STADSJOCHIES FOODBOOK

Nature does the work, and we simply work alongside it, that is our philosophy. We nurture each of our crops with love and care.

At our greenhouse restaurant, you will discover what fresh, locally grown food truly means. Every day, our chefs create beautiful dishes using the freshest ingredients from our greenhouses, open fields, vertical farm and tea garden.

Our chefs are constantly experimenting with the produce we grow ourselves. We invite you into our world, where we sow love, cultivate quality and harvest extraordinary flavours.

Whenever possible, we use ingredients from our own land; otherwise, we source as locally and sustainably as we can.

The land around us forms the foundation and inspiration for our kitchen, reflecting the changing seasons in its own unique way.

Discover the world of Stadsjochies through flavours, stories and seasonal ingredients. Experience how our passion, creativity and love for nature come together on your plate.

STADSJOCHIES

(030) 307 43 88 | kastaurant@stadsjochies.nl
www.stadsjochies.nl

WELCOME DRINKS!

OUR WELCOME DRINKS!

Start your Stadsjochies experience with one of our signature welcome drinks, carefully crafted with ingredients from our own gardens.

Begin in true Stadsjochies style with De Groene Dajakker, a surprising cocktail featuring locally produced absinthe.

Our homemade hibiscus mocktail is the perfect alcohol-free welcome drink, naturally made with ingredients from our own land.

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Guided tour of our greenhouses and gardens 5 p.p.

Guided tours are available upon request and, whenever possible, can take place on the same day. The price is €5.00 per person, with a minimum charge of €50.00.

De Groene Dajakker cocktail	11.5
Stadsjochies hibiscus mocktail	9.5
'Be Kervel' bier	6.5
Domaine Rolet | Crémant | Chardonnay	10.5

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Please let us know if you have any dietary requirements so that we can take them into account.

THOSE WHO SOW WITH, LOVE HARVEST FLAVOUR.

DINNER
'Bij ons in de kas'

Our signature greenhouse dining experience. Spend an evening with our Stadsjochies and Stadswijffies. Begin your evening at 6:00 PM with a guided tour through our greenhouses and gardens, where we introduce you to the flavours and stories of the season. Everything you see will later be served on your plate.

On Tuesdays, we offer a four-course dinner. On Thursdays, Fridays and Saturdays, we serve a five-course menu. At Stadsjochies, you decide what and how much you would like to drink. That is why our wine pairings are served on a consumption basis, allowing you to choose per course.

Tuesday arrangement	72
Thursday, Friday and Saturday arrangement	82.5

Pairings

Wine pairing (per plass)	9.5
Mocktail pairing (per glass)	9.5
Wine pairing (per bottle)	57

In addition to our wine pairings, we also offer a selection of house wines.

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OPEN DINNER

On wednesdays and sundays

Every Wednesday and Sunday, you choose how many courses you would like to enjoy while we surprise you with the very best of the season.

The foundation of our surprise menu comes from our own gardens, complemented by carefully selected meat and fish. Vegetarian options are, of course, available; simply let us know when making your reservation.

To accompany each dish, our team has carefully selected matching wines, chosen with great attention and love.

4-course dinner	72
3-course dinner	59.5

Pairings

Wine pairing (per plass)	9.5
Mocktail pairing (per glass)	9.5
Wine pairing (per bottle)	57

In addition to our wine pairings, we also offer a selection of house wines.

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YOU CAN ONLY CREATE SOMETHING WITH LOVE IF IT HAS BEEN GROWN WITH LOVE.

LUNCH

Thursday, Friday, Saturday and Sunday

Enjoy a seasonal lunch inspired by the harvest from our greenhouses, gardens and fields. You decide how many courses you would like to enjoy.

On Sundays, every lunch begins with a guided tour of our greenhouses and gardens, included with every reservation.

To complement the dishes, we have selected sustainable wines, carefully chosen by our team.

4-course lunch	67.5
3-course lunch	55

Pairings

Wine pairing (per plass)	9.5
Mocktail pairing (per glass)	9.5
Wine pairing (per bottle)	57

In addition to our wine pairings, we also offer a selection of house wines.

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TEA & SWEETS

Discover our homemade tea infusions, blended fresh every morning with more than 120 different herbs and edible flowers from our gardens.

Alongside coffee and tea, you can enjoy our homemade sweets. The Stadswijffies cookie is highly recommended.

Stadswijffies cookie 5
Lemon | Buttercream

Apple pastry 6
Apple | Whipped cream | Almond

Friandises 7.5
Three homemade sweets

Ice from our garden and greenhouse 3.5
Served in a wafer cone

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"REAL, FROM THE GROUND UP"

DRINKS & BITES

Picture yourself in the sunshine, with a gentle breeze, the scent of flowers, butterflies fluttering around you and a refreshing drink in your hand. Can you already imagine it? We certainly can.

Overlooking our tea and flower garden, enjoy drinks and bites made with ingredients from our own land.

Can't decide? Discover our Stadsjochies tasting platter and experience the flavours of the season.	14.5 p.p.
Bitterballen Pickled cod | Herb dip	9.5
Bread from Bond&Smolders Herbal salad | Hummus	7.5
Crispy flammkuchen Served with herb dip	5
Local cheeses Served with matching garnishes	17.5
'Dirty Harry' charcuterie From our own pigs	13

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FOR THE KIDS!

KIDS

At Stadsjochies, guests of all ages can discover De smaak van echt. We love it when children enjoy our regular menu, but if they would prefer something different, we offer the following alternatives.

Pancake	13
Surprise dish	14
Children's ice cream	3.5

Warm vegetable dish With vegetables from our greenhouse	8
Baby mash Freshly prepared according to the daily harvest.	2.5

Can't find anything you like? We'd be happy to think along with you!

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