

MOUT



Welcome at MOUT

We're a food hall and brewery café with seven international kitchens. The Gooische Bierbrouwerij brews a huge selection of beers in our building, which flow from our taps.

In this menu newspaper you will find all the menus from the kitchens and all the drinks from our bar.

What makes us unique as a food hall is that we offer **table service**, so you don't have to walk to the bar or kitchens yourself!

Good to know: if you order dishes from multiple kitchens, they can be served at different times, because each kitchen operates independently!

You stay seated, we'll take care of the rest – cheers!

IT'S COZY SEASON

Chai Latte	5
With espresso	+0.5
Verdejo	7 33
Rioja, Spanje - It is a white Rioja, a glass full of power and yet fresh and spicy	
Arie Bombarie (op fles) 9% - 26 IBU*	6.5
Limited edition Hazy IPA, fruity, cloudy, with notes of citrus and soft hops	
Tempranillo	7.5 36
Rioja, Spain - You taste and smell vanilla, blackberries and juicy cherries	
Speculaas Latte	5.5
When in doubt, we say YES!	

SMOOTHIES 6.25

- Ruby Rose**
Strawberry, banana and red fruit
- Passionate Duo**
Mango and passionfruit
- Purple Rain**
Apple, pear and red fruit

JUICES

- Iced Coco Matcha** 6.5
- Apple Ginger Juice** 5.5
Apple, pear and ginger
- Fresh Orange Juice** 4.75
- Willie Wortel** 5.5
Orange, carrot and ginger
- Apple Juice** 3.95
- Homemade lemonade** Choose: 6
Citrus - Basil | Elderflower | Homemade Iced Tea

SWEETS 5.75

- Applecake**
With crumble and whipped cream
- White choco pistache cheesecake**
With Bastogne biscuit crust
- Carrot cake**
All-time favorite, the phenomenon
- Date caramel biscotti cookie**
With nuts, biscotti and you guessed it: dates.



**ALLERGENS
ENGLISH MENU
NEWS
EVENTS**

COFFEE

Espresso	3.5	Flat white	5
Coffee	3.75	Latte macchiato	5
Cappuccino	4.25	Macchiato	3.75
Coffee with milk	5	Hot chocolate	5
Americano	3.75	With whipped cream	+0.5
Double espresso	4.5	Fresh mint tea	4.5
Tea	3.75	Fresh ginger tea	4.5
		fresh ginger-mint tea	5

SWEET DRIPS

- Matcha Latte** 5
- Chai Latte** 5
With espresso +0.5
- Speculaas Latte** 5.5
- Iced Latte** 5.5
Ice, espresso, oat milk, caramel

BREAKFAST BRUNCH

v.a. 09:00

EGGS

- Shakshuka** ✓ 12
Spicy tomatoes, egg, bell pepper, parsley, feta and sourdough bread
- Scrambled eggs (On sourdough bread)**
- Naturel* ✓ 7.5
Cheese ✓ +0.5
Bacon +1
Salmon +2
Grilled vegetables & feta ✓ +1
- Eggs benedict (On brioche)** 12
Choice of: Bacon — Salmon — Avocado ✓
- Add avocado* +1.5
Add Parmesan +1.5

PANCAKES 8.5

- Nutella and fresh fruit** ✓
- Crème brûlée** ✓
- Bacon and maple-syrup**
- Apple with cinnamon sugar** ✓

SPECIALS

- Breakfast bagel** 11.5
Creamcheese, salmon, avocado and egg
- Açaí bowl** ✓✓ 11
Banana, linseed and red fruit
- French toast** ✓ 11
From sugar bread, choose:
- with forest fruit jam
- with apple crumble and custard +1

WINES

WHITE

Sauvignon	6 28
Domaine Lodez, France - A true friend of everyone, slightly dry, a bit citrusy, and deliciously fresh.	
Chardonnay	6.5 30
Domaine Lodez, France - As a true Chardonnay should be, somewhat oily, fruity and with notes of wood.	
Pinot Grigio	7 33
Terre Dei Dogi, Italy - Soft, seductive, peachy, and therefore a favorite for years! (Also with the staff)	
Verdejo	7 33
Rioja, Spain - We've got a real winner: drumroll please: Conde de Tresaguas. It's a white Rioja, a glass full of power yet refreshing and spicy.	
Vermentino	7.5 36
Tuscany, Italy - Our friends at Monte Antico Toscana are celebrating their 50th anniversary, and to celebrate, they released this Vermentino. It's oak-aged, has characteristic, beautiful acidity, and is full and ripe. Here's to the next fifty! Fifty years, huh?	

ROSÉ

Cinsault	6 28
Domaine Lodez, France - Good weather or bad, this rosé is always perfect. A touch of red fruit, a touch of spice.	
Pinot Nero	7 33
Terre Dei Dogi, Italy - This is proof that making rosé isn't just an art mastered by the French. This Italian wine is smooth and fresh with hints of wild strawberries.	
Grenache	8 38
Aix en Provence, France - Quality, and you can taste it: crisp, refreshing with notes of raspberry and grapefruit. Beautifully clear. Cheers!	
Magnum 1.5L	72

RED

Merlot	6 28
Sicily, Italy – Sicilian red at its finest! Fruity, warm, and with a hint of spice. Don't be tempted, or you'll drink this far too quickly.	
Montepulciano	7 33
Abruzzo, Italy - Molto gustoso per tutti! That's Italian for "very tasty for everyone!"	
Shiraz	7.5 36
Western Cape, South Africa - A true wolf in sheep's clothing; a smooth, sultry red wine with heavy undertones.	
Tempranillo	7.5 36
Rioja, Spain - After nine months of oak aging, this wine is a true powerhouse! You'll taste and smell vanilla, blackberries, and juicy cherries. A classic Rioja in its finest form. X	

BUBBLES

Cava	6 30
Penedès, Spain - We love Cava! It's elegant, fresh, and irresistible. Coupe or flute? Or bottle?	
Vinho Verde	7 33
Slightly sparkling Vinho Verde, Portugal - A Portuguese favorite; very lightly sparkling and with a hint of fresh green apple. Seriously. So, relatively low alcohol (10%), will you have another?	
Laurent - Perrier	90
Champagne, France - Fresh, clean, and elegant. Seize the moment! Cheers!	

ORANGE

Gros Manseng	7 33
Côtes de Gascogne, France - Yes, oh my, so contemporary. A rich, full flavor, just like you'd expect from an orange wine. A touch of citrus and spice. A must-try!	



HOUSE OF Cocktails SINCE 2017

We love cocktails and go above and beyond to create something fantastic. From classics to innovations, from the finest ingredients to just-distill-it-yourself. **Ready to shake it up?** Welcome to MOUT, the cocktail club!

Paloma	10.5 38
Take a look into my pink eyes, drown in a sea of grapefruit, lime and tequila. Don't worry babe, I'll surprise you.	
Sgroppino	9.5
Let's freeze the moment. My dear trust me, I'll cool you down. Prosecco, lemon sorbet ice cream, MOUT vodka and lime juice.	
Whiskey Sour	11.5
I'm sweet and foamy, you should get to know me.	
Espresso Martini	12.5
"Double shot espresso, vodka and some liquor please" Shaken, not stirred.	
Amaretto Sour	11.5
My almond eyes and sweet smell, soured-up quite well	

P*rnstar Martini	12
Well, I'm starting to get famous all over the world. All genders love me; I'm smooth, sweet, strong but above all: passionate. Try me.	

Margarita Slush	11
You might mistake me for someone else. However, the worst that can happen is you end up with a pizza	

Moscow Mule	11
Not a cow, but you know how. MOUT vodka, lime, mint, angostura bitters and Fever-Tree Ginger beer.	

MOUT GIN & FEVER-TREE

Strawberry Pink	12
MOUT Pink Gin Red fruits Fever-Tree Raspberry tonic	
London Fly	11.5
MOUT Citrus Gin Lime Lemon Fever-Tree Indian tonic	
Bali Blossom	12.5
MOUT Floral Gin Cucumber Fever-Tree Indian tonic	

SPRITZ

The more the merrier; Carafe (1.2L) to share!	
Elderflower Spritz	9.5 35
The prettiest bouquet of flowers would come short to me. I'm shimmering with flora and nectarous like honey.	
Arancia Rossa Spritz	9.5 35
People would describe me as exotic, sassy and bold. Blood orange, cava and sparkling soda.	
Limoncello Spritz	9.5 35
Sì, tutti, sì. I'm the thing you were looking for.	
Aperol Spritz	9.5 35
"Bring me a fancy glass, some aperol and cava" she said, and please honey "cuff me off with some sparkling soda".	

LIQUEURS 5

Amaretto — Baileys — Cointreau — Grand Marnier — Frangelico — Kahlua — Sambuca — Tia Maria — Licor 43 — Limoncello — Salmari

VODKA

MOUT Vodka	4.8
Ketel One	5
Grey Goose	6

TEQUILA

Jimador	5
LALA Reposado	7

WHISKEY

MOUT Triple Malt	4.8
Jack Daniels	5.5
J.W. Black Label	5.5
Chivas Regal 12 yrs (blend)	7
Oban west 14 yrs (single malt)	7

COGNAC

Hennessy V.S.	7
Calvados	5.5
Vieux	5

RUM

MOUT White Rum	4.8
Bacardi Blanca	5.25
Bacardi Negra	5.25
Havana Club	5.5

MOUT Signature SHOTS

Meloncello	5.5
Made with cantaloupe melon	
Señor 43	6.2
Licor 43 and sgroppino	

MOCKTAIL (0.0%)

Virgin P*rnstar Martini	9.5
Passionfruit Vanilla Pineapple	
Italian Spritzero	9.5
Martini Vibrante Fever-Tree Raspberry tonic	
Bob's Champagne	6.5
Ginger ale Tonic Strawberry	
Heb 'r ff geen Gin in	10.5
Alcoholfree gin Fever-Tree Raspberry tonic Orange	
Spiced Mule	10
Green apple Lime Herby basil Fierce jalapeño Chili Soda	

SOFT DRINKS

Coca cola, zero sugar	3.95
spa blue, red	3.95
Lipton ice tea	4.1
(Sparkling / green / peach)	
Cassis	3.95
Fanta	3.95
Sprite	3.95
Ginger Ale	4.1
Bitter lemon	4.1
Tonic	4.1

Rivella	3.95
Chocomel	3.95
Fristi	3.95
Fever tree tonic	5
Fever tree Ginger beer	5
Kids limo	2
Marie Stella Maris (0.75l)	7
Still/Sparkling	
Homemade lemonade Choose:	6
Citrus & Basil Elderflower Homemade Iced Tea	



BEER

of the award-winning **GOOISCHE BIERBROUWERIJ** Brews accessible beers with a soft character. This is due to the ingredient buckwheat. Buckwheat is a plant that has been growing on the poor sandy soils of **het Gooi** is cultivated and was an important food source. It forms the basis for the development of the six Gooi villages: Blaricum, Bussum, Laren, Hilversum, Huizen, and Naarden. It can be found in many Gooi flags and coats of arms. The beers are made, where possible, from **local ingredients**.



GOOISCH GOUD 5% - 28 IBU*
Drinkable | Full of Flavor | Mildly Bitter

3.5 | 4.25 | 8

The tastiest craft pilsner in the Netherlands, developed especially for Foodhall Mout. This "Urtyp Pilsner" is unfiltered and unpasteurized and inspired by Czech pilsner; richer in flavor than a standard Dutch pilsner.

GOOISCH WIT 4% - 18 IBU*

Fresh | Drinkable | Smooth

A "Weizen"-style beer made with buckwheat instead of wheat, a Buchweizen, in other words;) with the characteristic "banana aroma" from the wheat yeast. A smooth, creamy, non-bitter beer.

6.25

GOOISCH BLOND 5,5% - 27 IBU*

Spicy | Fresh | Dry

A full-bodied "Blond" beer, but made according to the Gooische Bierbrouwerij's recipe, more locally sourced, and therefore with buckwheat.vMildly bitter with a soft hop aroma and a refreshing spiciness from the buckwheat. The first beer the Gooische Bierbrouwerij launched in 2010.

6.25



GOOISCH SAISON (on bottle) 6% - 28 IBU*
Dry | Fresh | Full

6.5

This refreshing "Saison" is brewed with St. John's rye. This rye takes its name from the harvest season around St. John's (June 24th) and is grown by the Laren Old Agricultural Crops Foundation. Rye gives this dry beer



GOOISCH ZWART 5% - 26 IBU*
Roasted | Fresh | Drinkable

6.5

Gooisch Zwart is the brewery's pride and joy. This beer consistently wins awards and was even named Best Beer in the Netherlands at the Dutch Beer Challenge. The German beer style "Schwarz" is a bottom-fermented beer, just like our Pilsner and Rood. Made with roasted malts (think toasted bread), it's easy to drink and pairs well with any dish from Foodhall Mout.

GOOISCH IPA 5,5% - 40 IBU*

Hoppy | Accessible | Long Finish

Because we prefer to source our ingredients locally, we use four beautiful German hops (and no American or Australian ones) for this IPA, along with three types of Dutch malts. So, it's essentially an EU IPA.

6.5



GOOISCH ROOD 5% - 24 IBU*
Caramel | Hoppy | Drinkable

6.5

Let yourself be tempted by something you might not know yet; this Rood is a 'Red Lager', or a bottom-fermented beer, like a pilsner, just as drinkable but amber-colored with warm, honeyed notes from the caramel malts and dry-hopped with Mandarina Bavaria.



SALTY SOUR (on bottle) 4% - 14 IBU
Fris | Zacht | Licht

6.5

The Gooische brewery enjoys brewing classic beer styles, such as the German beer style "Gose," a tart beer with coriander seeds and sea salt, similar to wheat beer but slightly tarter. This lesser-known German style, a precursor to modern "sours," offers a tasty alternative to soft drinks.



GOOISCH STOUT 8% - 37 IBU*
Chocolate | Coffee | Creamy

6.8

This stout is brewed with local oats from Laren. The oats give this beer a creamy mouthfeel, and the roasted malt gives this gold-award-winning stout a smooth, coffee-like flavor.



GOOISCH TRIPEL 8,5% - 31 IBU*
Spicy | Sweet | Full of Flavor

6.7

A classic golden-colored "Tripel" made with Triticale, a cross between wheat and rye grown for us by the Stichting Oude Landbouwwelden Laren (SOLL). A truly local beer, and voted the Best Beer in the Gooi region!

GOOISCHE BUBBEL (on bottle) 9% - 26 IBU*

Champagne | Fresh and sweet | Floral

6.95

Our signature beer, the most famous beer from the Gooi region that everyone, even the less seasoned beer drinker, is won over by: a strong blond ale with champagne yeast! Full-bodied, smooth, and sweet with a floral nose and a dry, champagne-like finish.

GOOISCH QUADRUPPEL 9% - 24 IBU*

Warming | Smooth | Caramel

6.8

Caramel is the color, the aroma, and the flavor. This smooth quadrupel isn't thick or overly sweet, but rather easy to drink with notes of marzipan, almond, and a hint of anise in the aftertaste.



NAÏS

TEQUILA
FLAVOURED
BEER

6 | Bucket (6pcs) | 34



Siiiiii, the best Mexican Lager in the Netherlands on Untappd.

A refreshing, thirst-quenching beer with notes of citrus, tropical fruit, and tequila.

Give your day a little sunshine, have one! Very good, very NaïS! - 5.0%



GOOISCHE BOCK 7% - 25 IBU*

Softly sweet | Warming | Tough

6.7

That time of year; our award-winning rye bock is back! Brewed with rye from Land van Ons and a touch of smoked malt, this bock is not only smooth, sweet, and warming, but also robust and easy to drink.

GOOISCHE WINTER 9% - 26 IBU*

Tannins | Warming | Sweet

6.8

Gooische Winter explores the intersection between beer and wine. The flavor is round and sweet, like a classic barley wine, while the use of wine yeast gives the beer a tart finish and evokes the characteristic tannins of a red wine.

ARIEBOMBARIE 6.5
HAZY IPA 5,5% - 31 IBU*

Every employee who has contributed to the success of the Gooische brewery for 5 years receives their own beer of choice!



Arie Bombarie was brewed for Aaron, who rose from bartender to sales manager. With bravado, he's getting the whole of the Netherlands excited about the beer from the Gooische region. He chose a hazy IPA with local oats and hops.

The beer is fruity, hazy, with notes of citrus and soft hops, and just like Aaron himself, it is *deliciously unfiltered*.

LESS ALCOHOL

GOOISCH LICHT 0.3% 6

At less than 0.3% ABV, this beer is delightfully light in flavor, alcohol, and calories. The sportiest thirst quencher from the Gooi region! A beer you can drink as much as you like ;)

HOPPY LIGHT IPA 0.3% 6

Loosely based on our 'Gooisch Rood,' it has a lovely caramel note and a pleasant hoppy note. The beer contains less than half a percent alcohol, making it a great alternative if you don't want to drink alcohol or have to drive.

LINDEBOOM RADLER (0% of 2%) 5.5

A refreshing blend of (non-alcoholic) beer and natural citrus lemonade. Slightly cloudy, fruity, and balanced sweetness with a pleasantly refreshing finish and a fine head.

LOWLANDER WIT (0.0%) 6.5

Lowlander 0.00% Wit is the very first alcohol-free beer from the Amsterdam brewery. A true 0.00% Wit with the 100% natural flavor of orange and lemon peel. Thirst-quenching and refreshing.

LA TRAPPE EPOS (0.0%) 5.5

The most "regular" non-alcoholic beer in our range. A refreshing, cloudy, light-blond Trappist beer with a generous head.

GOOISCH GRISETTE 3,5% - 30 IBU*

Fresh | Light | Thirst-quenching

6.5

A good choice if you're not in the mood for sugary soft drinks but still want something refreshing with a bite. A good thirst quencher with a dry finish thanks to the yeast used, which also adds a touch of clove and a pleasant hoppy bitterness. Brewed with local wheat.



GOOISCHE GRAPE ALE

8.5

The Gooische Bierbrouwerij is the first brewery in the Netherlands to focus intensively on the new beer style "Grape Ale," brewed with local grapes from Wijngaard Zonnestraal in Hilversum. The beauty of this beer style is that it's not yet set in stone, and there's still plenty of room for experimentation. The brewmaster creates a new variation every year. Ask the staff!

GOOISCHE BARRELAGED BIEREN

8.5

We regularly come across beautiful barrels. Our brewer likes to let his beers mature in them for a few months. Each time, new combinations of beers (bock, tripel, stout) and barrels (wine, rum, whisky) are created. This "barrel aging" makes this full-bodied beer even richer and more robust in flavor. Ask about our current selection!

Tasting

GOOISCHE

Discover the different draft beers from the Gooische Bierbrouwerij with a 'flight' of 4 different draft beers

TOUR

On various Sundays, we offer guided tours of our brewery. During this informal tour, you'll get a look inside the brewery, learn about the brewing process, and hear the story of its origins. You'll also enjoy a tasting of three beers, along with an explanation of the beer style. And of course, you'll have plenty of opportunity to ask any questions you might have!

For more information or to register online, please visit: www.gooischebierbrouwerij.nl

Interested in visiting the Gooische Bierbrouwerij with a group or company? Send an email to: info@gooischebierbrouwerij.nl

GLUTEN-FREE

LOWLANDER BLOND <0.3% 6.5

Lowlander Non-Alcoholic Citrus Blond is botanically brewed with crushed orange and lemon peel. Smooth and refreshing with a citrusy finish.

* IBU = 'International Bitterness Units', the unit in which the bitterness of a beer is expressed.

CALIENTE

LUNCH

Till 17:00

Argentinian steak sandwich 11.5
Diamond tenderloin - chimichurri - tomato - chipotle mayo

Caliente Club Sandwich 12
Chicken - avocado - lettuce - nachos

Caliente Vegan Club Sandwich 12
Eggplant - avocado - chimichurri - nachos

Birria cheese burger 11.5
Pulled beef - chipotle mayo - cheese

Smoked mackerel sandwich 9.5
Chipotle - avocado - smoked mackerel

Mexican Al pastor burger 10.5
Roasted pork - lettuce - onion

QUESADILLA XXL

8.5

Wheat tortilla with melted cheese, tomato salsa, and chipotle mayo

Optional: +3.5

Chicken salsa | Steak | Roast pork | Pulled beef | Mushrooms

Children's quesadilla 3.5

TACOS

10

Made from corn, so gluten free! (2pcs)

Choose one:

Chicken salsa | Steak and cheese | Roast pork | Birra pulled beef and cheese | Mushrooms and cheese

CEVICHES

Peruvian style

Small - 12.5 | Big - 16.5

Ceviche Classico

Sea bass - "leche de tigre" - sweet potato - Peruvian corn

Ceviche Mixto

Sea bass - prawns - "leche de tigre" - sweet potato - Peruvian corn

Ceviche con Mango

Sea bass - "leche de tigre" - spicy mango salsa - avocado - Peruvian corn

SIDES

Caliente Salad 8.5
Avocado - corn - tomato - grilled pepper dressing - fêta

Portie quacamole 2.5

Small portion of nachos 4

Caliente salsa 1
Homemade habanero salsa, chipotle and red pepper

DESSERTS

Passion of Lima 7.5
Homemade ice cream cake with lime and passion fruit curd

Mexican brownie 6.5
Almond - cinnamon - chili pepper - milk chocolate mousse

DRINKS BITES

Mini burritos (6 pcs) 8
Black beans - cheese - salsa

Spicy chicken wings (6 pcs) 9
Mango salsa - chipotle - coriander

Mexican meatballs 9
With tomato salsa

Pimientos de padrón 7.5
Grilled mild peppers with olive oil and sea salt

Caliente drinks platter 2 p - 12 | 4 p - 23.5
A colorful tasting of different bites

Caliente Vega drinks platter 2 p - 12 | 4 p - 23.5
A colorful tasting of different bites



TOSTADAS

CRISPY TORTILLAS 10

Roasted eggplant | Chicken salsa | Prawns, chipotle and avocado

BBQ PLATTER

Small - 12 | Big - 23.5

Taco board

Mix of the chef's favorite tacos

Mexican spare ribs plank

Ribs - BBQ sauce - roasted potato

Argentijns beef plank

Diamond hare - chimichurri - roasted potato

CASADEL NACHO

9.5

Tomato salsa - cheese sauce - crème fraîche

Guacamole +2

Pulled beef +2

Chicken +2

Double cheese +1.5

Paddenstoelen +2

Vegan +0

BURRITOS

12

Wheat tortilla filled with black beans, rice, lettuce, and coleslaw.
Served with crème fraîche.

Choice of:

Chicken salsa | Steak | Pulled beef | Roasted pork | Mushrooms

BURRITO BOWL

12

A burrito without the jacket, with salad, super healthy!

Choise of:

Mexican rice or roasted potato

And then choose from:

Chicken salsa | Pulled beef | Roasted pork | Roasted eggplant | Mushrooms



VIET KITCHEN

CLASSICS

Goi Cuon (Saladrolls) (4 pcs) 9

Rice paper springrolls filled with rice vermicelli, lettuce and vegetables. Dipsauce: satéhoisin and Saigon dressing
Choose: Beef | Chicken | Shrimp | Pork | Tofu

Duck Roll (4 pcs) 10
Vietnamese crêpes filled with duck and vegetables. Served with hoisin sauce

Banh Xeo 10
Vietnamese pancake omelette filled with and vegetables. Served with fishsauce.
Add: Beef | Chicken | Shrimp | Pork | Tofu +5.5

LUNCH

Banh Mi 9.75
Authentic Vietnamese baguette with vegetables and choose: Chicken | Beef | Tofu

Bao Spicy Chicken 10
Vietnamese steamed Bao bun with spicy crispy chicken, spring onion, lettuce and vegetables

Bao Duck 10
Vietnamese steamed Bao bun with tender duck pieces

Bao Saigon 10
Vietnamese steamed Bao bun with fried tofu dipped in fried union

Hanoi Salad 10
Fresh Vietnamese salad with homemade dressing with baked onions and fried onions
Choose: Beef | Chicken | Shrimp | Pork | Tofu

BOWLS

Crispy Chili Wok 12
Thick Udon noodles with stir-fried vegetables, crispy chili oil and fried unions, served with:
Choose: Beef | Chicken | Shrimp | Pork | Tofu

Nasi Mekong 12
Rice dish with stir-fried vegetables and fried onions, served with: Chicken | Shrimp

Udon Wok 12
Thick Udon noodles with stir-fried vegetables and fried unions, served with:
Choose: Beef | Chicken | Shrimp | Pork | Tofu

Viet-Bowl 12
Vermicelli bowl, with salads, fried onions and fried springroll
Choose: Beef | Chicken | Shrimp | Pork | Tofu

SATÉ

Choose: (2 pcs) 9.5

SHRIMP - BEEF - PORK - CHICKEN - TOFU

SATÉ MIX

(5 pcs)

22.5

A variety of vietnamese saté skewers

CHICKEN BUCKET

11.75

Vietnamese Chicken Bucket
Dipsauce: chilisauce and satéhoisin

Spicy Chicken Bucket
Asian style chicken bucket with spicy sauce, crispy chili oil, sesame seeds and spring onions

Teriyaki Chicken Bucket
With authentic teriyaki sauce and spring onions

SNACKS

Cha Gio / Loempia's (2 pcs) 4.75
Fried Vietnamese springrolls
Choose: Chicken | Veggie

Hanoi Loempia's (5 pcs) 7.5
Authentic traditional chicken springroll wrapped in rice paper



Share HANOI

12.5

Teriyaki chicken | Duckroll | Hanoi Loempia's

SOUPS

CRISPY CHILI SOUP

12.5

Spicy broth with rice noodles and;
Choose: Beef | Chicken | Shrimp | Tofu

PHO

12.5

Authentic rice noodle-soup after grandma Bui's recipe
Choose: Beef | Chicken | Shrimp | Tofu



VIET RAMEN

12.5




Thick Udon noodle soup with chicken, shrimps, pork and boiled egg

BARFOOD






BREAKFAST & BRUNCH

Croissant 	4
<i>With jam and butter</i>	
Fresh fruit  	5
Bananabread 	4.75
Cinnamon roll 	4.25
Yogurt bowl 	7
<i>With coconut granola, fresh fruit and honey</i>	
Kokos yogurt (lacto-free)  	7.5
<i>With spelt granola, fruit and honey</i>	




SPECIALS

Breakfast bagel	11.5
<i>Cream cheese, salmon, avocado and egg</i>	
Açaí bowl  	11
<i>Banana, linseed and red fruit</i>	
French toast 	11
<i>From sugar bread, choose:</i>	
- with forest fruit jam	
- with apple crumble and custard	+1

EGGS

Shakshuka 	12
<i>Spicy tomatoes, egg, bell pepper, parsley, feta and sourdough bread</i>	
Scrambled eggs (on sourdough bread)	
Naturel 	7.5
Cheese 	+0.5
Bacon	+1
Salmon	+2
Grilled vegetables & feta 	+1
Eggs benedict (on sourdough bread)	12
<i>Choice of: Bacon — Salmon — Avocado </i>	
Add avocado	+1.5
Add Parmesan	+1.5

PANCAKES

Nutella and fresh fruit 	8.5
Crème brûlée 	
Bacon and maple syrup	
Apple with cinnamon sugar 	

SAY YES TO BRUNCH AMEN TO BREAKFAST LOVE FOR DESSERTS CHEERS TO BITTERBALLEN

















TOSTI

(of sourdough from Matthijs Boon)



Cheese	7.25
<i>Young cheese</i>	
Ham and cheese	7.5
<i>Young cheese and farmer's ham</i>	
Grilled vegetables 	8.5
<i>Muhammara and cheese</i>	
Chicken	8.5
<i>Chicken, young cheese and onion chutney</i>	
Tuna	8.5
<i>Tuna, red onion and cheddar</i>	
New York Style	9
<i>Sauerkraut, bacon, cheese and mustard</i>	

ALL DAY Baby

Flatbread 	7
<i>With aioli and hummus</i>	
Bread with whipped butter 	7
<i>With crispy chili</i>	
Crunchy Cauliflower bites  (8 pcs)	9
<i>With tahini mayo and pomegranate seeds</i>	
Cheese fondue 	12.5
<i>With crudité and sourdough</i>	
Cheese board 	11
<i>3 cheeses and garnish</i>	
Bitterballen (8 pcs)	9
Bittergarnituur (12 pcs)	12.5
<i>Bitterballen, cheese sticks and flames</i>	
Crispy chicken thighs (8 pcs)	9.25
Old cheese croquettes  (5 pcs)	9
Cheese sticks (8 pcs)	9
Vlammetjes  (8 pcs)	9
Vegan bitterballen   (8 pcs)	9.5
Olives  	4.25
Old cheese 	5
Nut mix +/- 100 grams  	5

BREAD

(from Matthijs Boon)

Hummus 	8.5
<i>With cottage cheese, sprouts, avocado, tomato, and tomato jam</i>	
Broodje Bal	9
<i>Met mosterd</i>	
Philly cheese steak	8.75
<i>With steak, fried onion, sriracha mayo and cheddar</i>	
Philly cheese chicken	8.75
<i>With chicken, fried onion, sriracha mayo andcheddar</i>	
Carpaccio	8
<i>With truffle mayo and parmesan</i>	
Pulled Chicken	8.5
<i>With spicy mayo, onion chutney and spring onion</i>	
Brie 	8
<i>With pecan and fig jam</i>	
Kipfilet	8.5
<i>With chicken fillet, Parmesan, avocado and tomato</i>	
Kroket	5 (1pcs) 9.25 (2pcs)
<i>Beef croquette served on a white bun</i>	

KIDS

Just a sandwich	3.5
<i>From matthijs boon with:</i>	
— Avocadospread  	
— Cheese 	
— Sprinkles 	
— Jam  	
— Peanut butter  	
Kids fresh fruit  	3.5
Kids cheese sandwich 	3
Kids ham and cheese sandwich	3.25
Kids hot dog with ketchup	6.25
Chicken nuggets, fries, applesauce	8.75
Kids beef burger with ketchup	6.25
Vanilla ice cream with sprinkles 	6.25
Raketje 	1.35

FRIED CHICKEN BURGER

12

Cheddar, onion, lettuce, tomato and burger sauce

SMASH BURGER

11.75

100% beef burger, cheddar, onion, lettuce, tomato, pickle relish and burger sauce

BBQ SMASH BURGER

12.5

100% beef burger, cheddar, bacon, pickle relish, tomato, coleslaw and smoky BBQ sauce

VEGA(N) BURGER

12

(Vegan) cheddar, onion, lettuce, tomato, pickle relish and vegan burger sauce

To add on:	
Bacon	+1
Extra patty burger	+2.5

MOUT PLAYINGCARD

4.5

*Spice up your game night in style with our own MOUT playing cards!
Order at the table and take them home with you ;)*



FISH

Fries



BRIOCHE SANDWICH

Salad, lime mayo and sweet and sour vegetable\$8.75

- Smoked salmon
- Shrimp croquette
- Tuna salad
- Smoked trout

BRIOCHE TRIO

12

A trio of toasted brioche with a surprising variety of fish

GO FISH

Fish plateau	12
Herring, smoked salmon, eel and toast	
Sardines	11.25
From a can	
Fried prawns in garlic oil	9
Calamares	9
Japanese Fried Calamares	9.75
With wasabi mayo, spring onion and furikake	
Kibbeling	8.75
Chipirones	9
With tarragon mayo	
Shrimp popcorn	9
With bonito flakes, spring onion and spicy sauce	
Fish trio	9.75
Kibbeling, calamari, shrimp croquettes	
Fish fries	7.5
Fried mussels	8.75
With curry mayo	



OYSTERS

CREUSES NORMANDE

★★★

With red wine vinegar, shallot and tabasco

2pcs - 7.5 | 6pcs - 18

SWEET POTATO FRIES

7.5

Basil and Parmesan Mayo Truffle and Parmesan Mayo Vegan Mayo

GOOISCHE FRIES

6.25

- Lime Mayo & Sweet Chili Truffle Mayo
- Satay Cream with Serundeng & Fried Onions
- Plain Mayo
- Vegan Mayo

LOADED FRITES

Twister Fries	11
Cheese, bacon crisp, crispy chili oil, kimchi mayo	
Pulled Salmon Fries	11
Lime mayo, sesame, spring onion, nori	
Beef Stew with Fries	11
Mayo and pickles	
Cheese Fries	8.75
Cheese, chili flakes and truffle mayo	
Pulled Chicken Fries	11
Sriracha mayo, cheese and fried onions	

CROQUETTES

Artisanal mini croquettes served with lime mayo and lemon (4 pcs)	
Rendang	9
Shrimp	9
Serrano ham	9

KIBBELING

8.75

AKA FISH + CHIPS

6.25

SALAD

Caesar Salmon	12
Egg, croutons, romaine lettuce, Parmesan	
Caesar Chicken	11.5
Egg, croutons, romaine lettuce, Parmesan	

SOUPS

Served with sourdough bread

TOM YAM	11
With shrimps	
POMPOEN	9.5
with cayenne pepper and crème fraîche	



From De Houtoven and Tiramisu Hilversum

SCHIACCIATA

Homemade crispy and airy Tuscan bread

Vitello Tonnato	12.5
Tender veal, tuna mayonnaise and capers	
Mortadella	11
Mortadella, artichoke, sun-dried tomatoes and artichoke mayonnaise	
SAM	10.5
Parma ham, buffalo mozzarella, avocado, tomato, rocket, pine nuts and chili mayo	
Caprese	10.5
Buffalo mozzarella, tomato, pesto, arugula, and pine nuts	
Calabrese	10
Spicy salami, red pesto, parmesan, pine nuts	
Melanzane	10
Fried eggplant, tomato sauce, mozzarella, and Parmigiano Reggiano	



SUPPLI

Roman street food; crispy on the outside, soft and suuuper cheesy on the inside.

Los - 6 | Trio tutti - 15

Carbonara
Spaghetti, Pecorino, egg cream, guanciale, black pepper

Cacio e Pepe
Spaghetti, Pecorino, black pepper cream, lemon zest

Classico
Risotto, tomato sauce, Parmesan cheese, basil, and mozzarella

PIZZA

	ø 16 Piccolo	ø 25 Grande
Margherita	10	15
Tomato sauce, mozzarella, basil		
Houtoventje	12	17
Tomato sauce, cheese, mozzarella, Parma ham, arugula, Parmesan		
Salami	11	16
Tomato sauce, mozzarella, Salame Milano		
Pepperoni Piccante	12	17
Tomato sauce, mozzarella, diavoluni, bell pepper, red onion, peppers, chili oil		
Giardino	12	17
Tomato sauce, mozzarella, arugula, grilled vegetables, and cherry tomatoes		

DOLCE

Maritozzi	7
We bake sweet rolls! From Rome, with love.	
Homemade ice cream	5
Choice of: Amalfi Lemon Pistachio Torta di Mele	
Homemande tiramisu	8
Authentically prepared, without alcohol	

ANTI PASTI

Small - 12.5 | Big - 24.5

TAGLIERE LA DOLCE VITA

Mortadella - Parma ham - Milano salami - Bruschetta - Grilled vegetables

TAGLIERE VERDE

Taleggio - Gorgonzola - Bruschetta - Grilled Vegetables - Olives

BRUSCHETTE

Made with tomato, garlic, buffalo mozzarella and pesto (3pcs | 6pcs)

PASTA DAL FORNO

(Pasta from the wood oven)

12.5

LASAGNE BOLOGNESE

Tomato ragout with ground beef and Parmesan cheese

CACCIATORE

Penne with chicken, tomato sauce, olives and capers

PESTO

Penne, Basil pesto, Parmesan cheese, Mozzarella, Besciamella
Option: Chicken +3

MELANZANE

Layers of fried eggplant, tomato sauce, mozzarella and Parmesan cheese



PINSA

Traditional Roman dough preparation that is somewhere between pizza and focaccia.

METÀ GRANDE (1/2)

Pinsa Burrata	10	15
Tomato sauce, mozzarella, burrata, pesto, arugula		
Pinsa Romana	10	15
Tomato sauce, mozzarella, pesto, cherry tomatoes, Parma ham		
Pinsa Tartufo	10	15
Mozzarella, mascarpone, truffle tapenade, mushrooms, and truffle oil Optional: Parma ham +3		
Pinsa Nduja	10	15
Tomato sauce, mozzarella, spicy pork sausage, sun-dried tomatoes and pickled onion		

SOMETHING
NEW IS COOKING...

PITABAR
BENNY

COMING TO MOUT, JANUARY 2026



STEAMED DIM SUM

Shanghai Dumpling (3 pcs) <i>Chinese soup dumplings filled with chicken, chicken stock & veggies.</i>	7.5
Ha Kau (4 pcs) <i>Smooth shrimp dumplings</i>	7
Beef Dumpling (3 pcs) <i>Korean steamed gyoza's filled with marinated beef and veggies</i>	7.5
Siu Mai Chicken (4 pcs) <i>Steamed dumplings filled with chicken</i>	6
Veggie dumpling 🌱🌱 (4 pcs) <i>Veggie "Ha Kau"</i>	6
Large basket of dumplings (15 pcs) <i>A variety of steamed dumplings</i>	23.5

FRIED DIM SUM

Tja Seu Kau (4 pcs) <i>Crunchy shrimp ravioli</i>	7.25
Wonton (4 pcs) <i>Chinese dumpling with chicken</i>	6.75
Mai Lee Kuun 🌱 (8 pcs) <i>Mini springrolls</i>	5.5
Mini shrimps (8 pcs)	6.5
Basket of fried snacks (20 pcs) <i>A variety of fried dim sum</i>	23.5

JAPANESE SNACKS

Edamame 🌱🌱 <i>Japanese soyabeans</i>	6
Ebi Furai (4 pcs) <i>Fried shrimps</i>	7.75
Yakitori (4 pcs) <i>Skewers with chicken</i>	7.5
Gyoza (4 pcs) <i>Choose: Chicken, beef, spinach 🌱 or vegan 🌱🌱</i>	6.75
Gyoza Mixed Basket (12 pcs)	18

NIGIRI'S (2 pcs)

Unagi	5.5
Salmon	5
Tuna	5.25
Sea bass	5
Avocado	5
Flaming salmon <i>With Japanese mayonaise and fishroe</i>	5.25
Flaming Tuna <i>With Japanese mayonaise and fishroe</i>	5.5
Nigiri Mix (10 pcs) <i>A variety of chef's favorite nigiri's</i>	24.5

POKÉBOWLS 12.5

Aloha Salmon - Teriyaki Chicken - California -
Spicy Tuna - Shrimp Delight - Tofu Veggie 🌱🌱
add extra portion of fish / chicken / tofu +3
add extra avocado +1.5

TEMAKI 5.75

Salmon Avocado - California - Tuna -
Veggie 🌱 - Shrimp

INSIDE-OUT ROLLS 4 pcs 8 pcs

Dynamite roll <i>Fried shrimp, flamed salmon, teriyakisauce, mayonaise</i>	7.75	15
Crunchy teriyaki chicken <i>Chicken fillet, cucumber, sesame, teriyaki sauce</i>	6.5	12.5
Vulcano roll <i>Fried shrimp, avocado, teriyakisauce, mayonaise</i>	8	15.5
Enter the Dragonroll <i>Fried shrimp, avocado, eel, teriyakisauce</i>	7.75	15
Californian Dreamroll <i>Surimi, cucumber, avocado topped off with fishroe</i>	6.25	12
Flaming salmon <i>Raw & flamed salmon, avocado, spring onions</i>	7.5	14.5
Flaming Tuna <i>Raw & flamed Tuna, avocado, cucumber, baked onions</i>	7.75	15
Mixed up Salmon and Tuna <i>Salmon, tuna, cucumber, avocado, mayonaise, fishroe</i>	7.5	14.5
Phillyroll <i>Cream cheese, avocado, cucumber, smoked salmon</i>	8	16.5
Rainbowroll <i>Salmon, tuna, seabass, crab, avocado</i>	8.5	16.5
Spicy sriracha Tuna 🌶️ <i>Raw tuna, cucumber, five spices, srirachamayonaise</i>	7	13.5
Veggie power 🌱🌱 <i>Mango, cucumber, avocado, sesame</i>	6	11
Peking Duck <i>Duck, cucumber, sesame, spring onions, hoisinsauce</i>	8	15.5

URAMAKI SET 12 pcs | 23.5

Dynamite roll - Phillyroll - Rainbowroll

TOKYO SUSHI SET 40 pcs | 56.5

Enter the Dragonroll - Californian dreamroll -
Flaming Salmon roll - Nigiri salmon & tuna -
Maki salmon & komkommer

VEGGIE SET 🌱🌱 22 pcs | 21.5

Maki komkommer - Maki oshinko - Nigiri avocado -
Veggie power - vegan gyoza

MAKI'S (6 pcs)

Cucumber 🌱🌱	4.75
Avocado 🌱🌱	4.75
Oshinko (Japanese radish) 🌱🌱	4.25
Salmon	5.25
Tuna	5.5

FUTO MAKI'S (5 pcs)

California	8.5
Chicken	9
Shrimp	9
Veggie 🌱🌱	8.5

SASHIMI




Salmon (6 pcs)	11
Tuna (6 pcs)	12
Salmon tataki (6 pcs)	12
Tuna tataki (6 pcs)	12.5
Sashimi mix (10 pcs)	21

DESSERTS





Steamed Buns 🌱 (3 pcs) <i>Choose: Chocolate Matcha</i>	8.5
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PERFECT BRUNCH

Your favorite brunch dishes!

Schiacciata Vitello Tonnato	12.5
<i>Tender veal, tuna mayonnaise and capers</i>	
Caesar Salad	11.5
<i>Egg, croutons, romaine lettuce, Parmesan</i> <i>Choose: Chicken or Salmon (+0.5)</i>	
Caliente Club Sandwich	12
<i>Chicken - avocado - lettuce - nachos</i>	
Temaki Handroll	5.75
<i>Choose: Salmon Avocado - California - Tuna - Veggie</i>  <i>- Shrimp</i>	
Breakfast bagel 	12
<i>Cream cheese, salmon, avocado and egg</i>	
Bao Spicy Chicken 	10
<i>Vietnamese steamed Bao bun with spicy crispy chicken, spring onion, lettuce and vegetables</i>	

KIDS

Just a sandwich	3.5
<i>Choose: Cheese Sprinkles Jam Peanut Butter Avocado Spread</i>  	
Kids fresh fruit  	3.5
Kids cheese sandwich  (with ham +0.25)	3
Children's quesadilla 	3.5
Pizza Margherita piccolo 	10
Cheese Naan 	6
Chicken nuggets, fries, applesauce	8.75
Kids beef burger with ketchup	6.25
Kids hot dog with ketchup	6.25
Fish fries	7.5
Maki Cucumber  	4.75
Vanilla ice cream with sprinkles 	6.25
Raketje 	1.35

ALLERGIES, DIETARY REQUIREMENTS AND THINGS LIKE THAT









At Mout we like to think along with you. You can easily see which dishes are spicy  or even extra spicy  , but also which vegetarian  or vegan   are. Sometimes a dish can also be made vegan, then it says  ()



And do you have allergies? Check our website! Scan the QR code to get started right away or ask our staff for advice!

Super SOLO CLUB

Dishes that are suitable when you don't feel like sharing ;)

Primi Melanzane 	12.5
<i>Layers of fried eggplant, tomato sauce, mozzarella and Parmesan cheese</i>	
Tom Yam soup	11
<i>With shrimps</i>	
Ramen	12.5
<i>Thick Udon noodle soup with chicken, shrimps, pork and boiled egg</i>	
Pokebowl	12.5
<i>Aloha Salmon - Teriyaki Chicken - California - Spicy Tuna - Shrimp Delight - Tofu Veggie</i>  	
Fried Chicken Burger	12
<i>Cheddar, onion, lettuce, tomato and burger sauce</i>	
Burrito bowl	12
<i>A burrito without the jacket, with salad, super healthy!</i> <i>Choice of: Mexican rice or roasted potato</i> <i>And then choose from:</i> <i>Chicken salsa Pulled beef</i>  <i> Roasted pork Roasted eggplant</i>   <i> Mushrooms</i>  	



Opening of Autopalace de Wit, 1912

This magnificent building was built over a hundred years ago as a car garage and showroom for the wealthy from Hilversum and the surrounding area. Autopalace De Wit was a progressive building, radiating optimism and opulence. It was a modern, open structure with a huge open span and a thin concrete shell roof. In 1912, concrete was a new building material, and only a few of these large shell roofs were ever built. It was designed in the Art Nouveau style, imported from Paris.

Not much later, the building was put into use as the Dutch Signal Equipment Factory, and it formed the basis for Hilversum's development as a broadcasting city and the center of the Netherlands for radio and television. Years later, the building

SHARING is CARING

The title says it all, doesn't it? Sharing together, together... well, you know.

Cheese fondue 	12.5
<i>With crudite and sourdough</i>	
Tagliere La Dolce Vita	12.5 24.5
<i>Mortadella - Parma ham - Milano salami - Bruschetta - Grilled vegetables</i>	
Pinsa Tartufo 	10 15
<i>Mozzarella, mascarpone, truffle tapenade, mushrooms, and truffle oil</i> <i>Option: Parma ham +3</i>	
Shrimp popcorn 	9
<i>With bonito flakes, spring onion and spicy sauce</i>	
Fish plateau	12
<i>Herring, smoked salmon, eel and toast</i>	



Nachos	9.5
<i>Tomato salsa - cheese sauce - crème fraîche</i> <i>Extras: Guacamole</i>  +2 <i>Pulled beef</i> +2 <i>Chicken</i> +2 <i>Double cheese</i>  +1.5 <i>Mushrooms</i>  +2 <i>Vegan</i>   +0	
Tostadas	10
<i>Choose: Roasted eggplant Chicken salsa Smoked mackerel with chipotle</i> 	
Vietnamese Chicken Bucket	11.75
<i>Dip sauce: chili sauce and satay hoisin</i>	
Saigon saté mix (5 pcs)	22.5
<i>A variety of vietnamese saté skewers</i>	
Uramaki Mix	12 pcs 23.5
<i>Dynamite roll - Flaming Salmon - Rainbowroll</i>	
Gyoza (4 pcs)	6.5
<i>Crispy dumplings with:</i> <i>Chicken Beef Spinach</i>  <i>Vegan</i>  	
Bread with butter 	7

THERE IS ALWAYS ROOM FOR Dessert

Passión de Lima	7.5
<i>Homemade ice cream cake with lime and passion fruit curd</i>	
White choco pistache cheesecake	5.75
<i>With bastogne bottom</i>	
Steamed Buns 	
— Chocolate (3 pcs)	8.5
— Matcha (3 pcs)	8.5
Sgroppino 	9.5
<i>Prosecco, lemon sorbet ice cream, MOUT vodka and lime juice.</i>	
Homemade tiramisu 	8
<i>Authentically prepared, without alcohol</i>	
Warm chocolate cake	8
<i>With vanilla ice cream.</i> <i>From the oven, so it may take a while. :)</i>	

from AUTOPALACE DE WIT To MOUT

was used as the Trianon banquet hall and a casino with a cinema. In recent years, the building was known as the Eurobioscoop.

Nothing remained visible of the original Art Nouveau architecture. Over the years, the building had completely fallen into disrepair. It looked like a rectangular "box" wrapped in shabby siding. Even inside, nothing was visible of the shell roof with its large skylights. The Eurobioscoop was perhaps the ugliest building in Hilversum, situated in one of the most prominent locations in the city center. The building was almost demolished, but fortunately, all efforts were made to preserve it. The Art Nouveau façade has been restored. Existing remains have been made

visible again, and many elements have been returned to the original design. The beautiful shell roof has been restored, and the windows in the roof have been opened up again. Several new elements have been added, creating a beautiful contrast with the original architecture. With the new façade on the market side and the extension on the side, the building opens up to the city. In short: MOUT breathes new life into this beautiful building.



Nederlandse seintoestellenfabriek, 1920