

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 Bawyskov 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, 15.25
red onion compote and a fresh salad
- Smoked beetroot carpaccio with figs, 14.25
walnuts, feta, grapefruit and aceto balsamico
- Toasted brioche with mackerel salad, 15.25
chicory, tomato and basil
- Tartare of mushrooms and celeriac 14.75
with young goat cheese, bulgur and porcini mushrooms
(also available as a plant-based dish)
Wine recommendation: Chardonnay (FR),
Domaine de Belle Mare

SOUP

- Tomato soup with basil (plant-based) 8.50
- Pumpkin and lentil soup with 9.50
sour cream and coriander

SALADS

- Classic Caesar with crispy chicken, 16.75
poached egg, anchovies, croutons, and parmesan
- Niçoise salad with grilled tuna, 18.75
little gem, haricots verts, potatoes, olives and boiled egg
Wine recommendation:
Guilhem Rosé (FR), Moulin de Gassac
- Salad with blue cheese with 15.85
chicory, celeriac, baked grapes, walnuts and balsamic dressing
(also available as a plant-based dish)

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

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
- Roasted half chicken with lemon, thyme butter, served with fresh fries and salad 27.50
- Pork cheek in truffle jus with parsnip, chicory, onion, leek and mashed potatoes 26.50
- Wild goose stew with celeriac, carrots, onion, Brussels sprouts and Roseval potatoes 25.75
Wine recommendation: Shiraz (ZA),
Kruger Family Wines
- Eendracht burger with cheddar, 24.00
piccalilli mayonnaise, fresh fries, and salad

FISH

- Sea bream fillet with an artichoke 26.50
sauce, mushrooms, hazelnuts and radicchio
- Turbot with lemon-thyme butter, 35.75
fresh fries, and salad *
Wine recommendation: Chardonnay (ES), Jumilia

VEGETARIAN

- Pastry filled with pumpkin ragout, 23.50
goat cheese, oyster mushroom and tarragon
- Celeriac-fennel burger with lettuce, 23.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
- Autumn stew barigoule with root 23.00
vegetables, onion, mushrooms, parsnip and polenta (also available as a plant-based dish)

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

SWEET

- Stroopwafel with poached pears, star anise, mascarpone and vanilla ice cream 9.25
- Apfelstrudel with cinnamon ice cream and vanilla sauce 9.75
Wine recommendation: Rivesaltes Ambr  (FR)
- Warm chocolate cake 9.75
with caramel-pecan ice cream
- Ice cream from Van Eck: 3.50
vanilla, chocolate, or raspberry
- Dutch cheeses from Lindenhoff 16.50
Selection of various cheeses *

