

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 truffle mayonnaise
- Pâté en croûte with green beans, 15.00  
red onion compote and a fresh salad
- Dutch shrimp croquettes 14.75  
with fresh salad, lemon and toast  
*Wine recommendation:*  
Cava | Raventós Roig, Brut | Spain
- Goat cheese terrine with 13.75  
cucumber and yellow beetroot
- Burrata with beetroot, 14.75  
grapefruit, walnut and herb yoghurt  
(also available with plant-based feta)

## SOUP

- Tomato soup with basil (plant-based) 8.50
- Zwolse mustard soup 9.50  
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  
*Wine recommendation: Guilhem Rosé | Moulin de Gassac | France*
- Burrata salad with nuts, figs, celeriac, 15.85  
Belgian endive, orange and rocket  
(also available with plant-based feta 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
- Crudité 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, Café de Paris butter, or Hollandaise.
- Grilled Entrecôte 30.50
  - Tournedos \* 35.75
- Roast chicken with lemon-garlic butter, fresh fries, and salad 27.50
- Slow-cooked pork neck with Stroganoff sauce, Roseval potatoes and green asparagus 25.75
- Braised veal in its own jus with truffle, 26.50  
spinach, young carrots and mashed potatoes  
*Wine recommendation: Tempranillo | Orot, Bodegas Toresanas | Spain*
- Eendracht burger with cheddar, 24.00  
piccalilli mayonnaise, fresh fries, and salad

## FISH

- Cod fillet in a sauce of tarragon and 26.50  
Opperdoezer Ronde, served with legumes, smoked trout and mashed potatoes  
*Wine recommendation: Verdejo | Palacio de Bornos, Colagón | Spain*
- Turbot with lemon-thyme butter, 35.75  
fresh fries, and salad \*

## VEGETARIAN

- Potato gnocchi with spinach, goat cheese, 23.50  
oyster mushrooms, hazelnuts and Hollandaise sauce  
*Wine recommendation: Chardonnay | Domaine de Belle Mare | France*
- Celeriac-fennel burger with lettuce, 23.50  
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
- Grilled pointed cabbage with macadamia 23.00  
nuts, tomato, legumes and hollandaise sauce (also available as a plant-based dish)

## SWEET

- Stroopwafel with cinnamon mascarpone, 9.25  
lime, pickled cherries and vanilla ice cream
- Lemon curd tiramisu with raspberries 9.75
- Eton Mess cheesecake with fresh 9.75  
strawberries and mint  
*Wine recommendation: Le Petit Gascoûn 'Sweet' | Les Frères Laffitte | France*
- Ice cream from Van Eck: 3.50  
vanilla, chocolate, or raspberry
- Dutch cheeses from Lindenhoff 16.50  
Selection of various cheeses \*

