

STADSHAVEN BROUWERIJ

ANY ALLERGIES OR SPECIAL REQUESTS? TELL US!

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BEERS

Fearless Crew

- Stadshaven Ur-Pilsner** | 5% | 33cl | 3,80
- Stadshaven American Amber Ale** | 5,8% | 33cl | 4,20
- Stadshaven I.P.A.** | 4,5% | 33cl | 4,20
- Stadshaven Porter** | 5,6% | 33cl | 4,20
- Stadshaven Tripel** | 8,5% | 33cl | 4,50

Fearless Fruit

- Kraken blond:** | 6% | 25cl | 4,50
Blond beer with blood orange & kiwi berry
- Great white** | 5,3% | 25cl | 4,50
White Ale with grapefruit, orange & coriander
- Piranha tripel** | 8,5% | 33cl (bottle) | 5,50
Tripel with kumquats, mango & chili peppers

BITES

- Fearless Frickles** | 5,50 (VE)
Fried pickles in beer batter, with vegan ranch dressing. A team favourite!
- Bitterballen** 6 PCS | 6,50
Served with coffee porter mustard
- Vegan bitterballen** 6 PCS | 6,50 (VE)
Oyster mushroom bitterballen by Rotterzwam, with coffee porter mustard
- Buttermilk chicken wings** | 6,50
Chicken wings marinated in buttermilk from the Floating Farm, tossed in Cajun butter with a ranch dip
- Cheese** | 6,50 (V)
90 grams of young and old cheese from Booij Kaasmakers
- Flatbread** | 7,00 (V)
Lebanese flatbread from the stone oven with baba ganoush, feta and pomegranate
- Crispy pork belly** | 8,50
Skewered pork belly marinated with 5-spice, honey and ginger beer, served with kimchi mayonaise
- Nachos** | 9,50
With cheddar cheese sauce, chili con carne, guacamole, lime hangop and coriander
- Salmon tostadas** | 10,50
2 crispy corn tortillas with marinated salmon, wasabi crumble, guacamole, tomatoes, hazelnut salsa and coriander

BREAD BASKET

- Bread Trio** | 5,00 (VE)
A basket filled with Lebanese flatbread, sourdough bread and beer bread which is made with our brewer's spent grain. The sourdough bread and beer bread are made by our friends of Jordy's Bakery. Plus fresh homemade tapenade

PLATES TO SHARE

- Charcuterie** 2 persons | 19,00
Thin sliced dry aged bullet steak served with Booij Kaasmakers old grated cheese, salami picante, Iberico Bellota, carta di musica and pickles
- Seacuterie** 2 persons | 21,00
Smoked swordfish, gravad lax, octopus terrine, and cured kingfish with garlic pickles and tartar sauce
- Vega sharing plate** 2 persons | 18,00 (V)
Fried polenta with pea and mint pesto, pickles in beer batter, mango chow salad with a beer dressing and flatbread with baba ganoush
- Stadshaven Brouwerij entrance platter** 4 persons | 39,00
A combination of all of the above, consisting of flatbread with baba ganoush, octopus, gravad lax, thin sliced dry aged bullet steak, Iberico Bellota, lombardi peppers and carta di musica

MAINS

FROM THE STONE OVEN

- The Kraken** | 21,50
Octopus tentacle glazed in honey and smoked butter, with fruit beer infused ragout, charred radicchio and red amarillo dressing
- Roasted aubergine** | 16,50 (VE)
With an Indian lentil curry, coconut yoghurt, coriander and papadum

FROM THE SMOKER

- Pork belly** | 19,50
Marinated for 24 hours in ginger beer, honey and garlic with a smoked pineapple salad and American Amber Ale sauce
- Dutch yellow tail Kingfish** | 26,00
Hot smoked sesame seed crusted, with a soy beurre blanc and bok choy and fried noodles

FROM THE BBQ

- Poussin** | 18,50
BBQ jerk style free-range organic chicken with barbecued leek and fries
- Dry aged rib eye** | 29,50
300 gram of dry aged rib eye with caramelized asparagus, baby carrots and a red chimichurri sauce

BURGERS

- Brewery Burger** | 16,50
200 gr Angus beef burger, spicy red onion compote, young matured cheese, lettuce, tomato and burger sauce on a brioche bun and side of fries or green salad
- Vegan Burger** | 14,50 (VE)
Sundried tomato burger with guacamole and Pico de Gallo on a vegan brioche bun and side of fries or green salad

MAIN PLATTERS

- Stadshaven Brouwerij platter** | 75,00
A Sharing platter for those who don't like to choose. A full platter combination that comes with the BBQ poussin, the Kraken, smoked pork belly and the roasted aubergine. This platter is advised for 2-3 persons
- Stadshaven Brouwerij Fearless platter** | 145,00
Increase the sharing platter with an immense 1 kg of dry aged Côte de boeuf and make it suitable for 4 to 5 persons. Comes with a red chimichurri sauce and fries

SIDE DISHES | 4,50 each

- Fries (VE)
- Green salad (VE)
- Spicy mango chow (VE)
- Mexican style corn on the cob (V)

DESSERTS

- Pineapple tartlet** | 8,50 (V)
With rum caramel, homemade coconut sorbet made with our Kraken blond and sugared hazelnut
- Dame Blanche** | 8,50 (V)
Porter beer infused vanilla ice cream with whipped cream and chocolate sauce
- Cheese platter**
With cheeses from Booij Kaasmakers curated by Maarten Koek, Booij's cheese sommelier
 - 4 types of cheese | 120 g | 1-2 persons | 13,50 (V)
 - 6 types of cheese | 180 g | 3-4 persons | 19,50 (V)

(VE) Vegan (V) Vegetarian