KIDS MENU

Scrambled eggs on toast \$10.50

Beef Bitterballen and fries with sauce \$12.50

Croquette and fries with sauce - Chicken or Beef \$12.50

Sauces: Dutch mayonnaise / tomato ketchup / Dutch curry sauce

Small Dutch pancake: Pancake Syrup \$7.00 / Apple - served with Pancake syrup \$9.00

Kinderen (Kids) icecream sundae: Chocolate – chocolate syrup, cream and Dutch chocolate hail \$6.00 Strawberry – strawberry syrup, cream, and Dutch pink and white sprinkles \$6.00

Dutch chocolate icecream with chocolate sauce sprinkles \$6.50

SOMETHING SWEET

Dutch apple taart \$7.50

Decadent Dutch chocolate brownie \$6.50

Carrot cake \$7.50

Apple Strudel \$7.50

Oliebollen – *Dutch Donuts:* A yeast based dough with currents and sultanas, deep fried, a portion of 3 served with a dusting of icing \$7.50 Oliebollen (Oil Balls) are a traditional treat, prepared and eaten on New Years Eve.

Add: cream or yoghurt \$1.00 / icecream \$3.00

Dutch chocolate icecream with chocolate sauce sprinkles \$9.00

ASK OUR FRIENDLY STAFF ABOUT DIETRY REQUIREMENTS FOR YOUR MEAL

DRINKS

Short black \$4.50 / Long black \$4.50 / Americano \$4.50 / Vienna \$5.50 / Machiatto \$5.50

	Small (single shot)	Medium (double shot)	Large (mug (double sho
Cappuccino	\$5.00	\$5.50	\$6.00
Flat white	\$5.00	\$5.50	\$6.00
Latte	\$5.00	\$5.50	\$6.00
Chai latte	\$5.00	\$5.50	\$6.00
Hot chocolate	\$5.00	\$5.50	\$6.00
Mocha	\$5.50	\$6.00	\$6.50
lced latte			\$6.00
lced Americano			\$4.50

Extras: decaf extra .50 cents / coconut milk / soy / almond milk / coffee shot \$1.00

Flavoured Shot: vanilla / caramel / hazelnut \$1.00

Fluffy **\$2.50**

Tea: A selection of tea \$5.00

Milkshakes: vanilla, caramel, banana, chocolate, lime, strawberry, spearmint \$7.50

Smoothies: mango, strawberry, banana - check for seasonal options \$8.50 Add: chia seeds .50 cents

lced coffee - made with icecream and topped with cream \$8.00

Iced chocolate \$8.00

Iced mocha \$8.50

Chocomel - Dutch chocolate milk \$3.00

Foxton Fizz Floats \$7.00

Selection of cold drinks - in our fridge





Welkom bij Café De Molen. Welcome to Café De Molen.

This café came about as a result of the Iconic "De Molen", Foxton's unique 17th Century replica Dutch windmill.

Our aim at Café De Molen is to showcase Dutch cuisine with a kiwi fusion. Wherever possible we use flours and grains from De Molen and we have sourced and use other freshly produced ingredients grown or baked locally.

De Molen Translates to "The Mill"

The idea for a working mill in Foxton was first proposed in 1990 by two Foxton locals of Dutch descent and De Molen was officially opened on 13th April 2003.

De Molen became a real community project with many Foxton people contributing along with donations from around New Zealand and indeed the world, whether it be labour for building and painting or financial donations. The Eastern and Central Community Trust contributed generously.

De Molen has its plans based on a 17th century Dutch corn mill with a few modifications to make it strong enough to withstand Foxtons unique building and climatic conditions. Featuring composite mill stones which each weigh over a tonne, De Molen produces maize, rye, organic wheat, wholemeal, buckwheat and spelt, all of which are used in this café for baking, cooking and breads.

De Molen is open for interactive viewing most week days.

De Molen and Café De Molen are managed by a volunteer trust board which employs paid employees and also has supportive volunteers welcoming you to De Molen.

Eet smakelijk Enjoy your meal

MISSION STATEMENT

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Provide funds for the maintenance and upkeep of the iconic Foxton windmill (De Molen)

Attract Visitors to Foxton

Provide Local employment

Welcome to our little taste of the Netherlands. Our menu has some Dutch favourites. also a fusion of Kiwi and Dutch. Our bread is baked locally. We also use ingredients and sauces in our menu that you can purchase at our shop in De Molen.

ALL DAY MENU







NB: Please specify to the staff if you require the Gluten free bread option with your meal. Our locally baked bread is not Gluten free.

UITSMIJTER - Outs-mater: Ham, mustard, gouda cheese, fried eggs on a multigrain bread. \$20.00 🕝 – option available please specify.

Small option \$12.50

Legend goes that this dish used to be served to cafe patrons late at night, just before they were kicked out at closing time, which may explain why the Dutch name for this dish, "uitsmijter," means "bouncer" or "doorman" in English. It is now a popular breakfast, brunch and lunch dish in the Netherlands.

EGGS BENEDICT Served on toasted ciabatta with poached eggs & hollandaise sauce garnished with rocket leaves. (6) - option available please specify.

Bacon \$20.00 / Smoked salmon & spinach \$22.00 / Portabello mushroom & spinach \$22.00

MILLER'S BREAKFAST Smoked bacon, Dutch breakfast sausage, sauteed potatoes, grilled portobello mushroom, multigrain toast & eggs of your choice. \$25.00 🙀 – option available please specify.

EGGS ON TOAST Two eggs, choose poached, fried or scrambled, with multigrain toast. \$12.00 Add: Bacon \$6.00

AVOCADO SMASH Avocado, Dutch goat's cheese, poached egg on multigrain toast with a Dutch curry sauce & mayo swirl. \$22.00 👩 – option available please specify. 🛞

PANNENKOEKEN – A favourite, big as your plate thin Dutch style pancake.

Choose your topping:

Dutch pancake syrup \$10.50



Apple - cooked into pancake & cinnamon sugar \$13.00

Bacon & banana \$15.00

Seasonal - Blackboard options

TOMATENSOEP MET BALLETJES - Dutch tomato meatball soup

Tomato soup made with Dutch flavours and chicken meatballs with a swirl of Pesto - served with bread. **\$16.00**

ERWTENSOEP – *Air-ten-soup*: Dutch split pea soup

A hearty thick soup made with split peas, vegetables and ham served with slices of rookworst -

FALAFEL SALAD BOWL Seasonal salad greens, roasted vegetables, with house made hummus and falafel, with a balsamic dressing. \$22.00

DUTCH CROQUETTES – Kroketten: A ragout of beef or chicken mixed with mashed potato in a crisp breadcrumb (deepfried) served on a multigrain bread and Dutch mayo & mustard. Two are served on a slice of bread, with a side salad.

Choose Beef or Chicken \$15.50

SATAY SALAD A mix of seasonal salad greens tossed with crispy noodles topped with marinated chicken, dressed with our own peanut satay sauce finished with crispy kumara shards. \$22.00 Vegetarian option: Paneer (fresh Indian cheese)

DE MOLEN BURGER Homemade beef patty with special Dutch spices, bacon, smoked gouda cheese and raw onion with Dutch mayo, lettuce and tomato in a multigrain bun, served with fries. \$21.90 🔞 – option available please specify.

KIPBURGER Panfried chicken breast on a ciabatta bun with lettuce, curry sauce, Dutch mayo sauce

DUTCH DELI SANDWICH Choose smoked chicken or Dutch salami with sauerkraut. Dutch cheese, mustard, mayonnaise on multigrain bread, with a Dutch gherkin. 🚱 - option available please specify. With Salad or Fries \$19.50

NASI GORENG Indonesian fried rice served with seasonal vegetables, fried egg and a side of satay sauce. \$19.00

Add: Chicken \$24.00 / or Paneer \$24.00

STAMPPOT - (Mash pot): A traditional Dutch dish combines potatoes mashed with vegetables, served with Roekworst (smoked sausage) and jus (gravy). \$18.00

Check for Vegetable of the day

MACARONI CHEESE Macaroni in creamy sauce made with Dutch cheeses and bacon. \$13.00

DUTCH FRIES – *friet* or *patat*: What part of the Netherlands are you from?

NB: Fries are cooked in a multi-use vat.

Thick fries topped with your choice of toppings.

Just Fries (Patat Zonder) \$9.50

Fries with Dutch mayonnaise (Patat met – easily the most popular with Dutchies) \$10.50

Fries with our homemade satay sauce (Patat pinda) \$12.50

Fries special (Patat special) Also SUPER popular. \$12.50

Topped with mayonnaise, combined with EITHER ketchup or curry sauce and sprinkled with chopped white onion.

Fries the works (Patat oorlog – war fries) \$14.00

Topped with mayonnaise, peanut sauce, and chopped white onion. Only for the very brave, or very Dutch.

SIDES: Salad bowl \$7.00 / Fries \$7.00 / Mushroom \$6.00 / Bacon \$6.00 / Egg \$3.50 / Bread \$2.50 / Dutch meatballs - Bitterballen (3), a small Dutch meatball version of the beef croquette \$6.00 / Beef or chicken croquette \$6.00 / Halloumi \$6.00

EXTRA SAUCES: Dutch mayo / ketchup / Dutch curry sauce \$1.00

CABINET AND COUNTER OPTIONS:

Check out our cabinet for regular favourites and seasonal options