

FROM 17:00

THREE COURSE MENU

Create your own three-course menu 41.50
The dishes with a (*) have a supplement of 5.50

STARTERS

Blini with smoked salmon from Bawyskov 15.50
with red beet, salmon roe, goat cheese, tarragon, and herb salad
Carpaccio with aged Remeker cheese, 15.50
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
Poultry terrine with red onion 14.50
compote and fresh herb salad
Wine recommendation: Merlot, France, La Closerie des Lys, Les Fruitières rouge
Dutch shrimp croquettes 14.75
with a fresh salad, lemon, and toast
Burrata with a salad of beetroot, 14.50
lentils, tomato, bell pepper and tarragon
Celeriac carpaccio with hazelnuts, 13.50
horseradish, red chicory, blue cheese and lemon
(also available with plant-based cheese)

SOUP

Tomato soup with basil (plant-based) 8.50
Mustard soup with bacon, 9.00
sour cream and chives

SALADS

Classic Caesar with crispy chicken, 16.50
poached egg, anchovies, croutons, and parmesan
Smoked mackerel salad with baby 17.50
potatoes, red onion, gherkin, dill and lemon
Wine recommendation: Terret, France, Côtes de Thau, Cave de Pomerols, Les Montalpus
Blue cheese salad with chicory, celeriac, 15.50
roasted grapes, walnuts & balsamic dressing
(also available with plant-based cheese)

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 6.50
Baguette with butter 4.50
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 28.50
- Tournedos * 35.50
Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 27.50
Wild goose stew with roasted parsnip, carrots, fried wild mushrooms and Roseval potatoes 25.50
Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas
Braised pork cheeks with hachee gravy, 26.50
braised leek and mashed potatoes
Eendracht burger with cheddar, 22.50
piccalilli mayonnaise, fresh fries, and salad

FISH

Cod with roasted cauliflower, mushrooms, 26.50
chicory, hazelnuts and sunchoke sauce
Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colag n verdejo
Turbot with lemon-thyme butter, 35.50
fresh fries, and salad *

VEGETARIAN

Pumpkin cannelloni with sage, 23.50
mushrooms, courgette and lemon
Celeriac-fennel burger with lettuce, 22.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
Roasted cauliflower with sour cream, 22.50
vegan farmhouse cheese, macadamia nuts and chives (plant-based)
Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colag n verdejo

SWEET

Stroopwafel with stewed pears, star anise, 8.75
cinnamon mascarpone and ice cream
Warm chocolate cake with 9.25
pecan-caramel ice cream
Apple tompouce 9.50
with pastry cream, raisins and lemon
Ice cream from Van Eck: 3.50
vanilla, chocolate, or raspberry
Dutch cheeses from Lindenhoff 15.50
Selection of various cheeses *
Wine recommendation: Tawny Port 8 years
Quinta do T do

Do you have an allergy? Please let us know

