

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	15.50
Baby potato salad with smoked trout, green beans, Amsterdam onion, and sour cream	13.50
Carpaccio with aged Remeker cheese, arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise	14.75
Pheasant pâté with figs with red onion compote, and an herb salad	13.50
<i>Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas</i>	
Roasted beetroot thinly sliced, with sour cream, feta, arugula, pine nuts, pickled onions, and lime mayonnaise (plant-based)	12.00
Gratinated artichoke with Greek yogurt, garlic, paprika, mint, and lemon	12.50

SOUP

Tomato soup with basil (plant-based)	8.50
Mustard pointed cabbage soup with sour cream and bacon	8.75

SALADS

Classic Caesar with crispy chicken, poached egg, anchovies, croutons, and parmesan	15.50
Niçoise salad with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg	16.50
<i>Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colagón verdejo</i>	
Lentil salad with roasted bell pepper, tomato, feta, arugula, beetroot, and tarragon (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	5.75
Sweet potato fries with truffle mayo	6.00
Baguette with butter	3.25
Green salad	5.50
Crudit� for kids	3.75

EVENING

Caf  - Restaurant
DE EENDRACHT

MEAT

Steak of Simmental beef (Lindenhoff), grilled seasonal vegetables, and mashed potatoes. With pepper sauce, Caf� de Paris butter, or Hollandaise.	
- Grilled Entrec�te	27.50
- Ribeye 220gr dry aged *	35.00
- Tournedos *	35.00
Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad	26.50
Wild boar stew with beetroot, roasted Brussels sprouts, mashed potatoes, and a compote of red currants	24.00
Slow-cooked Baambrugs pork neck with sauerkraut, baby potatoes, and coarse mustard	23.50
<i>Wine recommendation: Merlot, France, Pays d'Oc, La Closerie des Lys,</i>	
Eendracht burger with cheddar, piccalilli mayonnaise, fresh fries, and salad	21.50

FISH

Pan-fried cod with chicory, oyster mushroom, hazelnut, and salsify sauce	25.00
Turbot with lemon-thyme butter, fresh fries, and salad *	35.00
<i>Wine recommendation: Chardonnay, Domaine de Belle Mare</i>	

VEGETARIAN

Aubergine and mushroom stew with silver onions, red cabbage, and baby potatoes (plant-based)	22.00
<i>Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo</i>	
Puff pastry with pumpkin ragout with spinach, almond, and goat cheese	21.50
Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)	21.50

SWEET

Stroopwafel with cinnamon mascarpone, baked apples, and macadamia-caramel ice cream	8.00
Nougatine parfait with pickled cherries and lemon meringue	9.00
Pear tarte tatin with 'boerenjongens' ice cream	9.75
Ice cream from Van Eck: vanilla, chocolate, or raspberry	3.50
Dutch cheeses from Lindenhoff	15.50
<i>Selection of various cheeses *</i>	
<i>Wine recommendation: Tawny Port, 8 years, Quinta do Tado</i>	

Do you have an allergy? Please let us know

