

APPETIZERS

Smoked “Loosdrechtse” eel	14,50
is the catch of the wellknown fishing-family “Van Wettum” who is fishing on the famous Loosdrecht’s Eel	
Steak Tartare	14,50
freshly chopped tenderloin (raw) with onions, capers, mustard, parsley and toast	
Dutch shrimp cocktail	13,50
with homemade cocktail sauce	
Carpaccio of beef	12,75
with truffle mayonnaise, pine nuts and parmesan cheese	
Spicy prawns	12,50
with garlic, olive oil and spicy pepper	
Goat cheese salad [can also be ordered vegetarian]	10,50
with crispy pancetta, warm goat cheese and drizzled with honey	
Veal pie	9,50
with mushrooms	
Snails	8,50
9 homeless snails sizzling in garlic butter	
Onion soup	7,00
the classic French ‘soupe a l'oignon' au gratin with gruyere	
Tomato soup [vegetarian]	5,75
freshly made of pomodori tomatoes and topped with basil crème fraîche	

If you have a food allergy? Please let us know!

We are very careful with your food allergy / food intolerance. Cross-contamination of allergens in our kitchen can never be ruled out a 100%.

MAIN COURSES

We serve standard salad and chips with the main courses, with 2 persons or more also baked potatoes unless rice, toast or baguette is served with the dish.

Dover sole [± 550 grams] fried in butter; if desired filleted at your table		39,50
Chateaubriand [to be ordered per 2 persons and only in the restaurant] double fillet steak that will be sliced at your table. With extensive garniture and pepper, mushroom or stroganoff sauce. With two or more we prepare the stroganoff sauce at your table (if occupation allows)	price per person	28,50
Rib-eye with pepper- or mushroom sauce		24,50
Fillet steak fried in butter or grilled, with pepper or mushroom sauce		24,50
Deer saddle fillet with game sauce and wild mushrooms, mashed potatoes and stewed pear		21,50
Pork tenderloin "watersport" stuffed with ham and cheese, topped with fried onions and bell pepper sauce		19,00
Steak Tartare freshly chopped tenderloin (raw) with onions, capers, mustard, parsley and toast		18,50
Calf's liver with bacon and onions		18,00
Little dover soles 2 little dover soles fried in butter		18,00
Whole fried turbotine with salad and chips		17,50
Veal pie with mushrooms served with salad and chips		17,50
Nasi with chicken satay, fried banana, meatballs, prawn crackers, acar		16,50

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Satay	16,50
chicken satay with bread or chips	
Game stew	16,50
a stew made of deer and hare, served with red cabbage and potato gratin and stewed pear	
Schnitzel	16,00
served with fries and salad	
Vegetarian wok	15,00
with vegetables, rice and chicken pieces from the vegetarian butcher	
Curly kale	13,75
mashed potatoes and curly kale with choice of meatball or smoky sausage and gravy	
Sauerkraut	13,75
mashed potatoes and sauerkraut with choice of meatball or smoky sausage and gravy	

FOR THE CHILDREN (TILL 12 YEARS)

Children's menu	9,50
"frikandel", croquette, chicken nuggets or fish sticks with fries mayonnaise and applesauce and ice cream for dessert	
Children's pizza	11,00
with tomato sauce, cheese, mushrooms and ham and ice cream for dessert	

SIDE DISHES

baguette with aioli and tapenade	3,00
fried mushrooms	3,00
extra chips with mayonnaise	3,00
extra fried potatoes	3,00
extra pepper or mushroom sauce	2,00
extra rice	1,50

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DESSERTS

Baileys surprise	8,25
white chocolate, dark chocolate and vanilla ice cream with a shot of Baileys and whipped cream	
Lime Cheesecake	7,50
with lime sorbet ice cream	
Hazelino	7,75
Hazelnut, vanilla and mocha ice cream with chopped hazelnuts, caramel and whipped cream	
Café glacé	7,25
espresso, cappuccino and vanilla ice cream with coffee syrup and whipped cream	
Sorbet	6,25
vanilla ice cream, fruit, 7UP, strawberry sauce and whipped cream	
Dame Blanche	6,75
vanilla ice cream with whipped cream and melted chocolate sauce	
Sherbet	6,25
3 types of sherbet ice cream in a homemade "tuille"	
Dessert wine	<i>per glass</i> 4,25
Moscatel Anejo, Bodegas de Muller, Tarragona Spain, beautifully matured, honey, apricots, with some taste of the wood, deliciously sweet, complex, powerful and seductive	

DELICIOUS COFFEES & LIQUEURS

Dutch coffee (Caramol)	7,25
Irish coffee (Irish Whisky)	7,25
Italian coffee (Amaretto)	7,25
French coffee (Grand Marnier)	7,25
Spanish coffee (Tia Maria)	7,25
Brasil coffee (Tia Maria and Grand Marnier)	7,25
Coffee 43	7,25
Various liqueurs, cognacs, calvados	from 4,50

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