

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 with red beet, salmon roe, goat cheese, tarragon, and herb salad	15.00
Rillettes of smoked mackerel with bell pepper, chicory, pickle, tomato, and horseradish	13.50
Carpaccio with aged Remeker cheese, arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise	13.75
<i>Wine recommendation: Cave de Pomerols,</i>	
Paté en croûte with juniper berry, green pepper, a fresh salad with haricots verts, and red onion compote	13.50
Oyster mushroom carpaccio with roasted cauliflower, smoked beetroot, hazelnut, and lime (plant-based)	12.50
Gratinated goat cheese with zucchini, walnut, arugula, and balsamic vinegar	11.50

## SOUP

Tomato soup with basil (plant-based)	7.75
Dutch onion soup gratinéed with cheese	8.50

## SALADS

Classic Caesar with crispy chicken, poached egg, anchovies, croutons, and parmesan	15.50
<i>Wine recommendation: Guilhem Rosé</i>	
Niçoise salad with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg	16.50
Roasted pumpkin with mushrooms, pearl barley, pickled beetroot, tarragon, and vegan feta (plant-based)	14.50

## 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	5.25
Sweet potato fries with truffle mayonnaise	6.00
Baguette with butter	3.25
Green salad	5.25
Mashed potatoes	5.25
Crudité 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, Café de Paris butter, or Hollandaise.

- Grilled Entrecôte	26.00
- Ribeye 220gr dry aged *	35.00
- Tournedos *	35.00

*Wine recommendation: Montepulciano d'Abruzzo*

Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad	25.50
Venison stew with mashed potatoes, red cabbage, apple, and sautéed Brussels sprouts	23.50
Slow-cooked pork cheeks with pumpkin mash, roasted parsnip, carrot, and truffle gravy	24.50
Eendracht burger with cheddar, piccalilli mayonnaise, fresh fries, and salad	20.50

## FISH

Salmon fillet with herb crust, roasted cauliflower, tarragon, a white wine sauce, and mashed potatoes.	25.00
<i>Wine recommendation: Domaine de Belle Mare</i>	
Turbot with lemon-thyme butter, fresh fries, and salad *	35.00

## VEGETARIAN

Mushroom bourguignon with winter vegetables and rozeval potatoes (plant-based)	21.50
<i>Wine recommendation: Les Fruitières rouge</i>	
Sweet potato gnocchi with roasted pumpkin, kale, smoked almond, and hollandaise sauce	21.50
Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)	20.50

## SWEET

Stroopwafel with speculaas, mascarpone, and pickled poached pears	7.50
<i>Wine recommendation: Rivesaltes Ambré - '20 ans d'âge'</i>	
Warm chocolate cake with pecan caramel ice cream	8.00
Half baked chocolate chip cookie with white chocolate and cinnamon, served with cherries and vanilla ice cream (for 2 people)	13.50
Ice cream from IJscuypje: vanilla, chocolate, or raspberry	3.00
Dutch cheeses from Lindenhoff Selection of various cheeses *	14.50
Coffee dessert	8.50
<i>Coffee/tea of your choice with bonbons from Bonbon Atelier A3 Hattem</i>	

