

# geijt

Lunch (10:00 – 15:00)

*We use sourdough bread from “Jorisbrood”.*

## **Buckwheat tempeh 11,5**

Sweet and sour vegetables | crispy onion |  
satay sauce  
*Organic pork filet +2*

## **Grilled sandwich 12**

Remeker cheese | spinach | smoked carrot

## **Flatbread 12**

Oyster mushroom | garlic | red onion

## **Beetroot burger 12,5**

Herb salad | crispy onion | mustard mayo  
*Veal burger +2*

## **Soup of the week**

Sourdough | herb mayo | pumpkin seeds

## **“Keuzestress” 23 Mixed platter for 2 or more**

savoury | sweet | soup

Artisinal | Local | Seasonal

# geijt

Sweet stuff

## **Pancakes 8,5**

Yogurt | granola | apple compote

## **Croissant waffle 9**

Sea buckthorn | chocolate icecream |  
hazelnuts

## **Cakes**

Changes daily

## **Raisin bun 4,5**

Homemade chocolate spread

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## Snacks

### **“Bitterballen” (8pcs) 8**

Remeker cheese | Farmfields veal | mustard

### **Crispy vegetables 8.5**

Herb emulsion | sriracha | mustard mayo

### **Nacho's 10,5**

Red onion | sriracha | Remeker cheese  
*Spicy veal mince +1,5*

### **Cheese board 12**

Dutch cheeses | onion chutney | sourdough

### **GezelligGEIJT (per 2 personen) 22**

Snacks board to share

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## Coffee

Espresso	2,85
Double espresso	3,5
Americano	3
V60 filter	5

*Coffee from Gosling Coffee: A direct trade coffee.  
Sourced directly from the farmer for a fair living.*

Cortado   macchiato	3,2
Cappuccino	3,5
Flat white	4,5
Latte macchiato	4,5
Latte   chai latte	4,5

## Tea / herb infusions

Wilderland herbal	3
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*Back to a wilder landscape, back to a more  
bio diverse dutch nature.*

Fresh (ginger / mint)	3,5
Crusio Tea	3,5
- Sencha Kyoto	
- Honeybush	
- Camomile	
- Chai	
- Ceylon	

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# geÿt

## Soda's

Bunker syrup	3
- "Gekke bessen" (mixed red fruit)	
- "Bloesem Power" (elderflower)	
Double Dutch	3,5
- Ginger beer	
- Tonic	
Fritz	3,5
- Lemon	
- Rhubarb	
Dutch fruit juices	3
- Apple	
- Apple-pear	
Homemade soda's	3,5
<i>Kombucha, kefir or tepache</i>	
Homemade icetea	3,5
Earth water sparkling (0,33l)	3
Earth water sparkling(0,75l)	5
Earth water still (0,75l)	5

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## Beer

Gulpener Organic Ur-pilsner	4,2
Gulpener Organic IPA	4,5
Gulpener "Sterk Rogge"	4,8
Gulpener 0,0	3,2
Gulpener IPA 0,3	3,5
Gulpener Weizen 0,3	3,9

*Gulpener Brewery is B-corp certified brewery and matches our philosophy. They work with local farmers and still brew artisinally. They have high ambitions to be completely co2 neutral by 2030.*

Breugem Knipoog 0,0	5
Breugem Man Hug	5,5
Breugem Man flirt	5,9

*Breugem Beers is a social enterprise. They strive for an approachable work environment for people with special needs.*

## Cider

Elegast pear cider	5
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*Elegast makes cider from Dutch fruits using a wild fermentation, no added yeasts.*

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## Wines

Our wines are all organic and some of them are also vegan

Lloma bona Viognier 5,2 22  
FRAGRANT | RIPE FRUIT | MILD ACIDITY

Elvia Crianza 5,2 22  
FULL BODY | RED FRUIT | SPICE

### Bubbles

Elvia Cava Brut Ecologico 5,9 24  
YELLOW FRUIT | TOASTED | SPICE

### White

Thorle Silvaner 6,5 27,5  
FRESH | DRY | PEAR | PEACH

Collefrisio Trebbiano 7 30  
PURE | GREEN FRUITS | BALANCED

Chateau Mourgues du Gres 35  
MELON | APRICOT | SOFT

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## Wines

### Rose

Elvia Bobal Rosado 4,8 20  
FRESH | RED FRUIT | NASHI PEAR

### Red

Tenuta de Angelis 5,6 25  
FRUITY | SUBTLE | BODY

Chateau Mourgues de Gres 35  
BLACKBERRY | SPICE | FULL BODIED

## Liquor

Dik & Schil Orangello 5,5

Dik & Schil Coffee liquor 5,5

*Dik & Schil makes liquor out of waste products.*

Nc'nean Whisky 6

*Organic Scottish single malt whisky with a small carbon footprint.*

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## Dinner

At GEIJT we think proper food starts at the source. We strive to work with as much Dutch produce as possible. From vegetable gardens, food forests and farmers. Our menu has a vegetarian base (vegan possible). Do you also enjoy meat and/or fish? We also have a menu for you! We charge a small supplement fee to replace some vegetable-based components with animal protein of our choosing.

The menu will be served as a 4-course surprise menu. This way we try to showcase the best produce of the season. What we can't use fresh anymore, we ferment. This way we can get more deep and intense flavours and a longer shelf life. All for a more sustainable workflow.

Diets or allergies? Please let us know.

<b>Menu "GroeneGEIJT" (vegetarian)</b>	<b>47</b>
<b>Menu "GEIJT"</b>	<b>55</b>
<b>Matching alcoholic per course</b>	<b>6,5</b>
<b>Matching alcohol free per course</b>	<b>5</b>

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## Menu "GroeneGEIJT"

Tartelette | yellow beetroot | toasted yeast  
Puri | sunchoke | yarrow  
Sourdough | Chinese Mahogany | miso butter

### **Carrot tartare**

Red onion | chives | beurre blanc

### **Roasted leeks**

Sweet and sour mustard | pearl onion |  
vadouvan

### **Buckwheat tempoh**

Red beetroot | potato | vegetable jus

### **Tonka bean cremeux**

Sable biscuit | sea buckthorn | mint

Coffee canele

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# geijt

## Menu "GEIJT"

Tartelette | yellow beetroot | Remeker cheese  
Puri | sunchoke | yarrow  
Sourdough | Chinese Mahogany | miso butter

### **Veal tartare**

Red onion | chives | beurre blanc

### **Roasted leeks**

Sweet and sour mustard | pearl onion |  
vadouvan

### **Chuck tender**

Red beetroot | potato | jus de veau

### **Tonka bean cremeux**

Sable biscuit | sea buckthorn | mint

Coffee canele

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