**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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| Tuna  Homemade 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 XL  A big toast from Trukish bread with ham, cheese and pesto or salami  Porc Belly | € 7.95 |
| Smoked porc belly with barbecue sauce | € 8.50 |

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

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| Mustardsoup  With spiced dried sausage | regular € 5.75  XXL € 7.25 |
| Tomato-pumpkin soup  Soup 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 variant  Poké Bowl with smoked salmon or vegetarian, sushi rice, mango, avocado, seaweed and soy sauce | € 15.95 |
| Salad with confit of duck  Confit 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 burger  Served 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 game  Fresh 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 game  Stew 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 Ribs  Porc 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 |
| Steak  Aberdeen 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 eel  Smoked eel with green herbs, beet, apple and truffle mayonnaise | € 11.75 |
| Steak tartare  Steak tartare with egg, salad, onion rings and piccalilly mayonnaise  Smoked beef ‘carpaccio’  Thin sliced smoked beef, shaved Parmesan cheese and truffle mayonnaise | € 11.75  €10.75 |
| Goose breast and liver  Goose breast and liver with beet, traditional Dutch cake, cherry and balsamic  Charcuterie 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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| Mustardsoup  With spiced dried sausage | regular € 5.75 |
| Tomato-pumpkin soup  Soup 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 |
| Halibut  Roasted halibut with fennel, black olives and sauce of lemongrass | € 25.75 |
| Pike-perch fillet Skin baked pike-perch fillet with sauerkraut and sauce made of mustard | € 26.75 |
| Farm Duck  Baked farm duck with sauce made of orange and cardamom | € 27.50 |
| Beef ribeye from veal  Beef 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 |
| Beef  Cooked beef with goose breast and sauce from shallot | €29.75 |
| Deer  Cooked 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 Brulee  Crème Brulee with spices, pear and ice-cream made from coffee beans | € 9.75 |
| Chocolate, chocolate, chocolate  Pure chocolate cake with sauce of white chocolate, cherry and ice-cream made of milk chocolate | € 9.75 |
| Dame blanche  Vanilla ice-cream with hot cholate saus and cream | € 7.50 |
| Tiny dessert  Just a tiny dessert | €4.50 |
| Cheese….  Dutch cheeses, pear- and fig confiture. Toasted nut bread. | € 10.75 |
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