



M O U T

FOODHALL EN BROUWERIJCAFÉ

7 COOL KITCHENS
WITH PASSIONATE
CHEFS
THAT REPRESENT
THE WORLDS
ENTIRE CUISINE
NOW ALSO WITH A WIDE VEGAN ASSORTMENT

“YES! THIS IS BOCK!”

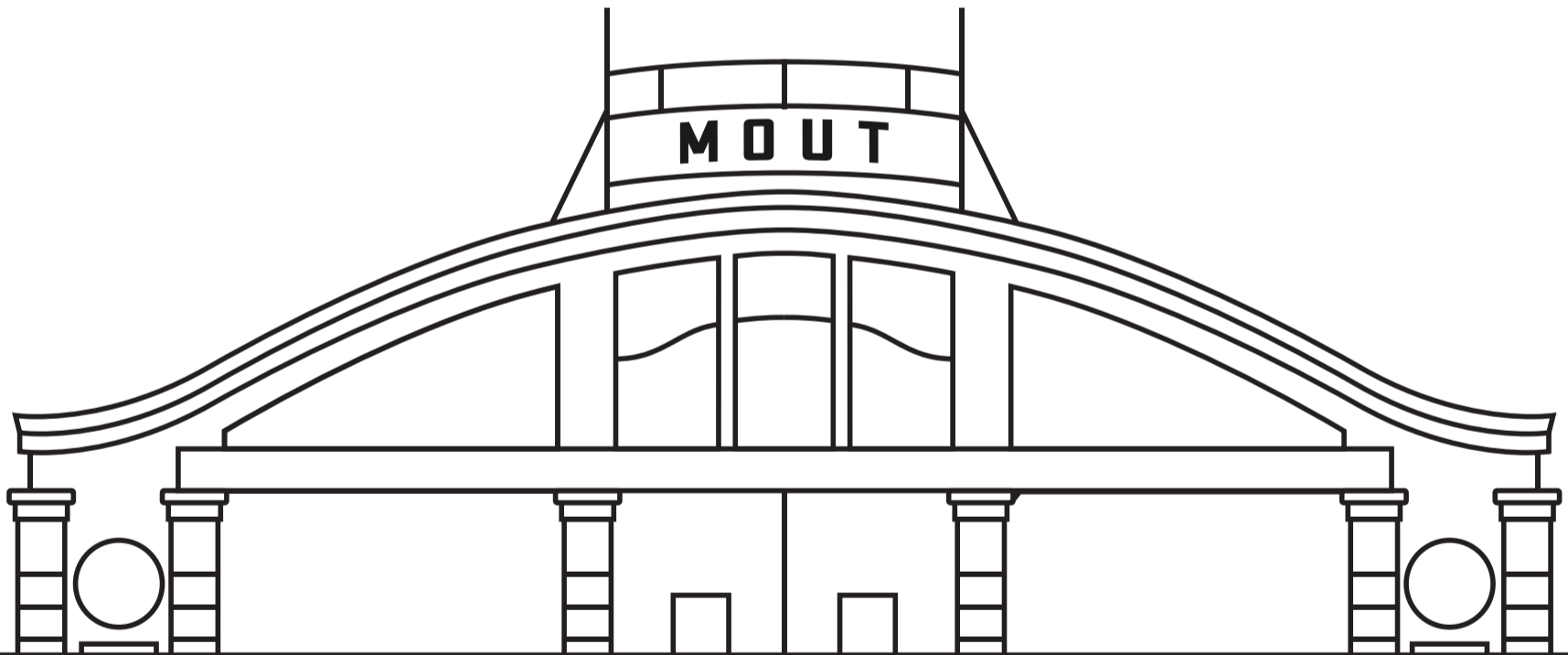
CHOSEN AS THE BEST BOCKBIER OF THE NETHERLANDS BY THE JURY OF PINT/MITRA



GOOISCHE BOCK
RYEBOCK | 7% | 4.75

OPENED DAILY FROM 9:00
FRIDAY & SATURDAY OPEN UNTIL 1:00
ALL KITCHENS OPEN FROM 12:00 TILL 22:00

.....
: BARFOOD IS OPEN THE ENTIRE DAY :
: DAILY V IS OPEN FROM 9:00 :
.....



COFFEE

- Espresso - - - - - 2.9
- Double espresso - - - - - 3.6
- Macchiato - - - - - 2.9
- Koffie Verkeerd - - - - - 3.6
- Latte Macchiato - - - - - 3.6
- Cappuccino - - - - - 3.2
- Flat white - - - - - 3.8
- Americano - - - - - 2.9
- Coffee - - - - - 2.9
- Tea - - - - - 2.9
- Fresh mint tea - - - - - 3.7
- Fresh ginger tea - - - - - 3.7
- Hot chocolate - - - - - 3
- Whipped cream - - - - - 0.50

SWEETS

- Applepie - - - - - 4.25
With buttercake bottom
- Carrotcake - - - - - 4.25
Classic, with walnuts
- Chocolatapie - - - - - 4.25
You will (not) regret this
- Orangepie - - - - - 4.25
Caramelized and incredibly delicious
- Handmade bonbons - - - - - 3.5
Smit's Delicious

BREAKFAST AND BRUNCH

- Fresh fruit 🍌 - - - - - 4.25
- Yoghurt 🍌 - - - - - 6
With granola, honey and fruit
- Coconut-yoghurt (lacto-free) 🍌 🍌 - 6

- Bananabread 🍌 - - - - - 4
- Acai Na Tigela 🍌 - - - - - 8.5
Acai, guarana, banana, almond milk, peanut butter, granola and toppings
- Pink Pitaya Bowl 🍌 - - - - - 8
Mango, dragon fruit, banana, oat milk, granola and toppings
- Blue Coco Bowl 🍌 - - - - - 8
Coconut, cashew nuts, banana, almond milk, agave, spirulina, granola and toppings

PANCAKES

- Nutella and fresh fruit 🍌 - - - - - 7
- Bacon and maple syrup - - - - - 7
- Apple and cinnamon sugar 🍌 - - - - 7

EGGS

- Served on sourdough bread
- Scrambled eggs - - - - - 6.5
With bacon, salmon or cheese-tomato

- Eggs Benedict - - - - - 8.5
With bacon or salmon
- Extra avocado - - - - - 1

SMOOTHIES/SAPPEN

- Strawberry love - - - - - 4.25
Strawberry smoothie with apple
- Passionate duo - - - - - 4.25
Apple, mango and chai
- Tropical Danny - - - - - 4.7
Yoghurt, pineapple, banana and orange juice
- Vitamin-stacker - - - - - 4.7
Greek yoghurt, banana, spinach, mango and lime
- Pink sista - - - - - 4.25
Beetroot, yoghurt, apple and banana
- Fresh orange juice - - - - - 3.8
- Big Tom's spiced tomato juice - - - 3.5

BEERS

*IBU = 'International Bitterness Units', the unit used to express the bitterness of the beer.

Gooisch Goud - - - - - 2.95 | 3.5 | 4.5 | 6.5

5% - 28 IBU* — An 'Urtyp Pilsner' unfiltered and unpasteurized. A beer like a beer is meant to be; fresh and right from the tank of the brewer to the tap. The refined aroma from the classic German hop 'Tettnanger' is not lost. This beer is never more than 3 weeks old at MOUT.

Gooisch Wit - - - - - 4.75

4,5% - 18 IBU* — A 'weizen'-style beer, with a basis of buckwheat, so a Buckweizen ;) creamy with a fresh and fruity character.

Gooische IPA - - - - - 5.25

5,5% - 40 IBU* — 'IPA' is the abbreviation of 'India Pale Ale'. A traditional British beer that has become mega popular here because of the craft beer revolution that came from America. The modern IPA is a beer that features a pronounced citrus hop character, originating from the American hop varieties. Because we prefer to collect our commodities locally, we went looking for European hopping with the same fresh and fruity bitterness. De Gooische IPA; made with Dutch malts and 4 German hop variations, EUIPA!

Gooisch Blond - - - - - 4.75

6% - 27 IBU* — A full, 'Blond' beer, but then according to the Gooische Bierbrouwerij recipe, made with buckwheat. Mildly bitter with a soft hop aroma. The buckwheat gives a fresh spiciness. The first beer that the Gooische Bierbrouwerij released into the market in 2010.

Gooisch Rood - - - - - 4.75

6% - 24 IBU* — Inspired by the British 'Red Ale' but with biological, German aroma hop Mandarina Bavaria. This 'Rood' has a caramel like malt-character with a fresh hop aroma and is therefore a deliciously uncomplicated beer.

Gooische Bubbel - - - - - 5.25

9% - 26 IBU* — op fles — The local hit everyone — even the not so big beer drinkers — is hyped about: a strong blond beer with champagne yeast! The combination of the fresh malt taste, the flowery nose and the dry, champagne like aftertaste make this heavy beer dangerously drinkable. An independent panel included this beer in the top 40 of 'Most Tasty Beers' (NRC oktober 2018).

Gooische Saison, met Larens Sint Jans rogge - - - 5.25

6,5% - 28 IBU* — op fles — Fresh 'Saison' brewed with Sint Jans Rye from the old engen (fields) in Laren. The rye gets its name from the harvest time around Sint Jan on June 24th and is built in an authentic way by the Stichting Oude Landbouwgewassen Laren (SOLL).

Gooische Präsentator - - - - - 5.25

7% - 24 IBU* — The origin of the 'Doppelbock' as 'Fastenbier': The Paulaner monks called their beer 'Salvator' and ever since it is common that doppelbocks have a name that ends with '-ator'. Our 'Doppelbock' is not

only brewed with barley malt, but also contains a third roasted buckwheat, the traditional crop from t'Gooi. With that it is actually a Buchweizendoppelbock. The name is Gooisch but still traditional: Präsentator, a tribute to Hilversum Mediastad.

Gooisch Zwart - - - - - 5.25

6% - 24 IBU* — Somewhere between a 'Porter', a 'Stout' and a 'Schwarz', you'll find the Gooisch Zwart. The beer that because of its roasted malt, goes great with cheese and meat.

Gooische Tripel, with Larense Triticale - - - - - 5.25

9,5% - 31 IBU* — A classic gold colored tripel but made with Triticale, a cross between wheat and rye, a crop that grows in Laren. Thus, a very local beer. Brewed by the Gooische Bierbrouwerij for the Stichting Oude Landbouwgewassen Laren (SOLL). Chosen by an independent panel as the 'Tastiest beer in het Gooi'!

Barrel Aged Cider, Elegast Distillery - - - - - 5

6,5% — Recently in Hilversum, the cidemaker 'Elegast' settled on the Hoorne Boeg. In many countries, cider is a big part of the craft-beer scene. That's why now it's also available on tap at Foodhall Mout. We chose a Barrel Aged cider made from apples from old Dutch orchards and fermented with a saison yeast. This light cider matured on wine barrels gives a soft, elegant mix of sweet and sour impression.

FRESH FROM THE BREWER: GOOISCHE BOCK ROGGENBOCK | 7% | 4.75

We are very proud on our prize-winning Bock (PINT/MITRA elected Beste Bockbier van Nederland). A bock that made the jury exclaim happily: "Yes! This is bock!". We brewed this beer with rye and a hint of smoked malt. This makes our bock not only soft, sweet and warming but also cool and easily drinkable.

NEWER THAN NEW: GOOISCH LICHT ALCOHOLARM | > 0,5% 12 IBU* | OP FLES | 4.75

Finally, a beer you can drink as much as you want. With less than 0,5% ABV, this beer is delightfully light, in taste, in alcohol and in calories ;) The sportiest thirst quencher in het Gooi!

LESS ALCOHOL

- Gooisch Licht - - - - - 4.75
- IPA o.o (bottle) - - - - - 3.75
- Wit o.o (bottle) - - - - - 3.75
- Radler 2.o (bottle) - - - - - 3.75
- Radler o.o (bottle) - - - - - 3.75
- Bavaria MALT (bottle) - - - - - 2.9

GOOISCHE PROEVERIJ

Taste the beers from the Gooische Bierbrouwerij with this 'flight' of 4 different beers — 6.5

GUIDED TOUR IN THE BREWERY

During this informative tour, you take a look in the brewery, an explanation is given about the brewing process and the emergence of the brewery. After the tour, you get to taste (3) Gooische beers

Per person the tour + beer tasting costs €15

You can sign up online at: www.gooischebierbrouwerij.nl
Do you want to visit De Gooische Bierbrouwerij with a group or company? Send an email to: info@gooischebierbrouwerij.nl

CHECK THE WEBSITE FOR INFO AND DATES!

WINES

WHITE

Sauvignon - - - - - 4.5 | 21.25

South-Africa — This sauvignon drinks away nicely, really everyone's friend.

Chardonnay - - - - - 4.75 | 23.75

South-Africa — Just like a chardonnay is meant to be, a little greasy and fruity.

Grillo - - - - - 5 | 24

Sicily, Italy — Grillo is really worth a try, you smell and taste pear, melon and sweetened nuts.

Pinot Grigio - - - - - 6 | 30

Delle Venezia, Italy — soft, tempting, peachy. A staff's favorite!

Sauvignon Blanc Reserva - - - 6 | 30

Casablanca Valley, Chili — Tasteful, lively and fresh sauvignon. You taste grapefruit and peach.

Chenin Blanc - - - - - 6.5 | 32

Franschhoek, South-Africa — Honey, pear, tropical fruit... Baie lekker!

RED

Merlot - - - - - 4.5 | 21.25

Chili — Our first choice, very accessible.

Montepulciano - - - - - 5 | 24

Abruzzo, Italy — Buono vino for the 'borrel', full of flavor

Shiraz - - - - - 6 | 30

Australia — Matured on wood for 6 months, therefore you taste and smell liquorice and berries

Cabernet Sauvignon - - - - - 7 | 34

Maule Valley, Chili — A very powerful and tasteful mix, partly by the Carignan you taste clove, tobacco and cacao. The ultimate winter wine, right?

ROSÉ

Cinsault - - - - - 4.5 | 21.25

Frankrijk — Summer or winter, with this rosé on the table, the sun always shines

Première - - - - - 7 | 34

Aix en Provence, Frankrijk — Light color, expressive taste; flowers, peach, lychee... made in heaven! Oh no, I mean Provence.

BUBBLES

Cava Brut Reserva Macabeo, Xarel-lo and Pinot Noir - - - - 6 | 30

Drink bubbles a little more often, fun right!
Magnum (1.5 ltr) - - - - - 50

Laurent-Perrier - - - - - 7.5

Fresh, pure and elegant. Take your moment!

Taittinger - - - - - 115

A little decadent, we know, but sometimes you just have to celebrate life!

OTHER

SOFT DRINKS 2.95

- Coca cola, light, zero Tonic
- Spa blue, red Tomato juice
- Lipton Ice tea Apple juice
- Lipton Ice tea green Rivella
- Cassis Chocomel
- Fanta Fristi
- Sprite Ginger ale

Bitter lemon

Marie Stella Maris 0.75 - - - - - 5

Still or sparkling

Fever Tree tonic - - - - - 3.5

Fever Tree Ginger Beer - - - - - 3.5

Lemonade (for kids: 1) - - - - - 2.5

SPECIAL COFFEE 6.5

Irish Coffee French Coffee

Spanish Coffee Brasil Coffee

Italian Coffee Coffee 43

Baileys Coffee

RUM

Bacardi Blanca - - - - - 3.9

Bacardi Negra - - - - - 4.5

Kraken Black Spiced Rum - - - - 5.2

Havana Club - - - - - 5

WHISKY

Jack Daniels - - - - - 4.5

Bulleit Bourbon - - - - - 4.5

J.W. Black Label - - - - - 5

Tullamore Dew - - - - - 4.5

Oban West 14 yrs (single malt) - - 6.8

Dalwhinnie 15 yrs (single malt) - - 6.2

WODKA

Ketel One - - - - - 4.5

Texelse wodka - - - - - 4.5

Grey Goose - - - - - 4.8

LIQUOR 4.5

Amaretto Licor 43

Baileys Sambuca

Cointreau Tia Maria

Frangelico Tequila

Grand Marnier Limoncello

Kahlua

COGNAC

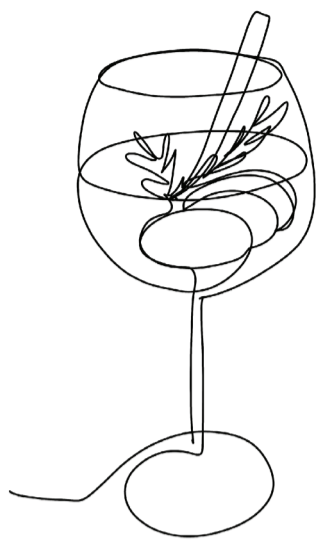
Hennessy V.S - - - - - 4.8

Remy Martin V.S.O.P. - - - - - 5.3

Calvados - - - - - 5.3

Vieux - - - - - 4.5

COCKTAILS



COCKTAILS

- Bramble, bloody heaven!** - - - - - 8.5
No.1 U.K. Cocktail; Gin and bramenlikeur = heaven
- Espresso Martini** - - - - - 8.5
The combination of espresso and Martini ensures that every craving is satisfied
- Clover Club** - - - - - 9.5
Quite cute and fancy, filled with raspberries & egg white
- Dark'n Stormy** - - - - - 9.5
With dark rum and ginger beer, you are guaranteed a 'spicy' evening
- Moscow Mule** - - - - - 8.5
This cocktail has nothing to do with monkey or Moscow, after a few sips that won't matter anymore
- Max's probeersel** - - - - - 7-11
Sometimes fantastic, sometimes slightly less, but always with passion.
Ask our staff!

G&T'S

Mixed with the best matching Fever Tree Tonics!

- Hendricks | cucumber | pepper** - - - - - 10.5
- Gordon's Pink | strawberry** - - - - - 10
- Tanqueray | lime** - - - - - 9
- Bobby's | orange | grapefruit** - - - - - 11.5
- Tanqueray Rangpur | mint | lemon** - - - - - 10

MOCKTAILS (0.0%)

- Bob's Champagne** - - - - - 5
Ginger Ale, Tonic, Strawberry
- Seedlip Spice** - - - - - 7.5
Grapefruit, Fever Tree Aromatic Tonic
- Seedlip Garden** - - - - - 7.5
Cucumber, Fever Tree Elderflower Tonic

vega vegan

OUR FAVOURITES

First of all: we love everything we serve. That being said, we understand that sometimes, you want someone else to decide. You'd rather drown in the eyes of your date than read this paper. Your surroundings are nicer than this paper's typography. We get it! That's where we come in. On this page you'll find our favourites. Everything for a great night, from delicious cocktail to timeless tosti.

We got your back.

SWEET POTATO FRIES

BASIL- OR TRUFFLE MAYONNAISE, WITH MELTED PARMESAN CHEESE -- 5.75

FISHTRIO

CODFISH, CALAMARI AND SHRIMP-CROQUETTES -- 9.75

HAMBURGER

BACON, LETTUCE, TOMATO
AND BURGER SAUCE -- 8.75

ONION RING +1 DOUBLE BURGER +3

HAM AND CHEESE TOSTI

CLASSIC, ALWAYS GOOD! -- 4.75

HA KAU

STEAMED SHRIMP DUMPLINGS -- 5.5

HOUTOVENTJE PIZZA

TOMATO SAUCE, CHEESE, MOZZARELLA, PARMA HAM, ARUGULA AND PARMESAN -- 9

BIG ASS BURGER

(VEGAN) BURGER WITH LETTUCE, GUACAMOLE, JALAPEÑOS, TOMATO, ONION, CHEDDAR AND NACHOS & DAILY-V-SAUCE -- 9.5

ARGENTINIAN STEAK SANDWICH

CHIMICHURRI, TOMATO,
CHIPOTLE MAYONNAISE -- 8.5

DAILY DÖNER ROLL

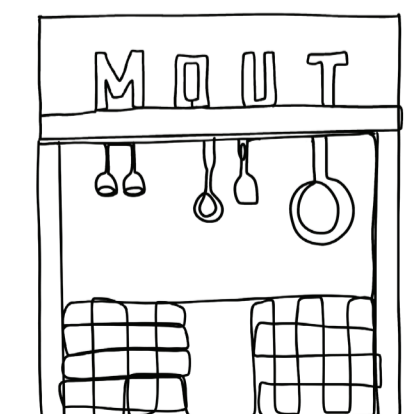
DÖNER LIKE YOU KNOW IT, BUT VEGAN! -- 7.5

BAHN MI NAM

PISTOLETTE WITH MUSHROOMS,
SHIITAKE AND ORIENTAL SAUCE -- 6.75

POKÉBOWL

CRUNCHY CHICKEN, SALMON,
TOFU, TUNA OR SHRIMP -- 10



FLOUR TORTILLA WITH MELTED CHEESE,
TOMATO SALSA AND CRÈME FRAICHE -- 6.5

QUESADILLA XL

#DAILYV #THEFUTUREISVEGAN #SAVINGTHEPLANETONEBITEATATIME



JUNKFOOD

- Big Ass Burger** - - - - - 9.5
Burger with lettuce, guacamole, jalapeños, tomato, onion, cheddar, nacho's & Daily-V sauce
- Daily Döner Roll** - - - - - 7.5
Döner like you know it, but vegan!
- Daily Dog** - - - - - 5.5
Hotdog with Daily-V sauce, corn and baked onions

SOUP & VEGGIES

- Broccodelhi** - - - - - 5.5
Spicy broccoli soup with Indian Masala spices
- Tuk Tuk** - - - - - 5.5
A mildly spiced carrot soup with coconut and yellow curry
- The Hulk Salad** - - - - - 9.25
Lettuce blend, grilled courgetti, broccoli, carrot, cucumber, spring onion, peas, almonds & basil dressing
Options: tonkatsu (+3) of tempeh (+2.5)
- Kung Fu Salad** - - - - - 9.25
Lettuce blend, green beans, rice, tomato, cucumber, bean sprouts, baked onions, peanuts, red pepper, coriander & ketjap-coconut dressing
Options: tonkatsu (+3) of tempeh (+2.5)

TASTY BITES AT THE PLANTBASED FOODBAR

BREAKFAST & BRUNCH BOWLS

- Acai Na Tigela** - - - - - 8.5
Acai, guarana, banana, almond milk, peanut butter, granola and toppings
- Pink Pitaya Bowl** - - - - - 8
Mango, dragon fruit, banana, oat milk, granola and toppings
- Blue Coco Bowl** - - - - - 8
Coconut, cashew nuts, banana, almond milk, agave, spirulina, granola and toppings

SNACKS

- Papa's Pimientos** - - - - - 6.5
Roasted Spanish green (mild) peppers with sea salt and olive oil
- Rondje Bhaji** - - - - - 5.5
Indian fried onion rings
- Daily B-Balls** - - - - - 8
Meat free bitterballen (8 pcs) with coarse mustard
- Tippi Want** - - - - - 8
Bitterballen (8 pcs) filled with coconut and peas
- Flatbread** - - - - - 5.5
Flatbread with multiple home-made dips
- Banana Fries** - - - - - 3.5
Fried banana flakes

KITCHEN OPEN
FROM **9:00** TILL **22:00**



- Corn on the cob** - - - - - 4
Warm corn cob with vegan butter and Himalaya salt
- Pi Pa Pakora** - - - - - 6.5
Fried and spiced vegetables

CURRY'S

- No Nuts No Glory** - - - - - 9.9
Mild Thai curry rice, fresh vegetables, peanuts, coriander, spring onion and red pepper
Opties: tonkatsu (+3) of tempeh (+2.5)
- Good Raisins** - - - - - 9.9
Spiced Indian curry with rice, fresh vegetables, raisins, almonds and parsley. Options: tonkatsu (+3) of tempeh (+2.5)

TOET TOET!

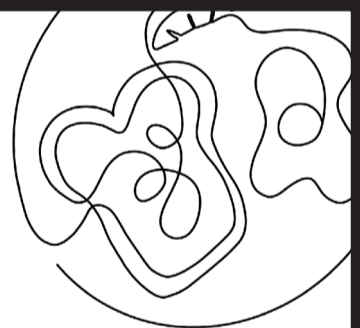
- Banananoffee** - - - - - 4.75
Cake of nuts, banana, coconut and dates
- Strawberry Coco** - - - - - 4.75
Cake of nuts, coconut, dates and strawberries

BREAKFAST OF CHAMPIONS BRUNCH OF THE BRAVE

BREAKFAST AND BRUNCH

- Fresh fruit** - - - - - 4.25
- Yoghurt** - - - - - 6
With granola, honey and fruit
- Coconut-yoghurt (lacto-free)** - - - - - 6
Puffed spelt, fruit and honey
- Bananabread** - - - - - 4
- EGGS**
Served on sourdough bread
- Scrambled eggs** - - - - - 6.5
With bacon, salmon or cheese-tomato
- Eggs Benedict** - - - - - 8.5
With bacon or salmon
- Extra avocado** - - - - - 1

BARFOOD



OPEN ALL DAY OPEN ALL DAY OPEN A

BREAD

- From Matthijs Boon
- Double toppings** - - - - - +4
- Filet American** - - - - - 6
Egg, mayonnaise and spring onion
- Ox sausage** - - - - - 6
Mustard-mayonnaise
- Carpaccio** - - - - - 6
Truffle mayo and parmesan
- Pulled chicken** - - - - - 6
Piri-piri with tomato chutney
- Chicken roulade** - - - - - 6
Egg, lettuce, tomato
- Old Cheese** - - - - - 5.5
With mustard
- Grilled vegetable** - - - - - 6
Hummus, sumac en rucola
- Van Dobben** - - - - - 4.5 | 7 (2 st)
Beef croquettes on white bread

PANCAKES

- Nutella and fresh fruit** - - - - - 7
- Bacon and maple syrup** - - - - - 7
- Apple and cinnamon sugar** - - - - - 7

GRILLED SANDWICH

- Ham-cheese** - - - - - 4.75
Young cheese and boerenham
- Pulled chicken** - - - - - 6.5
Piri-piri style, cheese en onion
- Taleggio cheese** - - - - - 6.5
Tomato, pesto and arugula
- Old cheese** - - - - - 6
Serrano ham, pine nuts, sun tomatoes

A BURGER A DAY...

BURGERS

100% black-angus beef, served with brioche

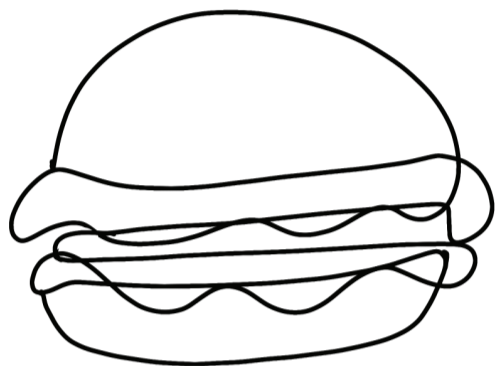
Hamburger 8.75
Lettuce, tomato, bacon, pickle and burger sauce

Cheeseburger 9.5
Lettuce, tomato, bacon, pickle, cheddar and burger sauce

Adds:

Baked onion ring 1

Double burger 3



DESSERTS

Meringue cake 6.5
With ice cream, caramel and hazelnut (gluten-free)

Warm chocolate cake 6.5
With vanilla ice cream and fruit

Macaron 5
Filled with mango-passionfruit ice cream

Churros 6.5
With cinnamon sugar and chocolate-caramel sauce

Lime cheesecake 6.5
With vanilla ice cream

KIDS KIDS KIDS

Kids beef-burger with ketchup 5

Kids hotdog with ketchup 4.75

Vanilla ice cream with speckles 4.25

Rocket ice cream 1

ALL DAY ALL NIGHT

Old cheese 5

Ox sausage 5.5

Olives 4

Bread with aioli 4.5

Nut mix +/- 100 gr. 4.25

Cheese plate 9.5
3 cheeses with toppings

Charcuterie 9.5
3 meats with toppings

Amsterdam platter 10
Ox sausage, liver sausage and old cheese

Van Dobben bitterballen 8 pcs 8

Crispy chicken thighs 8

Cheese sticks 8

Vlammetjes 7

Bittergarnish 10.5
bitterballen, cheese sticks, vlammetjes

Naanbread 5
Crème fraîche, garlic

Vegan vlammetjes 8

Vegan bitterballen 8

Vega bittergarnish 10
Bitterballen, cheese sticks, vlammetjes

Hamburger 8.75
Bacon, lettuce, tomato and burger sauce

Cheeseburger 9.5
Bacon, cheddar, tomato and burger sauce

FISH



OYSTERS

CREUSES NORMANDE 3 ★

CLASSIC 2 PIECES 7.5
OR 6 PIECES 18
GIN TONIC

CAVIAR

SERVED WITH TOAST, EGG, CHIVES,
SHALLOT AND CRÈME FRAICHE

BAERI CLASSIC 10 GRAM - 25
HARINGKUIT 20 GRAM - 8.5

BREAD

Shrimp-croquettes 7

Smoked salmon 7

Cod 7

SALADS

Cesar salad smoked salmon 9.5

Cesar salad candied king prawns 9.5

COLD

Fish plateau 10
Herring, smoked salmon, eel and toast

Salmon carpaccio 10
Dill cream, radish and cucumber

Sea bass tartare 10
Antiboise, radish and ciccioli

Tuna tartare 10
Wasabi-mayo, ponzu and avocado

WARM

Candied prawns 8.75
In garlic-oil and lemon

Fish soup 8.5
With rouille and croutons

Cooked mussels 9.5
In Gooisch beer

Shrimp croquettes 8.75

Kibbling cod 8.75

Calamari 8

King Prawn in tempura 9.5

Fishtrio 9.75
Cod fish, calamari, shrimp croquettes

Spiering 8

Fish fries 7.5



FRIES

**SWEET POTATO
FRIES** 5.75

Basil mayonnaise and parmesan cheese — truffle mayonnaise and parmesan cheese — vegan mayonnaise

GOOISCHE FRITES 4.75

Lime mayonnaise & sweet chili — truffle mayonnaise and parmesan cheese — vegan mayonnaise — sriracha mayonnaise

VEGETABLE FRIES 5

Vegan mayonnaise

FOODPAIRING 101

**PINOT GRIGIO
WITH YOUR FISH-IO
YOU CAN THANK US LATER**

SHARING IS CARING

OUR SMALL BITES ARE
PERFECT FOR SHARING!



STEAMED DIM SUM

Ha Kau - - - - -	5.5
Smooth shrimp dumplings (4pcs)	
Siu Mai Beef - - - - -	5.5
Dumplings filled with beef (4pcs)	
Siu Mai Chicken - - - - -	5.5
Dumplings filled with chicken (4pcs)	
Shiitake Dumpling 🌱🌱 - - - - -	5.5
Vegan dumplings filled with mushrooms (3pcs)	
Large basket of dumplings - - - - -	19.5
Filled with a variety of dumplings (15pcs)	

FRIED DIM SUM

Tja Seu Kau - - - - -	5.5
Crunchy shrimp ravioli (4pcs)	
Wonton - - - - -	5.5
Chinese dumpling with chicken (4pcs)	
Ka Lee Kok - - - - -	4
Crispy curry triangles (8pcs)	
Mai Lee Kuun - - - - -	4
Mini Springrolls (8pcs)	

JAPANESE SNACKS

Yakitori - Skewers with chicken (4pcs) - - - - -	6
Gyoza - - - - -	5
Fried dumplings filled with a filling of your choice:	
Chicken (4pcs)	
Vegetarian (4pcs) 🌱	

Edamame - Japanese soybeans 🌱 - - - - -	5
Ebi Furai - Fried shrimps (4pcs) - - - - -	6

PÓKE BOWLS

Spicy kimchi tuna Bowl - - - - -	10
Aloha Salmon Bowl - - - - -	10
Teriyaki Chicken Bowl - - - - -	10
Shrimp delight Bowl - - - - -	10
Tofu Veggie Bowl 🌱 - - - - -	10

MAKI'S

Cucumber (6pcs) 🌱 - - - - -	3.5
Avocado (6pcs) 🌱 - - - - -	3.5
Salmon (6pcs) - - - - -	4
Tuna (6pcs) - - - - -	4.5

SASHIMI

Salmon (6pcs) - - - - -	8
Tuna (6pcs) - - - - -	9
Sashimi Mix (10pcs) - - - - -	15.5

NIGIRI'S (2PCS)

Salmon - - - - -	4.25
Tuna - - - - -	4.5
Flaming Salmon - - - - -	4.75
(with Japanese mayo and fishroe)	
Flaming Tuna - - - - -	5
(with Japanese mayo and fishroe)	

TEMAKI (HANDROLLS)

Salmon Avocado - - - - -	4.5
California - - - - -	4.5
Tuna - - - - -	5
Veggie 🌱 - - - - -	4.5
Shrimp - - - - -	5

INSIDE-OUT ROLLS

Enter the Dragonroll - - - - -	7 13.5
Fried shrimp and avocado with eel and teriyakisauce on top	
Californian Dreamroll - - - - -	5 9.5
Surimi and avocado topped off with fishroe	
Mixed up Salmon and Tuna - - - - -	6.5 12.5
Salmon, tuna and avocado with a little bit of mayo and fishroe	
Crunchy Teriyaki Chicken - - - - -	6 11.5
Chicken fillet, cucumber, sesame topped off with teriyakisauce	
Spicy Sriracha Tuna - - - - -	6 11.5
Raw tuna, cucumber, five spices and srirachamayonaise	
Veggie power 🌱 - - - - -	5 9.5
Vegetarian roll with mango, cucumber, avocado and sesame	

BEER + FOOD TIP GOOISCH WIT WITH SASHIMI

🌱 vega 🌱🌱 vegan

THE FAMOUS 'HOUTOVEN' PIZZA'S AND THEN SOME...

PIZZA'S

Margherita 🌱 - - - - -	6.5
Tomato sauce, cheese	
Diavoluni - - - - -	8
Tomato sauce, cheese, spicy salami	
Prosciutto - - - - -	8
Tomato sauce, cheese, ham	
Tonno - - - - -	8.5
Tomato sauce, tuna, onion, capers	
Pollo - - - - -	9
Tomato sauce, cheese, pulled chicken, onion, bell pepper	
Caprese 🌱 - - - - -	8
Tomato sauce, cheese, tomato, mozzarella, arugula, parmesan	
Quattro formaggi 🌱 - - - - -	9
Tomato sauce, cheese, mozzarella, gorgonzola, parmesan	
Houtoven - - - - -	9
Tomato sauce, cheese, mozzarella, parmaham, rucola, parmesan	
Flammkuchen - - - - -	8
Cream, crème fraiche, onion, pancetta, arugula, parmesan	
Spicy Pepperoni - - - - -	9
Bell pepper, red onion, diavoluni, chili oil	

Vegetariana 🌱 - - - - -	9
Tomato sauce, cheese, red onion, mushroom, bell pepper, cherry tomato, artichoke	
Flammkuchen Vega 🌱 - - - - -	8
Red onion, mushrooms, sundried tomatoes, chives, parmesan We also offer a vegan pizza base	
Pane 🌱 - - - - -	5
Flat bread with herb butter and truffle mayonnaise	

LUNCH (UNTIL 17:00)

Tuna melt - - - - -	8
Ciabatta with tuna, mozzarella, red onion, capers	
Caprese 🌱 - - - - -	7
Ciabatta with buffalo mozzarella, tomato, pesto, arugula, pine nuts	
Ciabatta Parmaham - - - - -	7
Avocado, tomato, Parma ham, chili mayonnaise	
Pane 🌱 - - - - -	5
Flat bread with herb butter and truffle mayonnaise	



PASTA'S

Pasta bolognese - - - - -	8
Fettuccine, minced meat, tomato sauce, parmesan	
Pasta Funghi 🌱 - - - - -	8
Fettuccine, cream sauce, mushrooms, arugula, parmesan and truffle oil	
Pasta Arabiata 🌱🌱 - - - - -	8
Tomato sauce, cherry tomato, spicy sauce and arugula	

ANTIPASTI

Bruschetta's (6 st) - - - - -	7.5
You can choose two of the below options:	
Parma ham & garlic oil	
Artichoke & parmesan 🌱	
Tomato, basil & pesto 🌱	
Tomato, buffalo mozzarella, basil & balsamic 🌱	
Carpaccio alla Mout - - - - -	8
Raw tenderloin, parmesan, arugula, capers, truffle mayonnaise	
Carpaccio Fratellino - - - - -	8
Raw tenderloin, pesto, red onion, sundried tomatoes, pine nuts, arugula, parmesan	
Aperitivo (Italiaans borrelplankje) - - - - -	5.5 p.p.
Can be ordered for 2 people and up: a great mix of meats, cheese and other appetizers	

DOLCE

Homemade tiramisu - - - - -	5.5
Pizza cioccolato - - - - -	8
Nutella, strawberry, banana	
Sweet flammkuchen - - - - -	8
Crème fraîche, cream, apple, cinnamon, sugar	
Mamellata di fragole - - - - -	8
Strawberry jam, fresh strawberries, raspberries and berries	
Panna Cotta with raspberry coulis - - - - -	5.5
With raspberries and fresh mint	

DELICIOUS AS LUNCH: BANH MI 7

HUONG'S FAMOUS PISTOLET WITH SWEET AND SOUR VEGETABLES AND A CHOICE OF

SAPA BEEF | HANOI CHICKEN | SAIGON PORK

FINGERFOODS

- Vietnamese Chicken Bucket** ----- 6
Crispy chicken thighs breaded in Vietnamese spices and served with sweet sour sauce and hoisin sauce
- Cha Gio** ----- 4
Fried Vietnamese chicken spring rolls served with chili sauce (2 pcs)
- Cha Gio Vega** ----- 4
Fried Vietnamese vegetarian spring rolls served with chili sauce (2 pcs) 🌱
- Nem Hanoi** ----- 6
Traditional Vietnamese spring rolls with vermicelli and shitake mushrooms served with chili sauce (4 pcs)
- Nem Nuong** ----- 6
On lava rock grilled Vietnamese sausages (3 pcs)
- Tom Chien** ----- 6
Fried Vietnamese Blacktiger king prawn's with vermicelli and mushrooms

- Share Saigon** ----- 10
2 authentic chicken spring rolls, 2 grilled sausages, 3 fried prawns
- Share Hanoi** ----- 10
2 authentic chicken spring rolls, 2 fried crab sticks, 3 crispy Vietnamese chicken

STREETFOOD

- Gegrilde Saté** ----- 2 Pcs 7 | 4 Pcs 13
Charcoal grill grilled sate, marinated in lemongrass, lime and 5 Vietnamese spices. Choice of: **Sapa Beef** | **Hanoi Chicken** | **Ha Long Shrimp** | **Saigon Pork** | **Hue Tofu**
- Pho** ----- 10
Authentic oma Bui's rice noodle-soup. Complete it with: **Sapa Beef** | **Hanoi Chicken** | **Ha Long Shrimp** | **Hue Tofu**
- Ramen** ----- 10
Noodle soup made with chicken bouillon, served with chicken, prawn, fish-cookie and cooked egg
- Goi Cuon** ----- 6.5
Spring rolls with crudités, vermicelli, mint, cucumber. Served with hoisin sauce. Served with one of the following:
Sapa Beef | **Hanoi Chicken** | **Ha Long Shrimp** | **Hue Tofu** 🌱
- Viet-Salad** ----- 9.5
Mihoen salad with fresh vegetables, spring rolls with dressing. Choice of: **Sapa Beef** | **Hanoi Chicken** | **Ha Long Shrimp** | **Saigon Pork** | **Hue Tofu** 🌱
- Bao** ----- 7
Steam bun, pickled carrots and cucumber. Choice of: **Sapa Beef** | **Hanoi Chicken** | **Ha Long Shrimp** | **Saigon Pork** | **Hue Tofu** 🌱
- Bahn Mi Nam** 🌱 ----- 6.75
Pistoleet with mushrooms, shii-take and oriental sauce
- Xoi Xoi** 🌱 ----- 9
Sticky rice with wok vegetables



VIET KITCHEN



🌱 vega 🌱🌱 vegan

ESTA COMIDA ESTA MUY...

CALIENTE

TACO'S 7.5

2 SOFTSHELL TACOS MADE FROM CORN (GLUTEN-FREE), SERVED WITH HABANERO SALSA AND LIME

CHOICE OF

- CHICKEN SALSA ----- ROASTED BEEF
- STEAK CHEESE ----- CHEESE MUSHROOMS 🌱
- GUACAMOLE 🌱 ----- MACKEREL

QUESADILLA XL 6.5

FLOUR TORTILLA WITH MELTED CHEESE, TOMATO SALSA AND CHIPOTLE MAYONNAISE 🌱

EXTRA FILLING 8.5

- CHICKEN SALSA ----- ROASTED BEEF
- STEAK ----- MUSHROOMS 🌱

SHARABLES

Our authentic Latin-American bites are perfect for sharing

- Mini burrito's (6 st)** 🌱 ----- 5.5
Black bean paste - various salsa's
- Tostadas met makreelrilette (6 st)** ----- 6.5
Chipotle - red onion - lime
- Spicy chicken wings (6 st)** ----- 8.5
Crème fraiche - chipotle - coriander
- Mexicaanse gehaktballetjes (6 st)** ----- 6.5
chipotle mayonaise - salsa
- Caliente borrelplank** - - - 10 (2 pers.) | 19.5 (4 pers.)
A tasting of our various sharables

SIDES

You can make your dish even more complete with the following items

- Portion of guacamole** 🌱🌱 ----- 2.5
- Small portion of nachos** 🌱 ----- 3.5

TACO PLATTER

A COMBINATION OF OUR VARIOUS TACO'S - 10 (3 PCS) | 19.5 (6 PCS)

BOWLS 8.5

OUR BOWL CONSISTS OUT OF MEXICAN RICE, SALAD AND GUACAMOLE AND CORN TOSTADAS

CHOICE OF

- CHILI CON CARNE - CHICKEN SALSA
- MUSHROOMS 🌱🌱

BURRITO'S

THIS ENORMOUS WRAP IS SERVED WITH LETTUCE, RICE, CORN AND CRÈME FRAICHE

9.5

CHOICE OF

- CHICKEN SALSA ----- ROASTED BEEF
- CHEESE STEAK ----- CHEESE MUSHROOMS 🌱
- MACKEREL



NACHO'S

Our nachos are served warm with tomato salsa, cheese sauce and crème fraiche

- Classico** 🌱 ----- 7.5
- Guacamole** 🌱 ----- 10
- Chili con carne** ----- 10
- Vegan** 🌱🌱 ----- 8.5

LUNCH

Available until 18:00

- Argentinian steak sandwich** ----- 8.5
chimichurri - tomato - chipotle mayonaise
- Pulled beef burger** ----- 7.5
Chipotle mayonnaise - lettuce- onion
- Caliente club sandwich** ----- 9.5
Chicken - avocado - tomato - nachos
- Sourdough with 'smashed' avocado** 🌱🌱 ----- 6.5
Tomato - chimichurri

BARBECUE PLANKEN

Our platters are an excellent choice to order for multiple people

- Mexican spareribs** ----- 10 | 19.5
Coleslaw - jacket potato - Yucatan marinade
- Argentinian beef** ----- 10 (90 gr.) | 19.5 (180 gr.)
Beef tenderloin - jacket potato - chimichurri

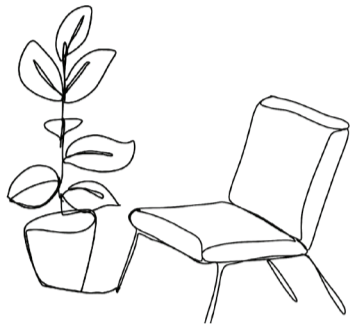


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FROM AUTOPALACE DE WIT TO MOUT FOODHALL AND BREWERY



This beautiful location was built over 100 years ago as a car garage and showroom for the well-off from Hilversum and surroundings. Autopalace De Wit was a progressive building and beamed optimism and opulence. It was a modern open building with a thin shell roof made from concrete. In 1912, concrete was a material used for development projects and only a few of the roofs you can find at MOUT were made. It was designed in the Art Nouveau style, blown over from Paris.

Not much later the building was taken into use for 'Het Nederlandse Seintoestellen Fabriek' and formed the building on basis of the development of the broad casting city Hilversum for radio and television. Years later the building was used as a party room and Trianon and Casino with a cinema. In its last years it was known as De Eurobioscoop. There was nothing visible of the original Art Nouveau architecture. Over the years, the building had fallen into disrepair. The Eurobioscoop was maybe one of the ugliest building in Hilversum at one of the most pro-

minent places in the centrum.

The building was nearly demolished, but luckily all forces united to save this building. The Art Nouveau style was beautifully restored. Existing remains were made visible again and many elements were restored to the original design. The beautiful roof was restored and the windows in the roof were opened again. A few new elements were added, that created a good contrast with the original architecture. With the new facade at the market side and expansion of the side opens the building towards the city. In short, MOUT gives new life to this beautiful building.

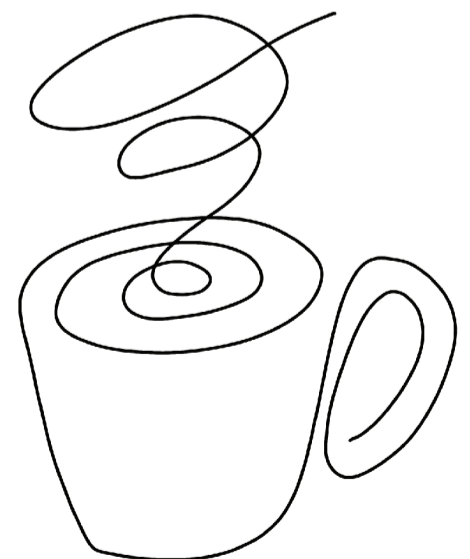
OUR CHARITY MOCCA x MOUT

At MOUT we make about 3000 cups of cups weekly, this is hard work, and not only for us. The beans that we use for our coffees come from San Antonia Sepecuite, Guatemala. On this finca a little more than 550 people live, that nearly all work on this plantation. Luckily, the children do not have to work on the plantation anymore. Thanks to diverse assistance programs these kids can go to school! Woehoe!

That the quality of living on the finca is improves is a fantastic development, but we are still not completely there. The population of San Antonia Sepecuite is dependent on the income that they generate from harvest and sale of coffee beans.

Mocca d'or, our supplier, pays a fair price for the coffee beans. Unfortunately, not all handlers do this. For this reason, little to nothing remains for the population of San Antonia Sepecuite, there is no money for basic necessities such as clean drinking water, medication and health care.

Together MOUT and Mocca d'or try to improve this. Together we are responsible for the construction of a water supply system. A part of our coffee revenue is donated directly to this project. With this we hope that at the end of 2020 there are enough supplies generated for the construction. The water supply system should provide clean drinking water for the coming 30 years!



We hope in this way, not only here at MOUT, but also at the other side of the world we can ensure for a nice, pleasant and safe place.