

FROM 17:00

THREE COURSE MENU

Create your own three-course menu 39.50
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, 14.75
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
Duck breast with grapefruit, 13.50
walnut, and fennel
Dutch shrimp croquettes 14.50
with a fresh salad, lemon, and toast
Burrata with marinated watermelon, 13.50
tomato, sour pickle, basil, and fresh mint
Thinly sliced roasted yellow beet 12.50
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 9.00
smoked salmon, dill, and lemon

SALADS

Classic Caesar with crispy chicken, 15.50
poached egg, anchovies, croutons, and parmesan
Niçoise salad with grilled tuna, 16.50
little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg
Wine recommendation: Guilhem Rosé, France, Languedoc, Moulin de Gassac
Legume salad with tomato antioise, 14.50
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 6.00
Baguette with butter 3.25
Green salad 5.50
Crudit  for kids 3.75

Do you have an allergy? Please let us know

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 27.50
- Tournedos * 35.00
Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 26.50
Veal shoulder with truffle jus, mashed potatoes, Hollandaise sauce, pointed cabbage, green asparagus, and young baby carrots 23.50
Slow-cooked lamb roulade in its own jus with mashed potatoes, spinach, legumes, and salted lemon yogurt 25.50
Wine recommendation: Montepulciano, Italy, Marche, Velenosi
Eendracht burger with cheddar, 21.50
piccalilli mayonnaise, fresh fries, and salad

FISH

Pan-fried cod fillet with lobster sauce, 25.50
peas, sugar snap peas, baby carrots, and mashed potatoes
Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare
Turbot with lemon-thyme butter, 35.00
fresh fries, and salad *

VEGETARIAN

Potato gnocchi with spinach, 21.50
goat cheese, oyster mushrooms, hazelnuts, and Hollandaise sauce
Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas
Celeriac-fennel burger with lettuce, 21.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
Artichokes   la barigoule with 23.00
baby carrots and herbed pearl barley risotto (plant-based)

SWEET

Stroopwafel with cinnamon mascarpone, 8.00
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 *
Bonbons (3 pieces) 8.50
from Bonbon Atelier A3 Hattem

