

FROM 17:00

THREE COURSE MENU

Create your own three-course menu 42.50
The dishes with a (*) have a supplement of 5.50

STARTERS

Blini with smoked salmon from Bawyskov 15.75
with red beet, salmon roe, goat cheese, tarragon, and herb salad
Carpaccio with aged Remeker cheese, 15.75
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
Pâté en croûte with green beans, 15.25
red onion compote and a fresh salad
Smoked beetroot carpaccio with figs, 14.25
walnuts, feta, grapefruit and aceto balsamico
Toasted brioche with mackerel salad, 15.25
chicory, tomato and basil
Tartare of mushrooms and celeriac 14.75
with young goat cheese, bulgur and porcini mushrooms
(also available as a plant-based dish)
Wine recommendation: Chardonnay (FR),
Domaine de Belle Mare

SOUP

Tomato soup with basil (plant-based) 8.50
Pumpkin and lentil soup with 9.50
sour cream and coriander

SALADS

Classic Caesar with crispy chicken, 16.75
poached egg, anchovies, croutons, and parmesan
Niçoise salad with grilled tuna, 18.75
little gem, haricots verts, potatoes, olives and boiled egg
Wine recommendation:
Guilhem Rosé (FR), Moulin de Gassac
Salad with blue cheese with 15.85
chicory, celeriac, baked grapes, walnuts and balsamic dressing
(also available as a plant-based dish)

KIDS DISHES

Pasta with tomato sauce and cheese 12.50
Kids burger with fries and vegetables 14.25
Battered fish with fries and vegetables 13.50
De Eendracht kids menu (for kids up to 12 years)
all dishes in children's portion for 1/2 the price

Do you have an allergy? Please let us know

EVENING

Café - Restaurant
DE EENDRACHT

MEAT

Steak of Simmental beef (Lindenhoff), grilled seasonal vegetables, and mashed potatoes. With pepper sauce, Café de Paris butter, or Hollandaise.
- Grilled Entrecôte 30.50
- Tournedos * 35.75
Roasted half chicken with lemon, thyme butter, served with fresh fries and salad 27.50
Pork cheek in truffle jus with parsnip, chicory, onion, leek and mashed potatoes 26.50
Wild goose stew with celeriac, carrots, onion, Brussels sprouts and Roseval potatoes 25.75
Wine recommendation: Shiraz (ZA),
Kruger Family Wines
Eendracht burger with cheddar, 24.00
piccalilli mayonnaise, fresh fries, and salad

FISH

Sea bream fillet with an artichoke 26.50
sauce, mushrooms, hazelnuts and radicchio
Turbot with lemon-thyme butter, 35.75
fresh fries, and salad *
Wine recommendation: Chardonnay (ES), Jumilia

VEGETARIAN

Pastry filled with pumpkin ragout, 23.50
goat cheese, oyster mushroom and tarragon
Celeriac-fennel burger with lettuce, 23.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
Autumn stew barigoule with root 23.00
vegetables, onion, mushrooms, parsnip and polenta (also available as a plant-based dish)

SIDE DISHES

Portion of fries with mayonnaise 5.75
Sweet potato fries with truffle mayo 6.50
Baguette with butter 4.75
Green salad 5.50
Crudit  for kids 3.75

SWEET

Stroopwafel with poached pears, star anise, mascarpone and vanilla ice cream 9.25
Apfelstrudel with cinnamon ice cream 9.75
and vanilla sauce
Wine recommendation: Rivesaltes Ambr  (FR)
Warm chocolate cake 9.75
with caramel-pecan ice cream
Ice cream from Van Eck: 3.50
vanilla, chocolate, or raspberry
Dutch cheeses from Lindenhoff 16.50
Selection of various cheeses *

