



DINNER MENU

FROM 17:30 UNTIL 21:00

TO START WITH

Veluws Huyskamer Bread 
Pesto | Aioli | Tapenade

9.5

STARTERS

Beef carpaccio

***Truffle:** Truffle mayonnaise | Parmesan cheese | Seed mix | Arugula*

14

***Basilicum:** Basil mayonnaise | Parmesan cheese | Seed mix | Arugula*

14

***Aziatisch:** Sriracha mayonnaise | Fried onion | Edamame beans | Arugula*

14

Tomato soup  *Vegan option available*
Basil | Crème fraîche

9.5

Smoked yellow beetroot 
Goat cheese | Honey | Walnuts

10.5



Salmon tartare

Avocado | Ponzu gel | Wasabi cracker



14.5

Do you have a food allergy? Let us know!

MAIN COURSES

Beef steak	29.5
<i>Red wine jus with thyme Mushroom Asparagus Potato mousseline</i>	
Sea bass fillet	26.5
<i>Beurre blanc sauce Parsley Fregola Carrot cream</i>	
Polder chicken	26.5
<i>Oriental glaze Basmati rice Asparagus</i>	
Lemon risotto 	21.5
<i>Parmesan cheese Edamame beans Mint</i>	
Cabbage steak  	20.5
<i>Vegan gravy Vegan harissa mayonnaise Smoked almond</i>	

SIDE DISHES

Fries with Zaanse mayonaise 	4
Fresh vegetables 	4
Green salad 	4

DESSERTS

Crème brûlée	9.5
<i>Lime Caramel crust Vanilla ice cream</i>	
Dame blanche	8.5
<i>Chocolate sauce Whipped cream Vanilla ice cream</i>	
Brownie	9.5
<i>Caramel sauce Salted caramel ice cream</i>	
Tarte tatin	9.5
<i>Caramel sauce Caramel ice cream</i>	
Red fruit shortbread	10.5
<i>Red fruit coulis Raspberry sorbet</i>	

For our dishes, we use locally grown, organic ingredients as much as possible, with the farmer as our number one priority.
Our chef enjoys working with Fairtrade and seasonal products.

 = Vegetarian |  = Vegan

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