

# JAMEY BENNETT

KITCHEN & BAR



<b>BROOD VAN MENNO</b> ✓	<b>6.75</b>
menno's bread - miso beurre noisette butter - olive oil	
<b>BITTERBALLEN (6 ST)</b>	<b>8.50</b>
'bitterballs' - mustard (6pc)	
<b>JALAPEÑO KAAS BITTERBAL (6 ST)</b> ✓	<b>8.50</b>
jalapeno cheese 'bitterballs' - chili sauce (6pc)	
<b>KAASSTENGELS (6ST)</b> ✓	<b>8.50</b>
cheesefingers - chili sauce (6pc)	
<b>BUTTERFLY GARNALEN (6ST)</b>	<b>8.50</b>
fried shrimps - chili sauce (6pc)	
<b>GROENE OLIJVEN</b> ✓	<b>5.90</b>
green olives	
<b>GEROOKTE AMANDELEN</b> ✓	<b>5.50</b>
smoked almonds	
<b>KROKANTE LOEMPIA MET EEND (6ST)</b>	<b>9.50</b>
crispy duck springroll - hoisin sauce (6pc)	
<b>OUDE KAAS</b> ✓	<b>7.90</b>
matured cheese - mustard	
<b>BITTERGARNITUUR (16ST)</b>	<b>19.50</b>
snack mix - 'bitterballs' - cheesefingers - butterfly shrimps (16pc)	
<b>TIP</b> <b>KROKANTE KIP (6ST)</b>	<b>11.90</b>
crispy chicken - miso - sesame - peanut - wasabi mayonnaise (6pc)	
<b>TIP</b> <b>GYOZA (6ST)</b>	<b>12.50</b>
chicken - shiitake - spring onions - kimchi mayonnaise (6pc)	
<b>TIP</b> <b>IBERICO CEBO HAM (80GR)</b>	<b>14.50</b>
pork - cornichon	
<b>TIP</b> <b>PARMEZAAN CHURROS (5ST)</b> ✓	<b>10.90</b>
parmesan churros - piccalilli - tomato (5pc)	



✓ = VEGETARIAN

**HEEFT U EEN VOEDSELALLERGIE? MELD HET ONS**  
DO YOU HAVE A FOOD ALLERGY? PLEASE INFORM US

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## ★ DRAFT BEER ★

<b>HEINEKEN</b> lager – refreshing dutch pilsner	<b>4.00</b>
<b>BRAND WEIZEN</b> wheat – refreshing sour with fruity light sweet aftertaste	<b>6.00</b>
<b>LAGUNITAS IPA</b> ipa – balanced ipa with tones of citrus, hops and caramel	<b>6.90</b>
<b>AFFLIGEM BLOND</b> blond – strong blond, fresh and sweet	<b>6.50</b>
<b>SEASONAL DRAFT BEER</b> rotating seasonal craft beer	



## ★ BOTTLED BEER ★

<b>HEINEKEN 0.0</b> lager – alcohol free balanced pilsner	<b>4.50</b>
<b>BRAND WEIZEN 0.0</b> wheat beer – refreshing sour with fruity light sweet aftertaste	<b>5.00</b>
<b>BRAND IPA 0.0</b> ipa – fruity scents of hops and citrus character with light bitters	<b>5.00</b>
<b>AFFLIGEM BLOND 0.0</b> rich blond – strong – sweet and fresh	<b>5.00</b>
<b>AMSTEL RADLER 2.0</b> citrus beer - light - refreshing and natural	<b>4.50</b>
<b>TEXELS SCHUUMKOPPE</b> dark wheat beer – caramel – abricot	<b>6.00</b>
<b>APPLE BANDIT JUICY APPLE</b> cider - the classic refreshing taste of juicy apple in this sparkling cider	<b>5.50</b>
<b>LIEFMANS FRUITESSE</b> cherry flavour - sweet - sparkling and refreshing	<b>5.90</b>
<b>SOL</b> lager – refreshing light and sunny - premium mexican lager	<b>6.00</b>
<b>OEDIPUS MANNENLIEFDE</b> saison – fresh saison with lemongrass and szechuan peppers	<b>6.25</b>
<b>OEDIPUS PAIS TROPICAL</b> fruity IPA - light - hoppy	<b>6.25</b>
<b>AFFLIGEM DUBBEL</b> double – rich dark with tones of caramel	<b>6.00</b>
<b>OEDIPUS THAI THAI</b> tripel – this thai kitchen inspired tripel is surprisingly fresh and slightly spicy	<b>6.25</b>
<b>HAPKIN</b> strong ale – dry - fresh and creamy flavour	<b>6.50</b>
<b>AFFLIGEM TRIPEL</b> tripel – rich and fine bitters	<b>6.25</b>
<b>TWO CHEFS BREWING BON CHEF</b> new england IPA - fruity - juicy	<b>6.25</b>