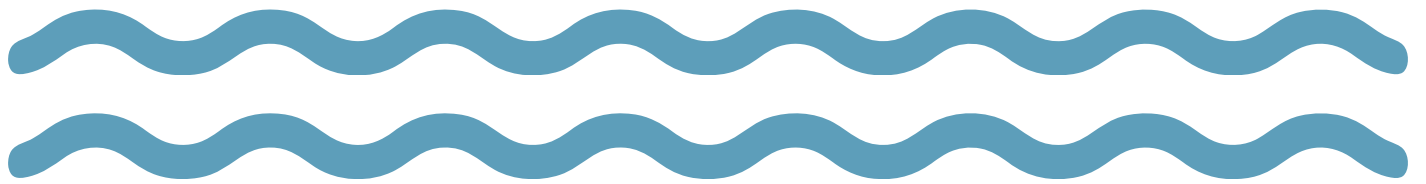


MARE

DE SMAAK VAN HET GETIJ



Welcome to Mare!

At Mare, we focus on pure, seasonal ingredients from our region. We work closely with local farmers and fishermen who produce with respect for nature. This results in honest, characterful dishes inspired by our own surroundings.

Our menu reflects what the region has to offer, with dishes that follow the rhythm of nature and the seasons. Whether you're here for a simple, flavorful meal or a full culinary experience, at Mare you'll taste the power of fresh, sustainable regional products.

Enjoy the taste of the tide!

MARE

LUNCH MENU – 11:30 AM TO 4:00 PM

SOUP & BITES

BISQUE 8.50

A creamy bisque made from beach crabs from the North Sea

SOUP OF THE DAY 7.95

Feel free to ask us about today's soup!

BREAD PLATTER 7.50

Bread from the local bakery served with pesto, rouille, and herb butter

COLD LUNCH DISHES

YOGHURTBOWL 7.95

Ommelander yogurt with Frisian granola, sea buckthorn compote, and seasonal fruit

BUN WITH CHEESE 7.95

With cheese, sea buckthorn-apricot compote, arugula, and sunflower seeds

SMOKED SALMON SANDWICH 13.50

Wood-smoked Harlingen salmon with cream cheese and wakame

BUN CARPACCIO MARE 12.95

Bread with beef and seaweed carpaccio

SALADS

Served with bread and herb butter

MELON SALAD 15.50

Melon, basil, tomato, mozzarella, finished with a raspberry vinaigrette

SMOKED SALMON SALAD 16.95

Salad with wood-smoked Harlingen salmon, capers, tomato, wakame, and honey dill mayonnaise

CARPACCIO SALADE MARE 15.95

Salad with beef and seaweed carpaccio, sun-dried tomato, cucumber, capers, and marinated oyster mushrooms

CROQUE MONSIEUR TEXEL 8.95

Croque Monsieur with ham and cheese, topped with creamy Texel cheese sauce

WADDENUURTJE 15.95

Soup of the day served with bread & herb butter, croquette on bread, and a homemade savory tartlet

FRIED EGGS OYSTER MUSHROOMS 13.25

Three fried eggs on sourdough bread with hummus and marinated oyster mushrooms

FRIED EGGS HAM AND CHEESE 13.50

Three fried eggs on sourdough bread with ham & cheese

FRIED EGGS BACON 13.95

Three fried eggs on sourdough bread with bacon, tomato, and cheese

CROQUETTES ON BREAD 12.75

Two beef croquettes on sourdough bread, served with Groningen Marne mustard

MUSHROOM CROQUETTES ON BREAD 12.75

Two oyster mushroom croquettes on sourdough bread, served with curry mayonnaise

VEGAN NY FUSION BURGER 18.95

Crispy vegan burger on a soft bun with wakame salad and burger sauce. Served with fresh fries

BEEF BURGER 19.95

On a soft bun with lettuce, bacon, cheese, and burger sauce. Served with fresh fries

WECKERBEKJE 19.95

Crispy fried Claressé fillet from Ameland, served with fresh fries and remoulade sauce

WADDEN MUSSELS 23.95

Mussels from the Wadden Sea with seasonal vegetables, stewed in Skuumkoppe beer. Served with fries, potato bread, cocktail sauce, and remoulade sauce



AVAILABLE AS VEGAN ON REQUEST
VEGAN OPTION AVAILABLE UPON REQUEST

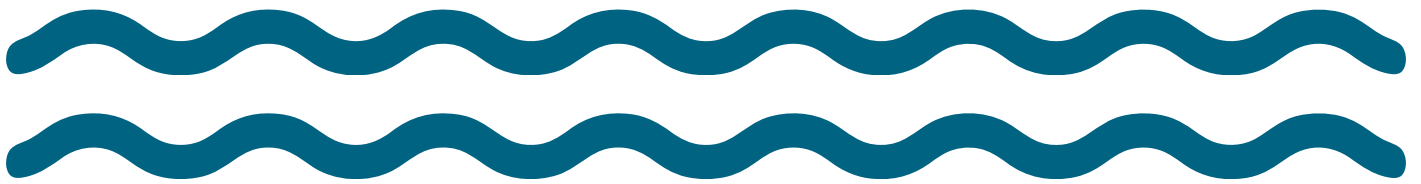
Do you have any special dietary requirements, allergies, or intolerances? Please always inform our staff so we can accommodate your needs.

QR CODE FOR MENU TRANSLATION
& ALLERGEN LIST



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Enjoy the taste of the tide!

MARE

DINNER MENU – FROM 4:30 PM

SOUPS

BISQUE 8.50
A creamy bisque made from beach crabs from the North Sea

SOUP OF THE DAY 7.95 
Feel free to ask us about today's soup!

STARTERS

MELONSALAD 10.50 
Melon, basil, tomato, mozzarella, finished with a raspberry vinaigrette

CARPACCIO SALAD MARE 12.50
Salad with beef and seaweed carpaccio, sun-dried tomato, cucumber, capers, and marinated oyster mushrooms

WOOD-SMOKED SALMON CARPACCIO 16.50
Wood-smoked salmon served with wasabi, wakame, beetroot, and a soy crumble

BREAD PLATTER 7.50 
Bread from the local bakery served with pesto, rouille, and herb butter

QR CODE FOR MENU TRANSLATION & ALLERGEN LIST



 **VEGAN OPTION AVAILABLE UPON REQUEST**
 **VEGAN OPTION AVAILABLE UPON REQUEST**

Do you have a dietary requirement, allergy, or intolerance? Please always inform our staff so we can accommodate your needs.

MAIN COURSES

WADDENPAELLA 20.95 
Pearl barley paella with seasonal fish, Wadden cockles, seaweed, and fresh vegetables

VEGAN CURRY 18.95 
Vegan curry with lemongrass, lime leaf, and roasted cauliflower, served with rice, cashew nuts, and papadum

VIS CURRY 22.95
Curry with North Sea fish, Wadden mussels, cockles, and roasted cauliflower, served with rice, cashew nuts, and papadum

BEEF BURGER 19.95
On a soft bun with lettuce, bacon, cheese, and burger sauce. Served with fresh fries

WECKERBEKJE 19.95
Crispy fried Claressse fillet from Ameland, served with fresh fries and remoulade sauce

VEGAN NY FUSION BURGER 18.95 
Crispy vegan burger on a soft bun with wakame salad and burger sauce. Served with fresh fries

WADDEN MUSSELS 23.95
Mussels from the Wadden Sea stewed with seasonal vegetables in Skuumkoppe beer. Served with fries, potato bread, cocktail sauce, and remoulade sauce

DESSERTS

SUMMER TIRAMISU 9.75
Biscuit soaked in limoncello, layered with mascarpone, strawberries, lemon curd, and an almond crisp

FRUITY BREEZE 8.25 
Sorbet with fresh fruit and whipped cream

AFFOGATO 6.50 
Vanilla ice cream topped with a rich espresso

SEA BUCKTHORN CHEESECAKE 4.75
Sea buckthorn cheesecake

KIDS' ICE CREAM 4.75 
Two scoops of ice cream with whipped cream

WARME DRANKEN

KOFFIE	2.95
ESPRESSO	2.95
KOFFIE VERKEERD *	3.25
CAPPUCCINO *	3.25
LATTE MACCHIATO *	4.20
FLAT WHITE *	3.50
* mogelijk met havermelk	
SHOT SIROOP	0.95
THEE, KEUZE UIT:	2.95
- SCOTTISH BREAKFAST	- KAMILLE
- ROOIBOS	- EARL GREY
- VLIERBLOESEM EN CITROEN	- KERSENBLOESEM
	- GROENE THEE GUNPOWDER
VERSE MUNTTHEE	4.50
VERSE GEMBERTHEE	4.50
CHAI LATTE	4.25
WARME CHOCOLADEMELK	3.85

VOOR BIJ DE KOFFIE

DUINDOORN CHEESECAKE	4.75
APPELTAART	4.95
HET WAD? GEBAKJE	4.75
SLAGROOM	0.95

VOOR BIJ DE BORREL

MINI BORRELPLANK VEGA	7.95	
Olijven, nootjes en kaas		
AMELANDER RUNDVLEES BITTERBALLEN	8.00	
Bitterballen met Marne mosterd (8 stuks)		
TERSCHELLINGER VISKROKETJES	7.25	
Viskroketjes (2 stuks, 50 g) met rouille		
WADDENPLANKJE OM TE DELEN	15.50	
Samenstelling van diverse borrelhapjes		
BROODPLANKJE	7.50	
Brood van de lokale bakker met pesto, rouille en kruidenboter		
SAMOSA'S	8.00	
Samosa's met chilisaus (8 stuks)		

KOUDE DRANKEN

CHAUDFONTAINE BLAUW	3.25
CHAUDFONTAINE BLAUW XL	6.95
CHAUDFONTAINE ROOD	3.25
CHAUDFONTAINE ROOD XL	6.95
MELK	2.95
KARNEMELK	2.95
SPRITE	3.40
FANTA	3.40
COCA COLA ZERO	3.40
COCA COLA	3.40
CASSIS	3.40
ICE TEA GREEN	3.50
ICE TEA SPARKLING	3.50
RIVELLA	3.50
BITTER LEMON	3.50
GINGER ALE	3.50
TONIC	3.50
APPELSAP SCHULP	3.50
SINAASAPPELSAP SCHULP	3.50
CHOCOMEL	3.40
FRISTI	3.40
IJSKOFFIE MET SLAGROOM	4.95

BIEREN

HERTOG JAN (TAP)	3.80
HERTOG JAN 0.0 (FLES)	4.10
TEXELS SKUUMKOPPE (TAP)	4.50
TEXELS SKUUMKOPPE 0.0 (FLES)	4.25
TEXELS WISSELBIER (TAP)	4.50

MOJ FRISDRANK

3.85 

Lokaal geproduceerde frisdrank, verkrijgbaar in verschillende smaken. Moj Lemonade is 100% biologisch, vegan en glutenvrij!

DIVERSE SMAKEN

Roos & Framboos
Bosbes & Lavendel
Kruisbessen & Vlierbloesem
Rabarber & Hibiscus
Gember & Citrus

moj
Lemonade 

WIJNKAART

WITTE WIJNEN

FRUNZA — PINOT GRIGIO (TRANSYLVANIË, ROEMENIË)

Fris | licht | ananas | witte perzik | meloen | grapefruit

GLAS 4.95/FLES 24.75

LA BARBACOA — VERDEJO (GALICIË, SPANJE)

Levendig | fruitig | citrusfruit | amandelen | steenfruit

GLAS 4.95/FLES 24.75

ANTE CIME GRANDE RESERVE — CHARDONNAY (ZUID-FRANKRIJK)

Vol | hout | subtiel vetig | rijp geel en tropisch fruit

GLAS 5.50/FLES 27.50

FREUDE GUTES DOMTAL (ZOET) — BLEND (NAHETAL, DUITSLAND)

Zoet | licht | fruitig

GLAS 4.50/FLES 22.50

ROSÉWIJNEN

FORTE ALTO — PINOT GRIGIO (DOLOMIETEN, ITALIË)

Fris | licht | rode bessen | citrusvruchten

GLAS 5.50/FLES 27.50

LA BARBACOA — GRENACHE (GALICIË, SPANJE)

Rond | vol | fruitig | rood fruit

GLAS 4.95/FLES 24.75

VILLA LAUZA — BLEND (CÔTES DE PROVENCE, FRANKRIJK)

Lichtroze | Droog | fruitig | roodfruit | bloemen

FLES 28.50

RODE WIJNEN

FRUNZA — MERLOT (TRANSYLVANIË, ROEMENIË)

Zacht | licht | toegankelijk | rood fruit

GLAS 4.95/FLES 24.75

LA BARBACOA — TEMPRANILLO (CASTILIË-LA MANCHA, SPANJE)

Vol | rond | fruit | rood fruit | specerijen

GLAS 4.95/FLES 24.75

ROMI & LOLA — PRIMITIVO (PUGLIA, ITALIË)

Vol | fruitig | intens | robuust | biologisch

GLAS 5.50/FLES 27.50

MOUSSERENDE WIJNEN

LA BRAVA BRUT — BLEND (PENEDES, SPANJE)

Fris | licht | handgeplukte druiven | groene appel | peer | noten

FLES (18.7CL) 7.95

FLES (0.75L) 30.00

FLES (1.50L) 58.00

CARL JUNG — ALCOHOLVRIJ - BLEND (RHEINGAU, DUITSLAND)

FLES (20CL) 6.95

MARE

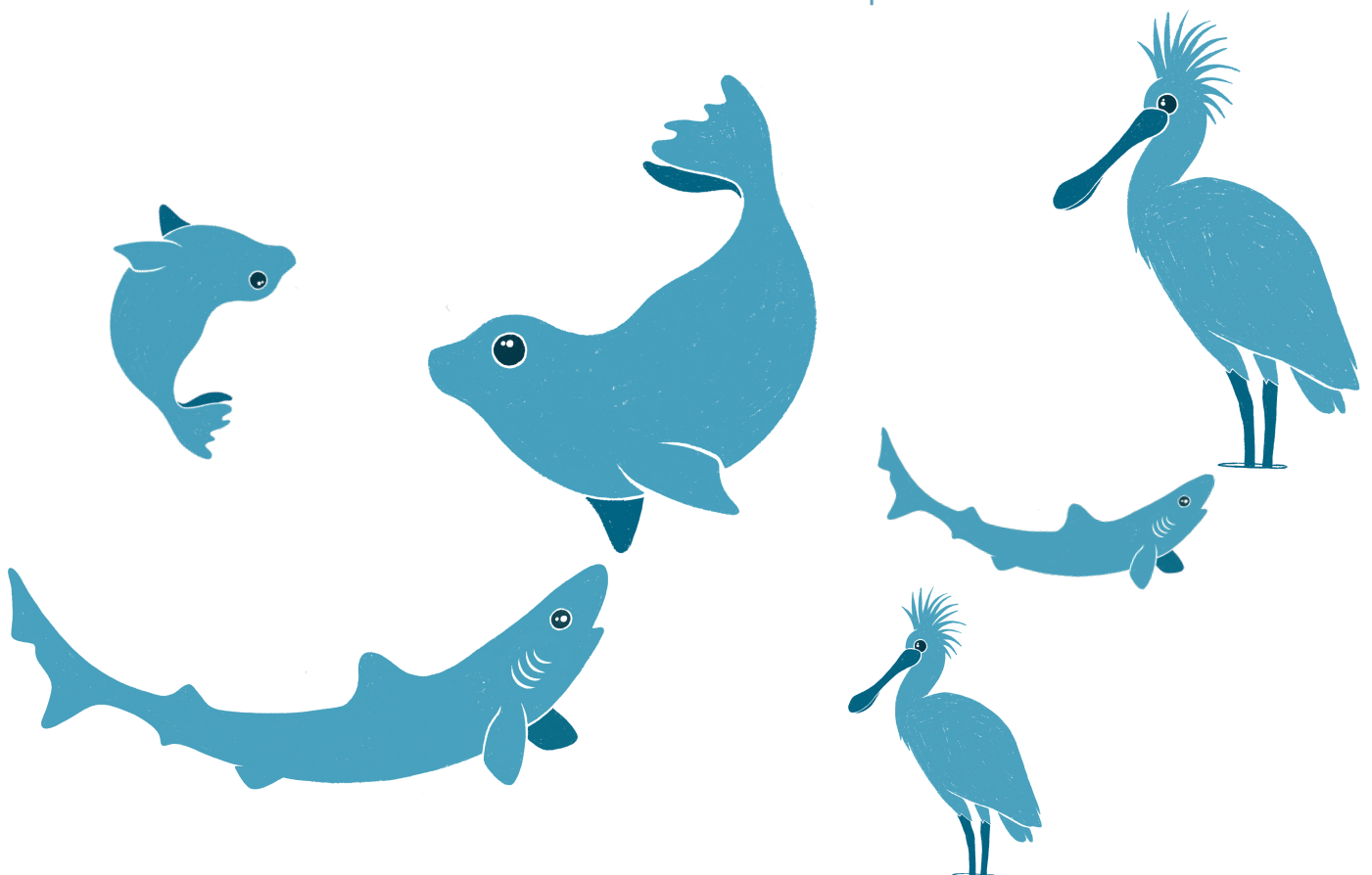
VOOR DE KLEINE WADLOPERS

SCHELPJES PASTA 9.95
Met tomaatjes, geraspte kaas en basilicum

WECKERBEKJE 9.25
Met verse friet en appelmoes

KROKETJE VAN AMELAND 8.50
Met verse friet en appelmoes

POFFERTJES 8.50
Met aardbeien, roomboter en poedersuiker



MARE

VOOR DE KLEINE WADLOPERS

KOUDE DRANKEN

MELK	2.95
KINDERAPPELSAP	2.00
APPELSAP SCHULP	3.50
KINDERSAP MULTIVITAMINE	2.00
SINAASAPPELSAP SCHULP	3.50
CHOCOMEL	3.40
FRISTI	3.40

WARME DRANKEN

WARME CHOCOMELK	3.85
WARME CHOCOMELK MET SLAGROOM	4.60
BABYCCINO	2.50

BOERDERIJS

VRAAG ONZE BEDIENING NAAR ONZE IJSJES

NATUURLIJK FRUITIJS

VRAAG ONZE BEDIENING NAAR ONZE IJSJES

KINDERIJS

Twee bolletjes ijs met slagroom

4.75

