farmer's ham	€ 5,00

SALADS

Little gem salad with citrus, kohlrabi, fennel seed and ginger dressing	€ 9,50
Tabouleh salad with artichoke, figs, caramelized onion and 'blaarkop' cheese from Amsterdam	€ 10,50

CHEF'S
SPECIALS

**CHECK OUR
CHALKBOARD**

ALLERGIES?

**PLEASE INFORM
OUR STAFF**

FREE
WIFI

ZWIJGER-CAFE
Password: dezwijger

PAKHUIS DE ZWIJGER*

DINNER 5.30 - 9.30 PM

Syrian baba ganoush with pomegranate and home-made focaccia	€ 7,00
Little gem salad with citrus, kohlrabi, fennel seed and ginger dressing	€ 9,50
Tabouleh salad with artichoke, figs, caramelized onion and Amsterdam 'blaarkop' cheese	€ 10,50
Indonesian plate with sajoer of seasonal vegetables, stew of eggplant, tofu manis, 2 kinds of atjar, seroendeng, egg, sambal, prawn crackers and rice	€ 18,50
Hamburger of Lakenvelder beef with tarragon mayonaise, tomato relish, organic cheddar and fries	€ 14,50
Pizza Margherita with napolitana, basil and buffalo mozzarella from Groningen	€ 10,00
Pizza Vegetariana with Mycophilia mushrooms, mustard lettuce and seasoning oil	€ 13,00
Pizza Bianco with home-made goat ham, arugula and parmesan	€ 13,50

SIDES

Green salad	€ 3,00
Home-made fries	€ 4,50

DESSERT

Crème brûlée with almond-saffron icecream	€ 7,00
Bread & Butter from 'De Tweede Jeugd' with grape compote	€ 6,50
'Frozen Dutch' ice cream cups	€ 3,50

CHEF'S
SPECIALS

**CHECK THE
DAILY MENU**

ALLERGIES?

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DRINKS

Indie drinks € 3,00

Fritzkola

kola – lemon – apple & cherry – apfelschorle bio

Feel Good

apple & blueberry – orange & mango

Bionade

ginger & orange – lychee & elderflower

ChariTea

mate – green – black – red

Canadian RED

cranberry juice

Wostok

rosemary & pear – date & pomegranate

The Buch Brothers - Kombucha € 3,50

Fermented Jasmin tea with natural sparkle

price per bottle € 12,50

WINES

House wine white € 3,50

Pinot Grigio

Vin de Pays de Val de Loire € 3,80

Chardonnay

House wine red € 3,50

Sangiovese / Merlot

Cuvée Premium Chateau € 3,80

Salitis Cabardes

Cabernet Sauvignon, Syrah, Grenache

House wine rosé € 3,50

Pinot Grigio

BEERS - Draft

Hertog Jan 2,50

Lefte Blond 4,00

La Chouffe 4,00

Seasonal beer 4,00

BEERS - Bottled

Vedett 3,50

Duvel 4,00

Lefte Bruin / Tripel 4,50

Hoegaarden Radler 3,50

Jupiler malt 0,0% 2,50

INDIE BRANDS BEERS

Brouwerij 't IJ - I.P.A. € 4,50

Dark blond beer with an emphatic hoppy flavour. Fruity and bitter after-taste (7%)

Brouwerij 't IJ - IJwit € 4,50

Delicious fresh wheat beer with light spicy and citrus aromas (6,5%)

Bird Brewery - Rumoerige roodborst € 4,50

Balanced taste and beautiful fruit- and caramel tones (5,8%)

Oedipus - Thai Thai € 4,50

A delicious Tripel, brewed with Thai herbs and spices (8%)

Gebrouwen door vrouwen - Gin Weizen € 4,50

Sweet and fresh with a special flavour from gin herbs (6%)

A'dam Brew Boys - Pale Ale € 4,50

An elegantly bitter beer with citrus, flower and nut aromas (5,4%)

SNACKS

HOT 11.00 AM - 9.30 PM

6 pieces € 5,50

Bitterballen

Rendang croquettes

Goose bitterballen

Oyster mushroom snacks by Gro Mushrooms

Bieterballen

Seaweed spring rolls

Mixed appetisers - 16 pieces € 12,50

Wild goose rilette € 6,00

served with crackers

Go Pure € 3,00

various flavours, organic hand-cooked crisps

Tony Chocolonely € 2,50 / 4,50

various flavours

Wonderbars € 2,50

various flavours, vegan bars

free of gluten, lactose & sugar

Cookies by the 'Koeckebackers' from €2,00

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

Bokkenbunker

De Bokkenbunker is situated around the bunkers of the Hollandic Water Line, alongside the river Lek and between the towns Houten and Nieuwegein. Founder Lydia van Maurik is determined to give billy goats, the 'by-product' of dairy goat farms, a goat-worthy life. The billy goats come from Geertjes Hoeve - a dairy farm in Haarzuilens - where they grow up to become milk goats and subsequently moved to De Bokkenbunker. This way, they are rescued from an early slaughter or export, and can enjoy a free and healthy life. The billy goats are slaughtered by butcher Van Kooten after 7 months, and transported to Pakhuis de Zwijger. We process the entire goat into daily specials: pates, tajines, roulades, soups, sauces, and our famous Pulled Goat.

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.

Koeien van Jelle

The 'Cows of Jelle' are Lakenvelders, a Dutch Belted breed of dairy cattle and one of the few to be part of the slow-food movement. The herd consists of both cows and calves, and lives a fine life in Tweekelo. The cows graze in lush green meadows filled with grasses, clovers and herbs. They can go outside all year round, drink from healthy springs, and are fed hay from natural lands in the winter. No concentrates, no corn, no soy. This is the only way Jelle can ensure that the meat of his cows is entirely natural. The meat has a fine texture, with a lot of flavor and a balanced fat percentage. You can taste that nature has taken its course!

De Tweede Jeugd

Have you always wondered what bakeries do with their leftovers? De Tweede Jeugd uses day-old bread for grilled cheese sandwiches, croutons and crumbs. Pakhuis de Zwijger serves their Bread & Butter, a bread recipe made with raisins in brandy, walnuts and orange.

Vis op Zuid: sustainable caught fish, straight from the market - Orobianco: buffalo mozzarella from Groningen Vandenbrug: Amsterdam 'blaarkopkaas' (from vegetarian rennet) - Potverdorie: jam and stewed fruit Imkerij de Oase: honey - Keuken van het Ongewenst Dier: goose 'bitterballen' from 'Schiphol-goose' GRO Mushrooms: oyster mushroom snacks - Dit Is Brood: sourdough bread - BrouwBrood: bread from beer Bartje Boemboe: rendang croquettes - Coco Conserven: wild goose rilette

You can find more information about us and our suppliers at dezwijger.nl/eetcafe