



DINNER MENU

FROM 5:30PM UNTIL 9:00PM

Welcome to the Veluwse Huyskamer!

In the Veluwse Huyskamer we work with fresh, local products and the flavors of the season. That is why we deliberately keep our menu compact, so that every dish is prepared with care and attention.

We wish you a wonderful evening and a tasty dinner.

If you have any dietary requirements, please speak to our staff

TO START WITH

VELUWS HUYSKAMER BREAD

Pesto | Aioli | Tapenade

9.5



DE VELUWSE
HUYSKAMER

FIRST COURSES

BEEF CARPACCIO

Truffle: Truffle mayonnaise | Parmesan cheese | Seedmix | Arugula 14

Basil: Basil mayonnaise | Parmesan cheese | Seed mix | Arugula 14

Asian: Sriracha mayonnaise | Fried onion | Edamame beans | Arugula 14

TOMATO SOUP  *Vegan option available* 9.5
Basil | Crème fraîche

SMOKED YELLOW BEETROOT  10.5
Goat cheese | Honey | Walnuts

SALMON TARTAR 14.5
Avocado | Ponzu gel | Wasabi cracker

MAIN COURSES

RUMP STEAK 29.5
Red wine gravy with thyme | Beech mushroom | Asparagus | Potato mousseline

SEA BASS FILLET 26.5
Beurre blanc sauce | Parsley | Fregola | Carrot cream

POLDERHOEN 26.5
Oriental lacquer | Basmati rice | Asparagus | Sesame seeds

CITROENRISOTTO  21.5
Parmesan cheese | Edamame beans | Mint

STEAK OF POINTED CABBAGE  20.5
Vegan gravy | Vegan harissa mayonnaise | Smoked almond | Parsnip cream

SIDE DISHES

FRIES WITH ZAAENSE MAYONNAISE  4

FRESH VEGETABLES OF THE DAY  4

GREEN SALAD  4



DESSERTS

CRÈME BRÛLÉE Lime Caramel crust Vanilla ice cream	9.5
DAME BLANCHE Chocolate Sauce Whipped cream Vanilla ice cream	8.5
BROWNIE Caramel sauce Salted caramel ice cream	9.5
TARTE TATIN Caramel sauce Caramel ice cream	9.5
RED FRUIT SHORTBREAD RREDood fruit coulis Raspberry sorbet	10.5

In addition to the dessert menu, we also have a **completely gluten-free and vegan** dessert
Available for €12.50, ask our staff about this.

