

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 Serranoham, Piment d'Espelette and nutty 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, pancetta (bacon), truffle mayonnaise and Ter Marsch sauce

THE GOJIRA (SERVED ON 2 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 custard, 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



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 BABI KETJAP

Fresh fries with Indonesian roasted pork, black pepper-roasted garlic mayonnaise, red pepper sauce (mildly spicy) and Nori sprinkle crunch (dried seaweed)

FRIES

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

GET YOUR GREENS

CAESAR SALAD with little gem, grilled farmhouse chicken, garlic croutons, Parmesan cheese, cheese-nut crumble, poached egg, béarnaise sauce and anchovies cream (Veg. option available)

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 Porchetta with citrus aromas, chimichurri, succulent tomatoes, piri piri oil and crisp fennel

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

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

SOMETHING SWEET?

RED VELVET BAR white chocolate ganache, vanilla foam and raspberry sauce

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

Two Chefs Howling Wolf
Imperial porter 5% - Netherlands

Two Chefs Funky Falcon
Pale Ale 5.2% - Netherlands

Affligem Tripel
9% - Belgium

Liefmans Fruitesse
3.8% - Belgium

Desperados
5.9% - France

Apple Bandit
Cider 4.5% - Netherlands

Heineken 0.0% - 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,
passion fruit juice and lime juice.

Boulevardier
Bulleit Bourbon, Dolin Rouge,
Campari and orange zest.

Kokomo
Voerman Vieux spiced brandy,
coconut, pineapple, citrus and
spices.

Strawberry Daiquiri
Rum, strawberry syrup and lime
juice.

The Satisfier
Vodka, raspberry, elderflower and
lime juice.

Pink flamingo
Strawberry gin, lime and Fever-Tree
Rhubarb & Raspberry tonic.

Lemony melon
Melon liquer, fresh lime juice and
soda.

Berry good
Blueberry liqueur, fresh lime juice,
egg white and soda.

Spritz me up
Aperol, Cava, soda and orange.

Limoncello Spritz
Limoncello, Cava, soda, lemon
and mint.

ZERO PROOF *No alcohol*

Sage & Honey
Delightful taste of young wild sage
flowers and honey.

Lemongrass & ginger
Soft refreshing taste of lemongrass
and ginger.

Elderflower Ice Tea
Floral and slightly sweet notes.

GIN & TONIC

Served with Fever-Tree tonic

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

Dutch Courage - Netherlands
Slightly sweet taste, vanilla and
spicy notes of wood. Served with
grapefruit.

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

Hendricks - Scotland
Artisanal gin, very refreshing with
fragrant aromas. Served with
cucumber.

Ter Marsch & Co strawberry gin -
Netherlands
Ladykiller, clear pink gin,
sweet taste. Served with dried
strawberries sprinkles.

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

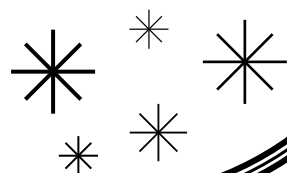
DISTILLED + 'KOPSTOOT'

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.

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

