**BITES TO SHARE WITH A DRINK**

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| Bread platterBiological bread / herb butter / aioli / basil pesto  |  6.95 |
| Nachos Tortilla chips / cheddar / crème fraiche / avocado / spicy salsa |  8.50  |
| Nachos pulled chickenPulled chicken thigh / tortilla chips / cheddar / crème fraiche / avocado / spicy salsaEmpanadillaDeep fried small pie / mixed vegetables / mince / chili sauce  |  11.951.20 a piece  |
| ‘Ebi’ shrimp Deep fried shrimp / 30 gram / chilli sauce |  1.30 a piece   |
| Cheese sticks Matured cheese / chilli sauce  |  0.90 a piece |
| Beef ‘bitterballen’ Oma Bobs / mayonnaise or mustard |  0.90 a piece |
| Vegan ‘bitterballen’ Oma bobs / mayonnaise or mustard ‘Coevorder’ bites platter Cold bites / warm bites / dips / bread(available till 21.00) Cheese platter  5 national en regional cheese types / nut bread / apple syrup  |  0.90 a piece 9.75 for 1 person 13.25 |

**LUNCHMENU**

**Food allergy? Please let us know**

**Sandwiches**

(served with white or brown bread, which is specially made for us. This bread is biological, lactose- and E-number free.

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| ‘Healthy’ Egg salad / cured lion of pork / cheese / tomato / cucumber  |  8.50 |
| Smoked trout Smoked trout rillette / cucumber / granny smith apple / horse radish mayonnaise  |  8.75 |
| Brie Lukewarm / flower honey / nut crunch  |  8.75 |
| Pork belly Lukewarm / oriental preparation / ketjap / bean sprout / ginger-soy sauce mayonnaise  |  9.25 |
| Carpaccio made from smoked beefPine nuts / sundried tomato / matured peated cheese / truffle mayonnaise  |  9.25 |
| Tosti ‘classic’ Toasted bread / mild cheese / cured lion of pork / tomato ketchup Tosti XL (pesto ) Turkish bread / mild cheese / cured lion of pork / pesto / sundried tomato dip  |  5.95 8.75 |
| Tosti XL (spicy salami)Turkish bread / mild cheese / cured lion of pork / salami / sundried tomato dip  | 9.50 |

**Soup** (normal or large, served with biological bread)

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| ‘Drentse’ (local) mustard soup ‘Dreuge worst’ (local dried sausage) / string onion / croutons | normal 5.95 large 8.75 |
| Pumpkin soup Butternut pumpkin soup / curry / sour cream / seed mix | normal 5.95 large 8.75 |
| Seasonal soup Handmade / seasonal  | normal 5.95 large 8.75 |

 **Vegetarian dish or can be adjusted as a vegetarian dish**

**Salads** ( served with biological bread )

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| Super Food Quinoa / avocado / seed mix / feta cheese / pome granate / pumpkin  |   Small 9.75 Large 16.75 |
| Smoked fish salad Smoked salmon, trout and eel / granny smith apple / cucumber / horseradish mayonnaise  |  Small 9.75 Large 16.75  |
| Confit of duck salad Confit of duck / figs / beets / mushrooms / pumpkin Carpaccio salad Smoked beef / pine nuts / sundried tomatoes / balsamic dressing / matured, peated cheese from Veenhuizen / truffle mayonnaise  |  Small 9.75 Large 16.75 Small 10.50  Large 17.50  |

**Warm lunch dishes**

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| Omelette or fried eggs ‘De Heeren ’ 3 free range eggs / bacon / onion / mushroom / cheese  |   8.75 |
| Fried eggs ham and / or cheese 3 free range eggs / ham / cheese  |  8.75  |
| Fried eggs carpaccio3 free range eggs / carpaccio / matured, peated cheese from Veenhuizen | 9.50  |
| Meatball Homemade / gravy / ‘brander’ mayonnaise / fries or bread  | 9.50 |
| Beef croquettes 2 Bourgondiër croquettes / salad / mustard / fries or bread  | 8.95 |
| Toast with mushrooms Light toasted bread / roasted mushrooms / matured, peated cheese from Veenhuizen / truffle mayonnaise  | 9.75 |
| Club sandwich with “farmer” chickenRoasted “farmers” chicken / bacon / tomato / egg salad / pesto / aioli / fries / brander mayonnaise  |  14.75 |
| Holstein burgerHolstein “dubbeldoel” cow burger / brioche bun / cheddar cheese / bacon / tomato / Jalapeno / red onion pickles / BBQ sauce / fries / ‘brander’ mayonnaise  | 15.95 |
| Red beet burger Burger made from red beet / brioche bun / brie cheese / tomato / Jalapeno / red onion pickles / BBQ sauce / fries / ‘brander’ mayonnaiseFries with mayonnaise Fries / mayonnaiseFries game stew Fries / stew made from game / pickles / piccalilli mayonnaise  | 15.753.7512.75  |

**Plates**

These plates are served with a fresh salad and fries with brander mayonnaise.

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| Pasta Conchiglie Vegan / pasta shells / autumn vegetable / black truffle / matured cheese  | 18.75 |
| Chicken satéChicken thigh / peanut sauce / pickle relish / baked onions / prawn cracker  |  19.75 |
| ZanderLaquered with apple syrup / chives / potato cracklings  | 20.75 |
| Roasted RibsPork ribs / soya / ketjap / ginger / garlic sauce  | 21.50 |
| Tomapork Tomahawk steak from pork / 300 gram / roasted mustard sauce  | 19.75 |
| Holstein Rib-eye Holstein “dubbeldoel” cow / 200 gram / pepper- or stroganoff sauce  | 22.50 |

 **Vegetarian dish or can be adjusted as a vegetarian dish**

A la carte menu (starting from 16.30)

**SURPRISE FROM THE CHEF**

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| The creativity from our chef’s and the influences from the seasons, used in a changing menu.  |
| 2-courses |  31.00 |
| 3-courses |  39.75 |
| 4-courses  | 47.50 |

**Starters**

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| **Salmon & beet ②⑦⑨****With red beet and vodka marinated salmon / marinated beets / granny smith apple / fennel / horseradish mayonnaise** **Quinoa & autumn vegetables ②⑤⑦****Quinoa salad / beets / pumpkin / feta cheese / pomegranate / avocado / mushrooms** |  12.25 11.75 |
| **Steak tartare ⑥⑩⑪****Tartare from Holstein cow / poached quail egg / pickles / piccalilli mayonnaise**  |  13.50 |
| **Carpaccio smoked beef ④⑤⑫****Parmesan cheese / pine nuts / sundried tomato / olive / truffle mayonnaise**  |  12.50  |
| **Soup**

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| --- | --- |
| **‘Drentse’ (local) mustard soup** **‘Dreuge worst’ (local dried sausage) / string onion / croutons**  | **5.95** |
| **Pumpkin soup** **Butternut pumpkin soup / curry / sour cream / seed mix** | **5.95** |
| **Seasonal soup** **Homemade / seasonal** **Breads to start with****Pesto / aioli / herb butter** | **5.95****6.95** |

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 **Vegetarian dish or can be adjusted as a vegetarian dish**

**Mains**

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| Gnocchi ②⑤⑧Potato gnocchi / butternut pumpkin / mushrooms / carrot / matured, peated cheese from Veenhuizen Halibut & smoked eel ①⑦⑨Roasted halibut filet / smoked eel / Lardi di Color nata / creamy leek / potato mousseline / beurre blanc  |  23.75 27.95  |
| Dutch duck ④⑤⑫Duck chest filet / loempia from the leg / carrot / gravy made from matured sherry  |  28.75 |
| Tournedos Rosinni ⑥⑫Tournedos from Holstein “dubbeldoel” cow / Madeira gravy / goose liver crouton  |  34.50 |
| Venison steak ⑥⑩⑪Baked venison steak / game stew / autumn vegetables / gravy with 5 spices  |  30.75 |
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| The main dishes are served with several seasonal garnishes. On the side we serve a fresh salad and fries with brander mayonnaise. |

 **Vegetarian dish or can be adjusted as a vegetarian dish**

**DESSERTS**

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| Dessert ‘De Heeren’ ⑬3 types of ice-cream / fitting garnish  |  8.50 |
| Out of control apple pie ⑬Roasted Jonagold apple / cinnamon / almond paste / cru / vanilla ice-cream whipped cream  | 8.75 |
| Multivitamin ⑬Marinated tropical fruit / coconut ice-cream / white chocolate creme / mango, lime foam Chocolate Coulant ⑬Chocolate pie with running filling / filling with white chocolate and orange / cooked pear / hazelnut ice-cream Small dessert ⑬Small dessert to join the rest / fruit / vanilla ice-cream / whipped cream  | 10.7511.75 4.75 |
| Cheese platter ⑬National and international cheeses / nutt bread / apple syrup  | 13.25 |
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**HOUSE WINES (OPEN WINES)**

**WHITE** glass / bottle

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| ①Pinot Grigio, Recas Winery, RomaniaThis Pinot Grigio has aromas of apple and pear. The mouth feeling is crackling fresh.  |  4.75/ 24.- |
| ②Chardonnay, Recas Winery, RomaniaAromas of lemon, green apple and a hint of mint. Flavours of peach and melon appear on the palate, with a good balance and fruity finish.  | 4.75/ 24.- |

**SWEET WHITE**

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| ③Mainzer Domherr Kabinett, Rheinhessen, Germany A fruity, easy drinking and light sweet wine.  |  4.75/ 24.- |

**ROSÉ**

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| ④Pinot Grigio Blush Rosé, Recas Winery, RomaniaFresh, pale pink rosé with some delicate sweetness and flavours of strawberry and raspberry.  |  4.75/ 24.- |

**RED**

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| ⑤Merlot, Recas Winery, RomaniaThis velvety Merlot has some caramel, mocha and ripe fruit in the nose. While tasting there appears an explosion of fruitiness and a creamy aftertaste. | 4.75/ 24.- |

 ⑥Cabernet Sauvignon, Recas Winery, Romania 4.75/ 24.-

This velvety Dark fruit aromas combined with delicious spices and fresh herbs. This red wine has a body with an expressive and intense style

**OUR WINE SELECTION**

**WHITE**

 glass / bottle

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| --- | --- |
| ⑦Busybilly GrÜner Veltliner, Hungary A GrÜner Veltliner as it should be, with fresh stone fruits like peach and apribot, citrus fruits and white pepper on the nose. Whit tasting you taste a delicious fruity and well balanced sour feeling.  | 4.75/ 24.- |
| ⑧Beauvignac Viognier, Languedoc, France This wine has a pale-yellow colour with aromas from peach and mango. A fine balance with a long aftertaste.  | 29.50 |
| ⑨Nau Mai, Sauvignon Blanc, Marlborough, New ZealandA very fresh and expressive aromas of citrus, tropical fruit and freshly mowed grass. Intense flavour with fruity notes of citrus, melon and grapefruit.  | 29.50 |

**Red**

 glass / bottle

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| ⑩Primavoce Negroamaro Salento, Italy This red wine has aromas of plums, blackcurrant, chocolate and coffee. The flavour is overwhelming, with blackcurrant, plums, chocolate, coffee, spices and notes of wood. The aftertaste is pleasant and long.  | 5.50 /28.75 |
| ⑪Valle Andino Reserva Especial Carmenere, ChileThe colour is deeply red with aromas of rich black fruit combined with spices. A nice full wine with a silky finish.  | 29.50 |
| ⑫Rutini San Felipe Classic Malbec, Argentina Scents and aromas from red fruit, brambles, plums, chocolate and vanilla. This malbec has a nice body and a fruity character.  | 24.00 |

**DESSERTWIJN** glass

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| --- | --- |
| ⑬Muscat de Frontignan 12 Ans d’Age, FranceAn amber clear colour with a beautiful nose with powerful dried fruit and a hint of raisins and spiced gingerbread. This dessert wine has flavours of confit summer fruit on the palate and a beautiful elegant aftertaste.  |  5,- |