

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
- Carpaccio with aged Remeker cheese, 15.75  
arugula, pine nuts, Amsterdam pickles, and basil-mayonnaise
- Thinly sliced veal with capers, red 14.75  
onion, pine nuts, olives, dill and tuna mayo  
Wine recommendation:  
Verdejo (ES), Rueda, Palacio de Bornos
- Dutch shrimp croquettes 14.75  
with fresh salad, lemon and toast
- Burrata with marinated watermelon, tomato, 14.75  
pickled cucumber, basil and fresh mint
- Tomato carpaccio with beetroot, 13.75  
feta, sunflower seeds and tarragon  
(also available with vegan cheese)

## SOUP

- Tomato soup with basil (plant-based) 8.50
- Zwolsse mustard soup 9.25  
with bacon, sour cream and chives

## SALADS

- Classic Caesar with crispy chicken, 16.75  
poached egg, anchovies, croutons, and parmesan
- Niçoise salad with grilled tuna, 18.50  
little gem, haricots verts, potatoes, olives and boiled egg
- Couscous salad with feta, beetroot, 15.85  
coriander, tomato, sweet-sour cucumber and roasted pepper (also available with vegan cheese)  
Wine recommendation:  
Guilhem Rosé (FR), Moulin de Gassac

## 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

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
- Roast chicken with lemon-garlic butter, fresh fries, and salad 27.50
- Duck breast with red port sauce, baby carrots, spinach and beetroot 25.75  
Wine recommendation:  
Merlot (FR), Les Fruiti res rouge
- Slow-cooked lamb neck with mashed potato, seasonal legumes, salted lemon yogurt and roasted garlic jus 26.50
- Eendracht burger with cheddar, piccalilli mayonnaise, fresh fries, and salad 24.00

## FISH

- Cod fillet with mashed potato, langoustine sauce, tomato antiboise and seasonal legumes 26.50  
Wine recommendation:  
Chardonnay (FR), Domaine de Belle Mare
- Turbot with lemon-thyme butter, fresh fries, and salad \* 35.75

## VEGETARIAN

- Potato gnocchi with spinach, goat cheese, oyster mushrooms, hazelnuts and Hollandaise sauce 23.50
- Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based) 23.50  
Wine recommendation: Pinot Grigio Ros  (IT)
- Artichokes   la barigoule with baby carrots and herbed pearl barley risotto (also available as vegan) 23.00

## SWEET

- Stroopwafel with lemon mascarpone, strawberries, mint and vanilla ice cream 9.25
- Cheesecake mousse of passion fruit and caramel with raspberry sorbet 9.75
- Cr me br l e tart with vanilla ice cream 9.75  
Wine recommendation:  
Rivesaltes Ambr  (FR) - aged 15 years
- Ice cream from Van Eck: vanilla, chocolate, or raspberry 3.50
- Dutch cheeses from Lindenhoff 16.50  
Selection of various cheeses \*

Do you have an allergy? Please let us know

