

FROM 17:00

## THREE COURSE MENU

Create your own three-course menu 41.50  
The dishes with a (\*) have a supplement of 5.50

## STARTERS

- Blini with smoked salmon from Bawyskov 15.50  
with red beet, salmon roe, goat cheese, tarragon, and herb salad  
*Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos*
- Carpaccio with aged Remeker cheese, 15.50  
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
- Duck breast with grapefruit, 14.00  
walnut, and fennel
- Dutch shrimp croquettes 14.50  
with a fresh salad, lemon, and toast
- Burrata with marinated watermelon, 14.00  
tomato, sour pickle, basil, and fresh mint
- Thinly sliced roasted yellow beet 13.50  
with feta, arugula, hazelnuts, and a shallot, caper, and tarragon dressing (plant-based)

## SOUP

- Tomato soup with basil (plant-based) 8.50
- Fennel cream soup with 9.50  
smoked salmon, dill, and lemon

## SALADS

- Classic Caesar with crispy chicken, 16.50  
poached egg, anchovies, croutons, and parmesan
- Niçoise salad with grilled tuna, 17.50  
little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg  
*Wine recommendation: Guilhem Rosé, France, Languedoc, Moulin de Gassac*
- Legume salad with tomato antiboise, 15.50  
red beet, tomato, vegan feta, and fresh mint (plant-based)

## KIDS DISHES

- Pasta with tomato sauce and cheese 12.50
- Kids burger with fries and vegetables 13.00
- Battered fish with fries and vegetables 13.00
- De Eendracht kids menu (for kids up to 12 years)  
all dishes in children's portion for 1/2 the price

## SIDE DISHES

- Portion of fries with mayonnaise 5.75
- Sweet potato fries with truffle mayo 6.50
- Baguette with butter 4.50
- Green salad 5.50
- Crudit  for kids 3.75

EVENING

IN DE HOFVLIETVILLA  
DE EENDRACHT

## MEAT

- Steak of Simmental beef (Lindenhoff), grilled seasonal vegetables, and mashed potatoes. With pepper sauce, Caf  de Paris butter, or Hollandaise.
- Grilled Entrec te 28.50
  - Tournedos \* 35.50
- Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 27.50
- Veal shoulder with truffle jus, mashed potatoes, Hollandaise sauce, pointed cabbage, green asparagus, and young baby carrots 24.50
- Slow-cooked lamb roulade in its own jus with mashed potatoes, spinach, legumes, and salted lemon yogurt 26.50  
*Wine recommendation: Montepulciano, Italy, Marche, Velenosi*
- Eendracht burger with cheddar, 22.50  
piccalilli mayonnaise, fresh fries, and salad

## FISH

- Salmon fillet with herb crust, 25.50  
roasted cauliflower, tarragon, a white wine sauce, and mashed potatoes  
*Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare*
- Turbot with lemon-thyme butter, 35.50  
fresh fries, and salad \*

## VEGETARIAN

- Potato gnocchi with spinach, 22.50  
goat cheese, oyster mushrooms, hazelnuts, and Hollandaise sauce  
*Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas*
- Celeriac-fennel burger with lettuce, 22.50  
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
- Artichokes   la barigoule with 23.50  
baby carrots and herbed pearl barley risotto (plant-based)

## SWEET

- Stroopwafel with cinnamon mascarpone, 8.75  
baked apples, and macadamia-caramel ice cream
- Lemon meringue with 9.00  
lemon curd, raspberries, and hazelnuts  
*Wine recommendation: Le Petit Gasco n 'sweet', France, C tes de Gascogne, Les Fr res Laffitte*
- Cheesecake mousse 9.75  
with fresh Dutch strawberries and mint
- Ice cream from Van Eck: 3.50  
vanilla, chocolate, or raspberry
- Dutch cheeses from Lindenhoff 15.50  
Selection of various cheeses \*

Do you have an allergy? Please let us know

