

FROM 17:00

THREE COURSE MENU

Create your own three-course menu 42.50
The dishes with a (*) have a supplement of 5.50

STARTERS

- Blini with smoked salmon from Bawýkov 15.75
with red beet, salmon roe, goat cheese, tarragon, and herb salad
Wine recommendation: Cava, Spain, Catalonia, Raventós Roig, Brut
- Carpaccio with aged Remeker cheese, 15.75
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
- Poultry terrine with red onion 14.75
compote and fresh herb salad
- Spicy smoked mackerel rillettes 14.75
with chicory, sweet pepper, tomato and pickles
- Burrata with a lentil salad, grilled 14.75
zucchini, tomato, pepper and basil
- Crispy aubergine with 13.75
beetroot salad, feta and tarragon
(also available with plant-based cheese)

SOUP

- Tomato soup with basil (plant-based) 8.50
- Pumpkin and lentil soup with 9.50
coriander and crème fraîche

SALADS

- Classic Caesar with crispy chicken, 16.75
poached egg, anchovies, croutons, and parmesan
Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare
- Tuna salad with baby spinach, 16.75
tomato, green olives, capers and basil
- Red cabbage salad with chicory and 15.85
apple, celeriac, gratinated young goat's cheese and walnuts (also available with plant-based cheese)

KIDS DISHES

- Pasta with tomato sauce and cheese 12.50
- Kids burger with fries and vegetables 14.25
- Battered fish with fries and vegetables 13.50
- 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 4.75
- 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 30.50
 - Tournedos * 35.75
- Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 27.50
- Venison stew with mashed potatoes, red cabbage, apple and saut ed Brussels sprouts 25.75
Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo
- Confit duck leg with sauerkraut, Roseval 26.50
potatoes, parsnip, crispy bacon and gravy
- Eendracht burger with cheddar, 24.00
piccalilli mayonnaise, fresh fries, and salad

FISH

- Salmon fillet with a crispy herb crust, 26.50
pointed cabbage, roasted baby carrots, mashed potatoes and mustard sauce
Wine recommendation: Terret, France, C tes de Thau, Cave de Pomerols, Les Montalus
- Turbot with lemon-thyme butter, 35.75
fresh fries, and salad *

VEGETARIAN

- Gratinated sauerkraut with Camembert 23.50
mashed potatoes and macadamia nuts
- Celeriac-fennel burger with lettuce, 23.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
- Spinach ravioli with roasted 23.00
pumpkin, hazelnut, tarragon and lemon ricotta (plant-based)
Wine recommendation: Merlot, France, Pays d'Oc, La Closerie des Lys, Les Fruiti res Rouge

SWEET

- Stroopwafel with cheesecake mousse, 9.25
pickled cherries and vanilla ice cream
Wine recommendation: Le Petit Gasco n „Sweet“, France, C tes de Gascogne, Les Fr res Laffitte
- “Heavenly Mud” chocolate mousse, 9.75
caramel sauce and whipped cream
- Half-baked chocolate chip cookie 14.50
with baked apple, cinnamon, raisins and caramel pecan ice cream (to share)
- Ice cream from Van Eck: 3.50
vanilla, chocolate, or raspberry
- Dutch cheeses from Lindenhoff 16.50
Selection of various cheeses *

