DE VELUWSE
HUYSKAMER

DINNERMENU

Welcome to the Veluwse Huyskamer!

At 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 delicious dinner!

TO BEGIN WITH

VELUWS HUYSKAMER BREAD 9.5
Pesto | Aioli | Tapenade

Do you have a food allergy? Let us know!
Due to the layout of our kitchen, we are unfortunately unable to cook for guests with celiac disease or a trace of nuts allergy.

STARTERS

BEEF CARPACCIO 14
Truffle: Truffle mayonnaise | Parmesan cheese | Seedmix | Rocket
Balsamic vinegar: Fig balsamic | Figs | Hazelnut | Parmesan | Rocket
Asian: Sriracha mayonnaise | Fried ui | Edamame beans | Rocket

PUMPKIN COCONUT SOUP 10.5
Crispy chili pepper | Pumpkin seeds | Green oil

DRY AGED RED BEETROOT 11.5
Dry-aged beetroot tartare | Pomegranate | Green apple | Coconut | Beetroot crumble

SMOKED MACKEREL 13.5
Smoked mackerel rillettes | Brioche toast | Horseradish | Green apple

MAIN COURSES

VENISON STEAK 29.5
Port and chocolate gravy | Pumpkin | Mushroom | Potato mousseline

SEA BREAM FILLET 27.5
Beurre blanc | Chives | Quinoa | Cauliflower cream

FLAT IRON STEAK 29.5
Pepper sauce | Red cabbage | Mushroom | Potato mousseline

RAVIOLI PECORINO BLACK PEPPER 23.5
Cream sauce | Mushrooms | Arugula

KNOLSELDERIJ STEAK 20.5
Brown butter | Beurre blanc | Sweet and sour fennel | Cauliflower purée

SIDE DISHES

FRITES WITH ZAANSE MAYONAISE	4.5
FRESH VEGETABLES	4.5
GREEN SALAD MIX	4.5

DESSERTS

CRÈME BRÛLEE **10.5**
Caramel crust | Vanilla ice cream

DAME BLANCHE **9.5**
Chocolate sauce | Whipped cream | Speculoos crumble | Vanilla ice cream

CHOCOLATE TRIO **12.5**
Chocolate panna cotta | Chocolate mousse | Chocolate crumble | Amarena cherries

LEMON SHORTBREAD **11.5**
Chocolate crumble | Citrus coulis | Yogurt ice cream

TARTE TATIN **10.5**
Caramel sauce | Caramel ice cream

*In addition to our dessert menu, we also offer **a completely gluten-free and vegan** dessert for €12.50; please ask our staff about this at the start of your meal.*

= vegetarian
= vegan (possible)