



SMITS PAVILJOEN
Café Restaurant

**Savoring the delights
by the water**

with stunning views to behold!

Welcome to Smit's Paviljoen!

HOT DRINKS

Coffee from fresh beans;

Coffee	3,40
Espresso	3,30
Cappuccino	3,90
Coffee "verkeerd"	3,90
Latte Macchiato	4,40

Alcoholic coffees

Irish coffee, with Irish Whisky	7,75
French coffee, with Grand Marnier	7,50
Spanish coffee, with Tia Maria	7,50

Tea, several flavours (Eilles Tea, natural Tea without artificial ingredients) 3,10

Assam Special Broken "Normal tea"

Earl Grey Premium

Green Tea Asia Superior

Rooibos

Green Tea Lemon

Fresh mint tea	4,50
Fresh ginger tea	4,50

"Chocomel de Enige Echte"

Hot chocolate	4,00
Hot chocolate with whipped cream	5,00
Hot chocolate with Baileys	9,00

served with whipped cream

CAKE'S & PIE

Apple pie with whipped cream	4,90
Slice of cake with whipped cream	3,00
Homemade Brownie with whipped cream	4,75
Sweet pastries from the bakery, <i>starting from</i>	4,50

COLD DRINKS

Lipton Ice Tea / Lipton Ice Tea Green	3,60
Pepsi Cola / Pepsi Max / Sisi / 7Up	3,40
Water sparkling/still	3,00
Rivella / Royal Club Cassis / Royal Club Tonic / Royal Club Bitter Lemon	3,50
Royal Club Ginger Ale / Royal Club Ginger Beer	3,50
Royal Club Apple Juice / Royal Club Orange Juice	3,50
Ranja (lemonade, fruit mix of strawberry & raspberry)	3,20
Fristi (fruity flavoured milk) / Cold chocolate	3,40

Bottle of sparkling water (0,75 ltr.)	6,25
Bottle of still water (0,75 ltr.)	6,25

DRAFT BEERS

Grolsch Amsterdammer (0,25L)	3,40
Grolsch Fluitje (0,20L)	3,10
Grolsch 0,5 litre	6,10
Grolsch Pitcher (1,8L)	21,75
Grolsch Pure Weizen	0,3 ltr. 5,75 0,5 ltr. 7,75
Grimbergen Blond (0,33l)	5,50

BOTTLED BEERS

Lente/herfstbok (seasonal Beers)	5,60
Grimbergen Double	5,60
Grimbergen Triple	5,75
Grolsch Radler/Radler 0,0%	4,50
Grolsch 0,0% (light Beer)	4,10
Grolsch Session IPA	5,75
Grolsch Weizen 0,0%	4,50

SPIRITS

Dutch

Jenever young (Dutch gin)	4,00
Jenever old (Dutch gin)	4,00
Bessenjenever (Blackcurrant gin) / Corenwijn (Dutch malt whiskey)	4,00
Bereenburg (Frisian herb gin) / Citroenbrandwijn (lemon brandy)	4,00
Vieux (Dutch Brandy)	4,00

Foreign

Apfelkorn	4,00
Jägermeister	4,00
Bacardi / Sambuca / Vodka	4,00
Safari / Malibu / Campari / Passoa	5,00
Grand Marnier / Licor 43 / Gin (Bombay)	5,00
Baileys / Amaretto / Tia Maria / Cointreau	5,00

Whisky & cognac

Jameson	5,00
Ballentines	5,50
Rémy Martin	6,00
Hennessy	6,50

SPARKLING WINES

Maschio Prosecco Spumante, Italy

A refreshing prosecco, fruity and floral aromas. The palate is bright and elegant.

Small bottle 20cl 9,50 | Bottle 75cl 29,00

Melonsecco

Fresh watermelon and Italian wine with a hint of mint. A lovely refreshing watermelon wine with a nice bubble and natural ingredients. A lovely summer drink.

Glass 7,00 | Bottle 29,50

Limonsecco

Unexpected fresh-sweet twist made from natural ingredients and real Italian wine. The combination of fresh lemon and delicious Italian sparkling wine crowns this Limonsecco as the ideal summer drink. Fresh, fizzy and with a nice kick.

Glass 7,00 | Bottle 29,50

WINES

Red

Fonduroc Rouge | Merlot

South of France: House wine. A fruity, round purple-red wine with elegant notes of red fruit. The wine has a beautiful purple colour and has a lovely red fruit aroma in the nose. An accessible red wine.

Glass 5,00 | Bottle 25,50

Principe de Viana | Crianza

Spain, Navarre: Made from Tempranillo, Merlot and Cabernet Sauvignon grapes. A ruby red colour with delicious aromas of cassis, ripe blackcurrants and figs. Hints of vanilla and coconut are obtained from aging in oak barrels. This red wine pairs perfectly with various vegetables, red meat, game and firm cheeses.

Glass 6,00 | Bottle 30,00

Rosé

Clos Ventana Rosada | Garnache

Spain, Navarre: House wine. A refreshing and fruity rosé wine with a light colour. This makes this rosé wine very accessible. There are notes of strawberry, lychee and cherries in the wine.

Glass 5,00 | Bottle 25,50

White

Epicuro | Pinot Grigio

Italy: The wine has a lemon-yellow colour and gently spicy aromas of apple, peach and pineapple. The taste is nice and fresh with lots of minerals. Epicuro Pinot Grigio is a surprisingly tasty Italian aperitif wine, which tastes excellent with fish, pasta with cream sauce, prosciutto or salads.

Glass 5,40 | Bottle 29,75

Josef Drathen Bereich Bernkastel | Müller Thurgau, Riesling

Germany, Mosel: House wine. Can be drunk as an aperitif or simply as it is. A rich aroma of ripe apricots and citrus fruits. The taste is full, with a sweet finish.

Glass 5,00 | Bottle 25,50

L'Avenier Mountain View | Chardonnay

South Africa: A soft fresh Chardonnay without wood maturation. You will find fine aromas of peach and apricot in this white wine. Soft acidity and almond undertones allow you to enjoy a delicious finish. This wine will turn summer salads into a party and lends itself perfectly to fish and poultry.

Glass 5,50 | Bottle 28,00

Clos Ventana | Viura

Spain, Navarre: House wine. Smooth, thirst-quenching white wine with a pleasant sweetness in the aftertaste. A perfect aperitif wine that goes well with light starters and salads.

Glass 5,00 | Bottle 25,50

Fortified wines by the glass


Port/Sherry/Vermouth 4,00


ALL DAY LONG

SNACKS & BITES


Crispy chicken fillet strips | 6 pieces 11,00 | 12 pieces 20,75


Portion of traditional Dutch "Bitterballen" (beef ragout balls) | 8 pieces 8,00 | 12 pieces 11,00

 Portion of Dutch vegan Oma Bob's "Bitterballen" | 8 pieces 10,50


 Unusually delicious "Bittergarnituur" (mixed savoury snacks) | 10 pieces 12,00 | 15 pieces 17,50
Including vegetarian snacks

 Freshly baked bread | salted butter | aioli | tapenade 7,95

 Ham and cheese toastie | rustic bread | farmer's ham | Gouda cheese | tomato ketchup 7,00


 Natural Nachos | seasoned ground beef | tomato salsa | cheese | baked in the oven 16,50
served with sour cream and guacamole


Dare 2 share | delicious snack platter with various hot and cold bites | *for 2 people* 29,95

 Loaded fries | rustic skin-on fries | truffle mayonnaise | Parmesan cheese | spring onion 8,95

SOUPS

Served with bread and salted butter

 **Creamy tomato soup | 7,20**
pesto foam

 **Classic mustard soup | 7,50**
crispy bacon | spring onions

ICE CREAMS

Smit's Sundae | 7,50

Choose your topping

- Chocolate Fudge
- Salted Caramel
- Strawberry
- Tropical Orange

Vanilla ice cream | eggnog 8,00

Vanilla ice cream | "Boerenjongens" 8,00

Raisins soaked in brandy

Sorbet 8,50

Coupe ice cream | fresh strawberries (*seasonal*) 9,50

Children's ice cream 6,50

All our ice creams are served with a delicious dollop of fresh whipped cream

Can be served 

FOR THE LITTLE ONES

ALL DAY LONG

* SERVED WITH APPLESAUCE

APPETIZER:



 **Small cup of creamy tomato soup | 4,50**

MAIN COURSE:

Linguine with salmon | small 9,50 | normal 12,50







 **Croquette | fries | mayonnaise* | 6,95**

Frikandel | fries | mayonnaise * | 6,95

- ✓ **Mini cheese soufflés | fries | mayonnaise* | 6,95**
-  **Chicken nuggets | fries | mayonnaise* | 6.95**
-  **Spareribs natural | honey dip | fries | mayonnaise * | 9,50**
- ✓ **Children's pancake served with syrup & powdered sugar or Nutella | 6,50**




LUNCH 10.30-16.00H

SANDWICHES

-  **Salmon | 18,95**
Smoked salmon | herb cream cheese | spring onion | red onion | dark brown bread
-  ✓ **Goat cheese | 17,50**
Chevre Buche | arugula | honey | pecans | dates | dark brown bread
-  **Carpaccio | 18,50**
Beef carpaccio | truffle mayonnaise | seed mix | Parmesan cheese | cherry tomato | arugula | light bread
-   **Spicy chicken | 17,50**
Pulled chicken | chili sauce | warm vegetables | light bread
-  **Tennessee Turkey Hotdog | 16,50**
Halal Turkey hotdog | bun | smokey chipotle | American mustard | fried onions
- ✓ **Traditional Dutch croquettes | 10,50**
two artisanal croquettes of beef ragout | mustard | light or dark brown bread





REFRESHING SALADES

Served with bread and salted butter

-  **Salmon | 19,95**
Smoked salmon | pickled cucumber | red onion | mixed salad | cherry tomatoes | lemon-dill mayonnaise
-  **Vegan Couscous | 17,50**
Pearl couscous | roasted vegetables | mixed salad | seed mix | herb dressing
-  ✓ **Goat cheese | 18,50**
Chevre Buche | honey | pecans | mixed salad | roasted figs

BURGERS

With fries and salad +4,95

-  **The Bastard | 100% beef | 200g 21,50**
"Gieters beef" burger | brioche burger bun | little gem lettuce | red root relish | BBQ sauce | pickle | pulled chicken | aged cheese | fried onion rings
-  **Classic Burger | 100% beef 16,95**
Black Angus burger | classic burger bun | tomato | pickle ketchup | cheddar | bacon | little gem lettuce | caramelized onion
-  **Vegan BBQ burger 17,50**
avocado burger | tomato relish | little gem lettuce | rustic BBQ bun
-  **"Kiepe" Burger | 16,95**
chicken fillet burger | Royal gourmet burger bun | tzatziki | little gem lettuce | red onion

PLATES



Chicken breast satay 160g | 20,95

Satay sauce | prawn crackers | atjar | salad | rustic fries | mayonnaise

Fish 'n Chips | 18,50

Remoulade sauce | rustic fries | mayonnaise



Rib Bucket | 500g 25,00

Spareribs | Sticky honey-soy glaze | chili sauce an aioli dippers | rustic fries | mayonnaise

PANCAKES

Served with syrup & powdered sugar



Plain | 8,00

Bacon | 9,95

Ham | 9,95



Cheese | 9,95



Nutella | 9,50

(Combinations are possible, 2,00 per additional topping)



All these dishes are vegetarian or can be served vegetarian.



All of these dishes can be served gluten-free.



All of these dishes are vegan.



All of these dishes are halal.

Do you have an allergy? Please let us know.

We do not serve alcohol under the age of 18!

Unfortunately, it is not possible to split the bill as of 4 persons.

We work in our kitchen with products that contain allergens such as gluten, lactose, nuts and cow's milk. We do everything possible to prevent cross contamination, but unfortunately we cannot guarantee that your dish is 100% allergy free.

APPETIZERS:

Served with bread and salted butter



-   **Creamy tomato soup | 7,20**
pesto foam
-   **Classic mustard soup | 7,50**
crispy bacon | spring onions
-  **Shrimp festival | 13,50**
peeled Black Tiger shrimps | cocktail sauce | pickled cucumber | little gem lettuce | cherry tomato
-  **Carpaccio | 14,50**
Beef carpaccio | truffle mayonnaise | Parmesan cheese | seed mix | arugula
-   **Beet carpaccio | 14,00**
beetroot carpaccio | vegan feta | roasted fig | almond flakes | balsamic
-  **Freshly baked bread | 7,95**
salted butter | aioli | tapenade



MAIN COURSES


Dinner special:

Tomahawk steak 1100g | serves 2 people | including garnishes | 110,00

Available on Thu, Fri & Sat | reservation required 24 hours in advance

-  **Salmon fillet | 21,50**
creamy lemon-dill sauce
-  **Pike-perch (zander) fillet | 20,50**
sweet apples | little Dutch shrimps
-  **The Bastard | 100% beef | 200g 21,50**
"Gieters beef" burger | brioche burger bun | little gem lettuce | red root relish | BBQ sauce | pickle | pulled chicken | aged cheese | fried onion rings
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avocado burger | tomato relish | little gem lettuce | rustic BBQ bun
-  **"Kiepe" Burger | 16,95**
chicken fillet burger | Royal gourmet burger bun | tzatziki | little gem lettuce | red onion
-   **Chicken satay 240g | 18,95**
satay sauce | prawn crackers | atjar
-   **Flat Iron steak | 26,95**
beautifully marbled meat | red port sauce
-  **Pork Rib Roast | 20,50**
honey-mustard sauce

  **Ratatouille | 18,00**
roasted pepper sauce

 **Spareribs | 500g 21,50**
sticky honey-soy glaze | chili sauce and aioli dippers

SIDE DISHES:

To prevent food waste, you can choose your own side dish

Potato dish | 2,50

Fresh mixed salad | 2,95

Daily fresh vegetables | 2,95

White rice | 2,50

Rustic fries with "Zaanse" mayonnaise* | 4,50 **this portion is sufficient for two people*

DESSERTS

Speculoos crème brûlée | 11,00
Crème brûlée with a twist

 **Viva Las Vegas | 9,95**
vegan vanilla ice cream | Oreo crumble | raspberry puree

Bellini Sorbet | 10,50
sorbet ice cream made from prosecco and white peach | pickled peach

Serving tip: combine with our peach liqueur for the perfect combination + 4,00

COFFEE SPECIALS

Irish coffee | 7,75
strong coffee | Jameson Irish Whisky | brown sugar | whipped cream | chocolate bonbon

French coffee | 7,50
strong coffee | Grand Marnier | whipped cream | chocolate bonbon

Jamaican coffee | 7,50
strong coffee | Tia Maria | whipped cream | chocolate bonbon

Coffee complete | 9,00
coffee, cappuccino or tea | various sweets

Above amounts are in euro's



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Adress: Binnenpad 29a 8355 BR Giethoorn T. 0031 521 361215 Parking lot Binnenpad 14 8355 BP Giethoorn

Smit's Paviljoen

Smit's Paviljoen has been Giethoorn's hot spot since 1935. This year 88 years ago, Smit's Pavilion stood on a number of stilts in the middle of the lake, making it accessible only by boat. Inside, it was not much bigger than today's bar. A small terrace surrounding the Pavilion completed it.

Over time the Pavilion moved to its present location where it has been remodelled several times over the years by the second and third generations to its present size.

Meanwhile, the fourth generation is working in the company, innovations are bound to happen.

What else is possible:

Rental:

Rent a boat, possibly with a picnic basket, and take a beautiful cruise through the village canals and the nature area around Giethoorn.

Arrangements:

Organizing something? For your successful day in Giethoorn we are happy to create a customized program with original activities and workshops, starting from 2 persons.

Weddings:

You literally step into the wedding boat with us! Ask about the possibilities and be surprised by what is possible. Together we will make it an unforgettable day.