

FROM 17:00

THREE COURSE MENU

Put your own 3 course menu together! 39.50
The dishes with a (*) have a supplement of 4.50

STARTERS

Carpaccio with old Remeker, arugula, dill pickle, pine nuts, and truffle mayonnaise	13.50
Salmon smoked by Bawkov, with lemon, horseradish-sour cream, and toast *	14.50
Celeriac tartare with vegan sour cream, hazelnut, and horseradish mayonnaise	10.50
Roasted red beet with marinated red bell pepper, vegan feta cheese, pine nuts, and smoked beet dressing (vegan)	9.75
Paté en croûte with red onion compote and a herb salad	12.50
Crayfish with fennel, yellow beet, citrus, endive, and dill *	14.50

SOEP

Tomato soup with basil (vegan)	7.50
French onion soup au gratin	8.50

SALADS

(main meal size + 4.50)

Classic Caesar with crispy chicken, poached egg, anchovies, croutons and parmesan	13.50
Roasted pumpkin with a salad of pearl barley, mushrooms, walnuts, vegan cream cheese, lemon and tarragon (vegan)	12.50
Smoked trout with baby potatoes, yellow beet, shallot, sour cream and dill	13.50

KIDS DISHES

Kids burger with fries and vegetables	12.50
Baked cod with mashed potatoes and spinach	12.50
Pasta with tomato sauce and cheese	11.50
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	5.00
Sweet potato fries	5.00
Baguette with butter	3.00
Green salad	5.00
Mashed potatoes	5.00
Crudit� for kids	3.75

Do you have an allergy? Please let us know

EVENING

Caf  - Restaurant
DE EENDRACHT

MEAT

Steak from Simmentaler (Lindenhoff) with seasonal vegetables and fries. Choice of: pepper sauce, herb butter or hollandaise

- Grilled Entrec�te	25.50
- Ribeye 220gr dry aged *	32.50
- Tournedos *	33.50

Hare stew with red cabbage and apple, pickled onions, and mashed potatoes

Confit duck leg with white bean cassoulet, tomato, pointed cabbage, and chervil

Satay of marinated chicken thighs, with peanut sauce, lemongrass, fresh cucumber salad, and fresh fries

De Eendracht burger (served medium) with cheddar, piccalilly mayonnaise, green salad, and fresh fries

FISH

Cod with mashed potatoes, saut ed mushrooms, cauliflower, endive, hazelnuts, and brown butter sauce

Whole turbot with lemonbutter, green salad, lemon butter, and fresh fries *

VEGETARIAN

Stuffed shell pasta with saut ed oyster mushrooms, goat cheese, spinach, almonds, and a white wine sauce with lemon

Cauliflower roasted with sour cream, vegan cheese, macadamia nuts, and chives (vegan)

Celeriac-fennel burger with lettuce tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (vegan)

SWEET

'Stroopwafel' with pickled blackberries, cinnamon, mascarpone, and hazelnut ice cream

Apple-blueberry crumble with raisins and vanilla ice cream

Warm chocolate cake with caramel pecan ice cream (15MIN)

Ice cream from IJscuypje: vanilla, chocolate or raspberry

Dutch cheeses from Lindenhoff

Selection of various cheeses *

AFTER DINNER DRINKS

Limoncello di Fiorito 5.20/26.50

Espresso Martini 9.00

Irish/French/Italian Coffee 9.50

Le Petit Gasco n 'sweet' 5.95

Rivesaltes - '20 ans d' ge' 6.95

