**LUNCHMENU**

**If you have any special (dietary) requirements, please let us know, we are pleased to comply.**

**Sandwiches**

(served with your choice of white or whole meal bread. This bread doesn’t contain any artificial ingredients or lactose)

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| TunaHomemade tuna-salad with red onion, avocado and boiled egg | € 7.75 |
| Smoked salmon wrap Norwegian smoked salmon, sweet and sour cucumber and horseradish mayonnaise | € 8.75 |
| Brie and honey  Slightly gratinated brie, honey and walnut  | € 7.95 |
| ‘Ham and cheese’ Classic ham and cheese sandwich, marinated tomato, sweet and sour cucumber, egg-salad (homemade) and mayonnaise  | € 7.95 |
| Roasted free range chicken Toast, free-range chicken, hardboiled egg, Parmesan cheese and remoulade-sauce  | € 8.75 |
| Smoked beef ‘carpaccio’Thin sliced smoked beef, sundried tomatoes , shaved Parmesan and truffle mayonnaise | € 8.75 |
| Toasted ham and cheese Toasted ham and cheese sandwich with a small salad and ketchup  | € 5.50 |
| Toasted XLA big toast from Trukish bread with ham, cheese and pesto or salamiPorc Belly | € 7.95 |
| Smoked porc belly with barbecue sauce | € 8.50 |

**Soup** (regular or XXL – with bread and homemade croutons )

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| MustardsoupWith spiced dried sausage  | regular € 5.75 XXL € 7.25 |
| Tomato-pumpkin soupSoup of tomato and pumpkin with crème fraîche and basil | regular € 5.75 XXL € 7.25 |
| Seasonal soup Ask your waiter or waitress  | regular € 5.75 XXL € 7.25 |

**Salads and Bowls** (with bread and salted butter)

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| Poké Bowl with smoked salmon or vegetarian variantPoké Bowl with smoked salmon or vegetarian, sushi rice, mango, avocado, seaweed and soy sauce | € 15.95 |
| Salad with confit of duckConfit of duck with mushrooms, pear, nuts and honey mustard sauce  | € 15.75 |
| Smoked beef ‘carpaccio’ Thin sliced smoked beef, sundried tomato, aceto balsamico, truffle mayonnaise and shaved Parmesan cheese |  € 15.95 |

**hot lunch items**

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| Omelet ‘De Heeren van Coevorden’Large omelet (3 freerange eggs ) , bacon, onions, mushrooms and cheese  | € 8.25 |
| Eggs ‘sunny side up’3 freerange eggs – sunny side up- , onion, mushroom and bacon. Gratinated with cheese.  | €8.25 |
| Meatloaf Homemade meatloaf with mayonnaise. Served with 2 slices white or whole meal bread or chips | € 8.95 |
| Veal ‘croquettes’ (typical Dutch- Rundvleeskroketten )2 Kwekkeboom croquettes ( beef ragout with a crispy breadcrumb crust) served with 2 slices of bread, white or whole meal and mustard  | € 8.25 |
| Club sandwich, your choice of confit of duck or smoked salmon Club sandwich with your choice of Norwegian smoked salmon or confit of duck , egg, marinated tomato, basil-pesto , lettuce and cucumber. Fresh chips and mayonnaise on the side.  | € 13.75 |
| Black Angus burgerServed on brioche with cheddar, bacon, tomato, pickles, tomato sauce and fried onion rings. Chips and mayonnaise on the side.  | € 14.75 |
| Chips with stew of gameFresh chips with stew of game, pickles and piccalilli mayonnaise | € 13.75 |
| Chips and mayonnaise Fresh chips and mayonnaise  |  €3.50 |

**Plateservice**

The items below are all served with a green salad, fresh chips and mayonnaise

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| Dover sole Baked in butter (3 pieces) | € 20.75 |
| Schnitzel (chicken) With your choice of stroganoff-,pepper- or mushroomsauce (can be served separately if desired)  | € 17.75 |
| Stew of gameStew of game with chips or mashed potatoes  | € 20.75 |
| Marinated pork satay Peanut- and spices marinated pork with peanut-sauce , sweet and sour vegetables , roasted peanuts and prawn crackers.  | € 18.75 |
| Roasted RibsPorc ribs , ketjap, sambal and ginger marinated with a homemade garlic and cocktail sauce  | € 19.75 |
| Calf’s liver, ‘classic’With baked onion and small pieces of fried bacon  | € 18.75 |
| SteakAberdeen Angus steak with your choice of stroganoff-,pepper- or mushroomsauce (can be served separately if desired) | € 21.75 |

**DINNERMENU**

**Chef’s creativity**

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| Be surprised by our culinary creativity! Any special wishes? We are pleased to comply. Just let us know, the rest will be a surprise.  |
| 2-courses (starter and main , or main and dessert)  | € 28.75 |
| 3-courses | € 37.50 |
| 4-courses  | € 42.50 |

**Appetizers**

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| Goat’s cheese Goat’s cheese with pear, rocket salad and marinated mushrooms | € 9.75 |
| Poke Bowl (salmon or vegetarian)Poke Bowl with smoked salmon or vegetarian, sushi rice, mango, avocado, seaweed and soy sauce | € 9.75 |
| Smoked eelSmoked eel with green herbs, beet, apple and truffle mayonnaise | € 11.75 |
| Steak tartareSteak tartare with egg, salad, onion rings and piccalilly mayonnaiseSmoked beef ‘carpaccio’ Thin sliced smoked beef, shaved Parmesan cheese and truffle mayonnaise  |  € 11.75€10.75  |
| Goose breast and liverGoose breast and liver with beet, traditional Dutch cake, cherry and balsamicCharcuterie of game (2 persons)Charcuterie of game to share, with wild boar, deer ham, smoked goose breast and duck breast |  €11.50 €15.75 |

**Soup**

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| MustardsoupWith spiced dried sausage  | regular € 5.75  |
| Tomato-pumpkin soupSoup of tomato and pumpkin with crème fraîche and basil | regular € 5.75  |
| Seasonal soup Ask your waiter or waitress  | regular € 5.75  |

**Main courses**

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| Risotto (vegetarian)Risotto from rice with egg, mushrooms, autumn vegetables and Parmesan cheese |  €18.75 |
| Ravioli made of mushrooms (vegetarian)Ravioli made of mushrooms with autumn vegetables, truffle and sauce from mushrooms  | € 18.75 |
| HalibutRoasted halibut with fennel, black olives and sauce of lemongrass |  € 25.75 |
| Pike-perch filletSkin baked pike-perch fillet with sauerkraut and sauce made of mustard  | € 26.75 |
| Farm DuckBaked farm duck with sauce made of orange and cardamom | € 27.50 |
| Beef ribeye from vealBeef ribeye from veal with your choice of stroganoff-,pepper- or mushroom sauce  | € 26.75 |
| Tournedos Irish tournedos with your choice of stroganoff-,pepper- or mushroom sauce  | €31.50 |
| BeefCooked beef with goose breast and sauce from shallot | €29.75 |
| DeerCooked deer with stew of deer and sauce made of red wine | €29.75 |
| We serve all our main courses with fresh chips and mayonnaise. On the side, we serve a green salad. The fregola will be served with a green salad and bread with salted butter. |

**DESSERT**

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| Dessert ‘De Heeren’ 3 Sorts of ice-creams with fruit and seasonal garnishes  | € 7.75 |
| Pineapple Tarte tartin made from pineapple with rosemary, caramel and ice-cream from coconut | € 9.75 |
| Crème BruleeCrème Brulee with spices, pear and ice-cream made from coffee beans |  € 9.75 |
| Chocolate, chocolate, chocolatePure chocolate cake with sauce of white chocolate, cherry and ice-cream made of milk chocolate  | € 9.75 |
| Dame blancheVanilla ice-cream with hot cholate saus and cream | € 7.50 |
| Tiny dessertJust a tiny dessert | €4.50 |
| Cheese….Dutch cheeses, pear- and fig confiture. Toasted nut bread.  | € 10.75 |
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