

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 Bawrykov 15.00  
with red beet, salmon roe, goat cheese, tarragon, and herb salad
- Baby potato salad with smoked trout, 13.50  
green beans, Amsterdam onion, and sour cream
- Carpaccio with aged Remeker cheese, 13.75  
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
- Pheasant pâté with figs with 13.50  
red onion compote, and an herb salad  
*Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas*
- Roasted beetroot thinly sliced, with 11.00  
sour cream, feta, arugula, pine nuts, pickled onions, and lime mayonnaise (plant-based)
- Gratinated artichoke with Greek 12.50  
yogurt, garlic, paprika, mint, and lemon

## SOUP

- Tomato soup with basil (plant-based) 7.75
- Mustard pointed cabbage soup with 8.75  
sour cream and bacon

## SALADS

- Classic Caesar with crispy chicken, 15.50  
poached egg, anchovies, croutons, and parmesan
- Niçoise salad with grilled tuna, 16.50  
little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg  
*Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colagón verdejo*
- Lentil salad with roasted bell pepper, 14.50  
tomato, feta, arugula, beetroot, and tarragon (plant-based)

## 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 5.25
- Sweet potato fries with truffle mayo 6.00
- Baguette with butter 3.25
- Green salad 5.25
- 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 27.00
  - 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  
*Wine recommendation: Merlot, France, Pays d'Oc, La Closerie des Lys,*
- Eendracht burger with cheddar, 21.50  
piccalilli mayonnaise, fresh fries, and salad

## 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  
*Wine recommendation: Chardonnay, Domaine de Belle Mare*

## VEGETARIAN

- Aubergine and mushroom stew with silver onions, red cabbage, and baby potatoes (plant-based) 22.00  
*Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo*
- 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 7.50
- 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 3.00
- Dutch cheeses from Lindenhoff Selection of various cheeses \* 14.50  
*Wine recommendation: Tawny Port, 8 years, Quinta do Tado*

Do you have an allergy? Please let us know

