



SPIJS

LUNCH, DRINKS AND DINNER

At Spijs we serve one menu during our opening hours, the kitchen is open until 8:00 pm

SOUP

Pomodori

8,50

A roasted tomato soup with red onion, garlic and basil.
Served with toast and dip

As a starter €5,50

BARRA

A rustic Spanish baquette

Pastrami

9,75

Pickled and smoked beef, stewed sauerkraut, fried onion, parmesan cheese and mustard terragon mayonnaise

Coppa di Parma

10,50

Parma ham, cream cheese with roasted garlic, cherry tomato spring onion and roasted pine nuts

Smoked salmon

11,50

Smoked salmon, pickled red onion, cress, fried capers and lime-avocado mayonnaise

SOURDOUGH

Two thick-cut slices of organic whole wheat sourdough bread

Goat cheese

9,50

Gratinated goat cheese, yellow beet, cucumber, roasted pecans and orange balsamic syrup

Hummus

9,50

Toasted bread with homemade hummus with lime and smoked paprika, marinated cherry tomatoes, pickled cucumber, radish and roasted sesame seeds

Rillettes

11,50

Toasted bread with homemade chicken thigh rilette, pear and ginger chutney, pickled red onion and garden cress

SALADS

Served with toast and matching dip

Goat cheese

14,50

Goat cheese, Kalamata olives, cherry tomatoes, pine nuts, pickled red onion, basilicum oil and balsamic syrup

+ parma ham €2

Crispy artichoke

14,50

Crispy fried artichoke hearts, yellow beet, cherry tomato, radish, cucumber and deep fried broad beans

COMFORT FOOD

Shepherd's pie

18,50

Baked dish with seasoned minced lamb, carrot, pea, mashed potatoes and parmesan cheese.
Served with a side salad

Curry

17,00

A mildly spiced curry with garam masala, cauliflower, red lentils, carrot, spring onion and cashews.
Served with rice and naan

Fish stew

19,50

Fish stew with cod and salmon in a white wine, lemongrass and fennel sause. Served with mashed potatoes, fried capers and a fresh salad

Chicken sate

19,50

200 grams marinated chicken thigh, peanut sauce, farmer's fries, fresh salad and cassave
Sate XL +100 gram + €3,50

Varied dishes

In addition to our menu, we serve various dishes from 4:00 PM. Please ask our staff to check the chalkboards

SIDES

Pull apart bread

7,50

Served out of the oven with three homemade dips, serves two people

Farmer's fries with mayonaise

4,00

Crispy skin-on fries

Potato cookies

4,50

Three homemade crispy fried potato 'cookies' with onion and chives

Salad

4,00

A fresh salad with homemade balsamic dressing

SWEET

Blondie

7,50

White chocolate and raspberry cake served with almond shavings, vanilla ice cream and whipped cream

Coconut

8,50

A slice of coconut ice cream cake with pistachio and dark chocolate. Served with a compote of mango and lime

Dame Blanche

6,50

Two scoops of vanilla ice cream with whipped cream and chocolate sauce



Gluten free bread +€1,50. Allergies or dietary needs? Ask our staff for more information or adjustments





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LUNCH, DRINKS AND DINNER

WHITE

Pinot Grigio - Crama Regala - Moldavia - 12,5%

Green apple and ripe fruit, aromatic and smooth

glass 4,50

bottle 24,50

Le petit Maurice - Chardonnay - France - 13,5%

Ripe fruit with a smooth finish

glass 5,50

bottle 29,50

Karl Pfaffmann - Sauvignon Blanc - Germany - 12,5%

Crispy and dry with a hint of white fruit

glas 7,00

bottle 37,50

ROSE

The Koiboy - Merlot - Hungary - 12%

A smooth rosé with aromatics of strawberry and blueberry

glass 4,50

bottle 25,00

Le petit Maurice - Grenache - France - 13%

A full bodied rosé, lightly spiced

glas 5,00

bottle 27,50

RED

Los Signores - Tempranillo - Spain - 13%

A smooth red wine, spiced and full bodied with a hint of vanilla

glass 4,50

bottle 24,50

Caselletti Appassimento - Corvina Molinara - Italy - 14%

A wine made of dried grapes, high intensity with a little bit of sweetness

glass 6,00

bottle 32,50

Karl Pfaffmann Spätburgunder - Pinot Noir - Germany - 13%

Fresh and fruity with tastes of strawberry

glass 7,00

bottle 37,50

SPARKLING

Bellisco Cava Brut - Parelada Macabeo - Spain - 11,5%

A delicate Cava with a light sparkle, method champenoise

glass 5,00

bottle 25,00

Crémant d' Alsace Arthur Metz Brut - Pinot Blanc - France - 11,5%

A tasty crisp sparkle with hints of white fruit

bottle 38,50

Crémant d' Alsace Arthur Metz Ice Rose - Pinot Noir - France - 11,5%

A sparkling light rose with hints of tropical fruit and strawberry

bottle 38,50

DESSERT

Stella Rosso - Moscatel - Portugal

A sparkling light rose with hints of tropical fruit and strawberry

glass 5,00



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DEEP FRIED SNACKS

Bitterballen	6 pcs	6,00
With mustard	10 pcs	9,00
Vegan bitterballen	6 pcs	7,00
With mustard	10 pcs	10,50
Cheesesticks	6 pcs	6,50
With chilisauc	10 pcs	9,50
Crispy prawns	6 pcs	6,00
With chilisauc	10 pcs	9,00
Vlammetjes	6 pcs	7,00
With chilisauc	10 pcs	9,50
Spring rolls	6 pcs	6,00
With chilisauc	10 pcs	9,00
Selection of fried snacks	16 pcs	15,50
	24 pcs	22,50
Vegetarian selection	16 pcs	16,00
	24 pcs	23,00

SNACKS

Spijs platter	21,50
A snack platter with hot and cold snacks Serves two people, choice of meat, vegetarian or vegan Can be ordered from 2:00 PM	
Pull apart bread with homemade dips	7,50
Olives	5,50
'Jong beleg' Dutch cheese	5,50
Fuet	5,00
Smoked almonds	4,50

HOMEMADE SNACKS

Plant based and gluten free

Crispy fried artichoke hearts	6 pcs	6,00
With mustard tarragon mayo	10 pcs	9,00
Potato 'cookies'	4 pcs	6,00
With mustard	6 pcs	8,50

PRIVATE PARTY AT SPIJS?

Did you know you can host your own party at Spijs?

Want to invite 30 people or more? Contact us via spijsgroningen.nl

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HOT DRINKS

Coffee / espresso	3,00
Double espresso	4,50
Cappuccino	4,00
Latte macchiato	4,50
Tea	3,00
Fresh mint or ginger tea	4,00

Oat milk +€0,30

SOMETHING SWEET

Dutch apple pie	4,00
Blondie	4,50
Homemade white chocolate and raspberry cake	
Boterkoek	4,00

A homemade dutch classic "butter cookie" with almondpaste

+ Whipped cream €0,70

SODA'S AND JUICES

Chaudfontaine flat / sparkling	2,80
Coca-Cola / Zero	3,00
Fanta / Cassis	3,00
Fuze Tea sparkling / green	3,00
Sprite	3,00
Bitter Lemon	3,00
Rivella	3,50
Tonic	3,00
Ginger ale	3,00
Fever Tree tonic / ginger beer	4,20
Apple juice	3,50
Fresh orange juice	4,50
Chocomelk	3,20
Milk	2,80

ON TAP

Hertog Jan 0,25 / 0,45 - 5,1%	3,80 / 6,80
Franziskaner Weizen 0,30 / 0,50 - 5%	5,20 / 7,80
Tripel Karmeliet 0,25 - 8%	6,00
Brugse Zot blond 0,25 - 6%	5,50
Bax Kon Minder 0,25 - 5,1%	5,50

CANNED OR BOTTLED

Duvel - 8,5%	6,00
La Chouffe - 8%	6,00
Jopen Mooie Nel IPA - 6,5%	6,00
La Trappe Quadrupel - 10%	6,00
Eggens Zwaar Blond - 7,9%	6,30
Magners Apple Cider - 4,5%	5,50
Liefmans Fruitessse- 3,8%	5,00
Bozu Iced Tea Peach 4,5%	5,00

NON ALCOHOLIC

Hertog Jan 0,0%	3,90
Hoegaarden Radler Lemon 0,0%	3,90
Brand Weizen 0,0%	4,20
Jever Fun < 0,5%	4,20
Playground IPA < 0,5%	5,50
Bax Kayak Juicy IPA <0,5%	5,50

SPIJSVERTERING

We serve various aperitifs and digestifs. Please ask our staff for the current selection