**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 or roasted farm chicken wrap  Wrap filled with smoked salmon or roasted farm chicken | € 8.95 |
| 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 | € 7.95 |
| Hot ham  Hot ham with honey mustard 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 | € 16.50 |
| Salad with farm chicken  Salad with farm chicken, tomato, bacon, egg and yoghurt dressing | € 16.50 |
| Smoked beef ‘carpaccio’  Thin sliced smoked beef, sundried tomato, aceto balsamico, truffle mayonnaise and shaved Parmesan cheese | € 16.50 |

**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, smoked salmon or farm chicken  Club sandwich with your choice of Norwegian smoked salmon or farm chicken , 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 traditional Dutch stew  Fresh chips with traditional Dutch stew | € 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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| Haddock  Baked haddock with a beurre blanc sauce | € 19.75 |
| Schnitzel (chicken)  With your choice of stroganoff-,pepper- or mushroomsauce (can be served separately if desired) | € 17.75 |
| Traditional Dutch stew  Traditional Dutch stew 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 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 |
| Pork belly & prawns  Pork belly and baked prawns with Oriental mayonnaise  Charcuterie of game (2 persons)  Charcuterie of game to share, with types of meat, pickles and bread | €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 |
| Cod Skin baked cod with a beurre blanc sauce | € 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 | €29.75 |
| Beef  Cooked beef with goose breast and sauce from shallot | €29.50 |
| Deer  Cooked deer with a 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 |
| Multivitamin  Tropical fruit with ice cream from coconut | € 9.75 |
| Noga  Noga with ice cream from hazelnut and tiramisu | € 9.75 |
| Chocolate, chocolate, chocolate  Pure chocolate cake with sauce of white chocolate, blueberry and ice-cream made of vanille | € 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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