

## HAMBURGERS

Served medium. \*(Almost) all burgers can be ordered vegetarian, with a plant based patty +1.50 instead of meat or gluten free bun + 2

### LA FIESTA DE CARNE served medium

Winner best hamburger Netherlands 2024

Spanish Black Angus beef from Miguel Vergara, fennel, custard from Manchego cheese, Andaluz crème, dried tomato, 24 months aged pork Serranoham, Piment d'Espelette and nutty pork chorizo crumble

### DE BURGERESSE served medium

Dutch Limousin beef and Japanese Wagyu with gravy of winter truffle, lettuce, pickle, plum tomato, Spanish onion, farmhouse cheese, pork pancetta (bacon), truffle mayonnaise and Ter Marsch sauce

### THE GOJIRA (2 sliders served on steambuns) served medium

Winner best hamburger Benelux 2020 &

Winner best hamburger Netherlands 2020

2 x 75 gr. patty of Dutch dry Aged Rib Eye beef and Japanese Wagyu with sweet and sour cucumber, mini bok-choy, bulgogi pulled pork, pickled red onion, yuzu-ginger sauce, gochujang bbq sauce and nori casave chips

### THE HOLY MOLY served medium

Winner best hamburger Benelux 2021

Spanish Black Angus beef from Miguel Vergara and Wagyu, with marinated cabbage salad, Mexican coriander avocado molé, carnitas chili pork belly, chorizo crème, smoked ketchup, cheddar, crispy rind and lime Jarritos crème

### THE ROYAL DUTCH served medium

Dutch dry Aged Rib Eye beef and Japanese Wagyu with lettuce, tomato, onion, sweet & sour cucumber, Old Amsterdam custard, Remeker nut crunch, yuzu cream and ponzu Sambia gravy

### TER MARSCH CLASSIC served medium

Dutch Limousin beef or chicken thigh with lettuce, tomato, pickle, Spanish onion and Ter Marsch sauce

### OH' CHEESUS served medium

Dutch Limousin beef with lettuce, tomato, pickles, pickled red onion, home made ketchup, cheddar, cheese sauce, pork pancetta (bacon) and secret Ter Marsch sauce

#### \*Before placing your order:

Should you wish to tailor our recipes to your preferences though a supplementary fee of €1 applies. Excluding an ingredient incurs no extra charge. For your convenience, we issue one bill per table. We appreciate your understanding in this matter. Have food allergies? Please inform us before ordering, and we'll gladly offer guidance and assistance.

## FRIES

### BALI SPICE FRIES

Winner best Loaded Fries Netherlands 2025

Fresh fries with Indonesian Babi Ketjap stew (pork). Served with tangy lime leaf, pickled mini cucumbers and green beans, mildly spicy Bali ketchup sauce with mackerel, red onion and light peppers, creamy pepesan mayonnaise with lime and crispy puffed rice grains

### FRIES OF MINE

Winner best fries Netherlands 2020

Sweet potato fries with mayonnaise of black winter truffle, Parmesan cheese and cheese-nut crumble, topped with dried sausage (pork) and fried parsley

### FRIES

With one of our homemade sauces: truffle mayonnaise, garlic mayonnaise or sriracha mayonnaise

## GET YOUR GREENS

**CAESAR SALAD** with little gem lettuce, grilled farmhouse chicken, garlic croutons, Parmesan cheese, cheese-nut crumble, poached egg, béarnaise sauce and anchovies cream

Available in a vegetarian option as well.

### GRILLED GREEN ASPARAGUS

with Parmesan cheese, poached egg, béarnaise sauce, cheese-nut crumble, topped with herbal oil

## SNACKS

**EIGHT 'BITTERBALLEN'** with homemade grape mustard

**EIGHT ASIAN FILO PASTRY ROLLS** cold peanut sauce, chili, coconut, peanuts and coriander

**SLOW ROASTED ASIAN PORK BELLY** with kimchi, carrot rettich, sweet & sour radish, nori crunch and Asian gravy

**CRISPY CHICKEN** buttermilk fried chicken with cornflakes, pickled red onion and gochujang bbq sauce



## DRY AGED STEAK



Served with fries, béarnaise sauce, cheese nut crumble and truffle gravy  
200gr / 400gr

After the meat has matured in the dry-age cabinet it gets a very tender structure and more intense taste  
Minimal preparation time 30 min.

## SANDWICHES Until 5 pm.

**PORCHETTA DELUXE** juicy roasted pork Porchetta with citrus aromas, chimichurri, succulent tomatoes, piri piri oil and crisp fennel

**P.L.T.** with baked pork pancetta (bacon), lettuce, tomato, melted cheddar, truffle mayonnaise, cheese-nut crumble and pickled cucumber and red onion

**HOT CHICK** with fried chicken, lettuce, pickled vegetables, pickled red onion, sweet and sour cucumber, sriracha mayonnaise, nacho cheese crumble and smoked jalapeños

## SOMETHING SWEET?

**SNICKERS TIRAMISU** served with caramel-vanilla, nut crunch, chocolate and caramel ice cream

**CRÈME BRÛLÉE** with sweet biscuit crumble and vanilla foam

### OUR STORY

For a solid decade, Ter Marsch & Co. has been the ultimate groove spot, serving up killer burgers and fries that have rocked the culinary world. From local acclaim to international fame, Ter Marsch & Co. throws down in the kitchen, whipping up all the good stuff right from scratch. Ter Marsch & Co. sets itself apart by crafting everything in-house. From our distinctive sauces to our savory gravies and pickled vegetables, each recipe is meticulously homemade, a testament to our dedication to excellence and innovation.

### HISTORY

Ter Marsch & Co, established in 1890 as the "Factory of Preserved Meat Products," Ter Marsch & Co. remains rooted in its original location, preserving historical elements like the stained glass that still graces its premises.

### FARM TO TABLE

Our meat, primarily sourced from Dutch Limousin or Blonde d'Aquitaine cattle, is elevated with the addition of exclusive Wagyu Beef, embodying the sumptuous flavors of the good life. Raised on our Dutch farms, these cattle are cared for as cherished members of the family, ensuring their exceptional quality and taste.

### FRESH FRIES

We're talking fresh potatoes, sliced and diced weekly into those righteous fries. Then, we hit 'em up with some sizzling 100% veggie oil action, turning them into golden, crispy gems with a soft, flavorful kick that screams potato royalty. These fries reign supreme as the ultimate potato sensation.

# TER MARSCH & CO®

AWARD WINNING BURGERS & FRIES



## DRAFT BEER

**Heineken**  
35cl / pint 5%  
Netherlands

**White Mamba**  
30cl / pint 5.7%  
Netherlands

**Dancing Dolly, our own IPA!**  
30cl / pint 5.7%  
Netherlands

## BOTTLED & CANNED BEER

**Affligem Blond** 6.8% - Belgium

**La Chouffe** 8% - Belgium

**Affligem double**  
6.7% - Belgium

**Two Chefs Funky Falcon**  
Pale Ale 5.2% - Netherlands

**Affligem Tripel**  
9% - Belgium

**Liefmans Fruitesse**  
3.8% - Belgium

**Desperados**  
5.9% - France

**Heineken 0.0%** - Netherlands

## CIDER

**Apple Bandit**  
Cider 4.5% - Netherlands

## WHITE WINE

**Sauvignon Blanc**  
France

**Chardonnay Réserve**  
France

## RED WINE

**Cabernet Sauvignon**  
Australia

**Merlot**  
Australia

**Shiraz**  
South Africa

## BUBBLES & ROSÉ

**Cava Brut Reserva**  
Spain

**Rosé**  
France

## COCKTAILS

**Pornstar Martini**  
Vodka, vanilla, passion fruit liqueur and passion fruit juice.

**Strawberry Daiquiri**  
Rum, strawberry syrup and lime juice.

**Moscow Mule**  
Vodka, Fever-Tree Gingerbeer, lime juice, angostura bitters, mint and dried lime.

**Aperol Spritz**  
Aperol, Cava, soda and orange slice.

**Espresso Martini**  
Vodka, Kahlua and Lavazza espresso.

**Negroni**  
Gin, Campari, sweet vermouth and orange peel

**Elderflower Sour**  
Gin, elderflower syrup, lemon juice and egg white.

**Piña Colada**  
Coconut rum, pineapple juice, coconut cream and coconut syrup

## DISTILLED + 'KOPSTOOT'

**Distilled + Kopstoot**  
It doesn't get more Dutch than this: The Kopstoot, a drink that packs a punch, combining a hearty glass of beer with a shot of Dutch Jenever.

## GIN & TONIC

**Ter Marsch & Co gin**  
Netherlands  
Happiness elixir; fresh and cheerful taste, easy to drink. Served with fresh lime and Fever-Tree tonic.

**Dutch Courage** - Netherlands  
Slightly sweet taste, vanilla and spicy notes of wood. Served with orange slice and Fever-Tree tonic.

**Bobby's** - Netherlands  
Unique mix of Indonesian spices and traditional botanicals. Spicy and fragrant. Served with orange, cloves and Fever-Tree tonic.

**Hendricks** - Scotland  
Artisanal gin, very refreshing with fragrant aromas. Served with cucumber and Fever-Tree tonic.

**Ter Marsch & Co strawberry gin** - Netherlands  
A sweet strawberry flavor pink gin, served with Fever-Tree Raspberry & Rhubarb tonic.

## RUM

**Bacardi Carta Blanca**  
**Diplomatico Mantuano**

## VODKA

**Ter Marsch & Co Super Premium Vodka**  
**Grey Goose**

## WHISKY

**Jameson**  
**Jack Daniels**  
**Bulleit Bourbon**  
**Johnnie Walker Black Label**  
**Talisker Skye singel malt**  
**Oban 14 years single malt**

## LIQUEUR

**Baileys**  
**Cointreau**  
**Disaronno**  
**Licor 43**  
**Frangelico**

## SHOTS

**Pornstar**  
**Salmari**  
**Limoncello**  
**Ketel 1 Jonge Jenever**  
**Cazadores Blanco**  
**Sambucca**

## SOFTS & SODAS

**Coca Cola 33cl**  
**Coca Cola zero 33cl**  
**Fuze Tea - Green**  
**Fuze Tea - Sparkling Lemon**  
**Sparkling mineral water**  
**Still mineral water**  
**Fanta Orange**  
**Fanta Cassis**  
**Sprite zero**  
**Ginger Ale**  
**Minute Maid Apple juice**  
**Minute Maid Orange juice**  
**Fever-Tree tonic**  
**Fever-Tree Raspberry & Rhubarb tonic**  
**Fever-Tree Gingerbeer**  
**Chaufontaine sparkling 75cl**  
**Chaufontaine still 75cl**

## HOMEMADE LEMONADES

**Strawberry**  
A fresh burst of flavor! Perfect balance of crisp and sweet.

**Lemongrass & ginger**  
Soft refreshing taste of lemongrass and ginger.

**Elderflower**  
Floral and slightly sweet notes.

Teaming up with the renowned Two Chefs Brewing, we've brewed our very own IPA beer and dubbed it 'Dancing Dolly'! Dolly, the legendary cow who never missed a beat, always hoofing it with the band and indulging in the finest parties and grub. We've captured her zest for life in a recipe that's truly unforgettable!

**DANCING DOLLY**

**TER MARSCH & CO®**  
AWARD WINNING BURGERS & FRIES

