

AMSTERDAM 1870
HULSCHER'S


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WELCOME TO HULSCHER'S

With a history as rich as ours, we could tell stories for days. But the most important one is the one inspired by the two brothers who started the business. One brother was the meat lover, sturdy and the accomplisher. The other one was the fish fanatic, sensitive and the thinker. Together the perfect combination for a business where their goal was to serve classic Dutch cuisine with an honest 'no nonsense' mindset. Local, seasonal and, if possible, sustainable products with a story to help create those wonderful memories. These stories can be found in our menu and our staff will be happy to tell you more about them. So take your time, enjoy your food and your company, and we will take care of the rest

 Indicates vegetarian dish

 Indicates vegan dish

 The placement of this "H's" indicates that the dish is our recommended Hulscher's Choice, perfectly aligning with our concept.

LUNCH

Daily: 12:00 - 16:30

— SANDWICHES

FORT 9

All our sandwiches are served on Fort 9 sourdough bread. Fort 9 originated when a restaurant baker started making sourdough bread not only for his own establishment but also for other restaurants in the city. As demand soared, so did his ambitions. He eventually opened his own bakery in Amsterdam-West, aiming to reinvent the neighborhood bakery experience with his signature dark-crust sourdough.



- Croque Madam** 13
Wilde Weide Belegen cheese, Livar ham, bechamel sauce
Beverage suggestion: Neleman Cava (Bio) 8, Wilderland Holy Smokey (non-alc) 6
- Croque Monsieur** 13
Wilde Weide Belegen cheese, Livar ham, fried egg
Beverage suggestion: Purcari Chardonnay 8.5, Wilderland Het is altijd Lente (non-alc) 6
- H/S Smoked mackerel** 15
Little gem salad, horseradish mayonnaise, pickled cauliflower, samphire
Beverage suggestion: La di Motte Pinot Grigio 7, Feral no. 1 (non-alc) 7.5
- V Avocado** 13
Smoked vegan feta, spinach, tomato, pickled onion, dukkah
Beverage suggestion: Cuvee Marine domaine de Menard 6.5 or Wilderland Thé de L'été Rosé (non-alc) 6
- BLT** 13
Bacon, lettuce, tomato, mayonnaise
Beverage suggestion: Freeda Rose 7.5 or Wilderland Holy Smokey (non-alc) 6
- V Brie 'Allemansvrienden'** 15
Red cabbage, walnut pesto, blackberry jam
Beverage suggestion: Cuvee Marine domaine de Menard 6.5 or Wilderland Het is altijd Lente (non-alc) 6
- 2 Van Dobben beef croquettes** 15
Zaandam mustard, mixed salad
Beverage suggestion: Neleman Cava (Bio) 8 or Feral no. 4 (non-alc) 7.5

VAN DOBBEN

Van Dobben's croquettes are famous throughout the Netherlands, originating from a charming love story between a small sandwich shop owner and her butcher's delivery guy in Amsterdam. Today, you can still visit their historic sandwich shop near the Rembrandtplein and enjoy their croquette authentically at the counter.



INFORMATION ABOUT FOOD ALLERGIES IS AVAILABLE

— SALADS

- Dutch Caesar salad** 16
Little gem salad, Caesar dressing, Gouda cheese, chicken thigh, crouton, anchovies
Cuvee Marine domaine de Menard 6.5 or Wilderland Holy Smokey (non-alc) 6

- V Smoked feta salad** 16
Lettuce, spinach, beetroot roasted in sea salt, lentils, dukkah
Beverage suggestion: Cuvee Marine domaine de Menard 6.5 or Wilderland Holy Smokey (non-alc) 6

— SOUP

- V Vichyssoise (vegan possible)** 7
Confit leek, roasted leek oil, chives, crème fraiche
Beverage suggestion: Purcari Chardonnay 8.5 or Wilderland Holy Smokey (non-alc) 6

— MEAT

- H/S Beef rib-eye** 34
Friethoes fries with tarragon mayonnaise, green salad, black pepper sauce
Beverage suggestion: Chateau Latour Camblandes 8.5 or Feral no. 3 (non-alc) 7.5
- Hulscher's Burger** 23
Angus burger, brioche, lettuce, tomato, onion relish, Gouda cheese, bacon, chives mayonnaise, Friethoes fries
Beverage suggestion: Neleman Cava (Bio) 8 or Feral no. 4 (non-alc) 7.5

FRIETHOES

What once started as a fries stall at an event in 2007, quickly grew into a fries shop in Haarlem and supplier to the region. Friethoes stands for sustainability, pure and no-nonsense, just like Hulscher's, and you can taste that. In fact, Friethoes' fries are truly fresh every day and are delivered to us daily to maintain their quality.

Friethoes

— DESSERTS

- Scoop of ice cream** 2 per scoop
Flavors? Please ask a staff member for today's choices

- Cakes from Holtkamp from our display** price per piece
Please ask a staff member for today's choices

HOLTKAMP

Holtkamp Bakery began in 1969 when a couple purchased a small bakery shop on the Vijzelgracht in Amsterdam. Their pastries quickly gained popularity, becoming a favorite in the Amsterdam area for inspiring local restaurants and cafes to feature them on their menus. The bakery's historic interior at Vijzelgracht has been beautifully restored to its former glory and can be admired to this day.

HOLTKAMP

INFORMATION ABOUT FOOD ALLERGIES IS AVAILABLE

DINNER

Tuesday - Sunday: 17:30 - 23:00
(kitchen closes 22:00)

— STARTERS

Sourdough from Fort 9 7

Miso butter, sea salt

Beverage suggestion: Neleman Cava (Bio) 8 or Wilderland Het is altijd Lente (non-alc) 6

FORT 9

The story of Fort 9 began in 2018 when a restaurant baker started making sourdough bread not only for his own establishment but also for other restaurants in the city. As demand soared, so did his ambitions. He eventually opened his own bakery in Amsterdam-West, aiming to reinvent the neighborhood bakery experience with his signature dark-crust sourdough.



Zeeland Creuse oyster (per piece) 6

Livar lardo, green herb chlorophyll, nori, Tomasu soy sauce

Beverage suggestion: Neleman Cava (Bio) 8 or Feral no. 1 (non-alc) 7.5

Steak tartare 16

Herring mayonnaise, egg yolk, potato crisp, Kesbeke pickle, herring roe

Supplement: Fried oyster 3

Beverage suggestion: Guy Allion Pinot Noir 8.5 or Wilderland Thé de L'été Rosé (non-alc) 6

H/S Hulscher's charcuterie for 2 24

Livar prosciutto, Nagelhout, duck rilette, Brasvar dry sausage, Kesbeke pickle, sourdough from Fort 9

Beverage suggestion: Guy Allion Pinot Noir 8.5 or Feral no. 4 (non-alc) 7.5

KESBEKE

The most famous pickles of the Amsterdam are produced by the family owned company Kesbeke. It started in 1949 in a small Amsterdam basement, with producing pickles for local bars. Even though their pickles today are available nationwide, each jar of pickles is still produced by hand in their factory in Amsterdam-West, which even has a small store where you can buy their pickles and some exclusive items.



V Goat cheese 11

Mousse of Swarte Toer, asparagus, puffed quinoa, hazelnut, tarragon foam

Beverage suggestion: Cuvee Marine domaine de Menard 6.5 or Wilderland Het is altijd Lente (non-alc) 6

V Vichyssoise (vegan possible) 7

Confit leek, roasted leek oil, chives, crème fraiche

Beverage suggestion: Purcari Chardonnay 8.5 or Wilderland Holy Smokey (non-alc) 6

— MAIN COURSES

H/S Famous numbered steak 39

Tournedos (180 gr), fondant potato, celeriac-miso puree, bone marrow, chives, jus de veau

Beverage suggestion: Negroamaro 7.5 or Feral no. 3 (non-alc) 7.5

THE FAMOUS NUMBERED STEAK

With the opening of restaurant De Poort in 1874, the Hulscher brothers introduced the Numbered Steak to their menu. Little did they know that counting each steak served would make the restaurant famous throughout the country. People from all walks of life came to De Poort for a chance to enjoy one of the famous numbered steaks, a beloved tradition that continues today at Restaurant Hulscher's.

H/S Mullet 27

Potato puree, samphire, Dutch shrimp, carrot, tarragon, beurre blanc with sea weed

Beverage suggestion: Purcari Chardonnay 8.5 or Feral no. 4 (non-alc) 7.5

Livar pork belly 25

Butter beans stewed in Heineken, Brandt en Levie dry sausage, broad beans

Beverage suggestion: Negroamaro 7.5 or Feral no. 2 (non-alc) 7.5

Duck breast 26

Beurre noisette chicory, beetroot roasted in sea salt, gratin dauphinoise, sherry-orange jus

Beverage suggestion: Negroamaro 7.5 or Feral no. 4 (non-alc) 7.5

V Baked Cauliflower 22

Smoked onion soubise, Olde Remeker crème and crisp, pickled cauliflower, sourdough, walnut

Beverage suggestion: Purcari Chardonnay 8.5 or Wilderland Holy Smokey (non-alc) 6

H/S Cote de boeuf for 2 84

Friethoes fries with tarragon mayonnaise, green salad, black pepper sauce

Beverage suggestion: Chateau Latour Camblanes 8.5 or Feral no. 3 (non-alc) 7.5

V Smoked feta salad 16

Lettuce, spinach, beetroot roasted in sea salt, lentils, dukkah

Beverage suggestion: Cuvee Marine domaine de Menard 6.5 or Wilderland Holy Smokey (non-alc) 6

— **SIDE DISHES**

- Friethoes fries** 6
- Tarragon mayonnaise
- Green salad** 5
- Lettuce, shallot vinaigrette

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FRIETHOES

— **DESSERTS**

- Chocolate terrine** 10
- Chocolate tuile, coffee mousse, vanilla ice cream
- Beverage suggestion: Barros Tawny Port 6 or Feral no. 2 (non-alc) 7.5
- Honey pudding** 9
- Poached pear, honey-lemon gel, honey crisp
- Beverage suggestion: Thomas Barton Sauternes 6
- Coffee with friandises** 9
- Bonbon from Lindy's Patisserie, Boterkoek, Weespermop
- 7/5 Cheese from Kef** 17
- 4 kinds of Dutch cheese, raisin bread from Fort 9, marmalade from Potverdorrie
- Beverage suggestion: Barros Tawny Port 6 or Wilderland Holy Smokey (non-alc) 6

FROMAGERIE ABRAHAM KEF

When Abraham Kef opened his cheese store over 70 years ago on the Marnixstraat, he quickly gained a reputation in the city for his enthusiasm and captivating storytelling about cheeses. He hosted tastings of his French cheeses, creating cherished memories for the Amsterdammers. Today, the store also offers an impressive selection of locally made cheeses, each with its own unique story and flavor.



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