

FROM 17:00

## THREE COURSE MENU

Create your own three-course menu 39.50

The dishes with a (\*) have a supplement of 5.50

## STARTERS

Blini with smoked salmon from Bawykov 15.00  
with red beet, salmon roe, goat cheese, tarragon, and herb salad

*Wine recommendation: Verdejo, Rueda, Colagón*

Potato salad with smoked eel, haricots 13.50  
verts, Amsterdam onions, and sour cream

Carpaccio with aged Remeker cheese, 13.75  
arugula, pine nuts, Amsterdam pickles, and basil mayonnaise

Marinated artichokes with green 13.50  
asparagus, hay-smoked ham, and salted yogurt

Carpaccio of dried tomato with lime, 10.75  
capers, mint, and feta (plant-based)

Cucumber terrine with young goat 11.00  
cheese from the Bokkesprong and yellow beet

## SOUP

Tomato soup with basil (plant-based) 7.75

Celeriac soup with Dutch shrimp, 8.50  
sour cream, and celery leaves

## SALADS (main meal size + 4.50)

Classic Caesar with crispy chicken, 14.50  
poached egg, anchovies, croutons, and parmesan

Tuna in olive oil from Fish Tales with 14.50  
green olive, spinach, tomato, capers, and basil

*Wine recommendation:*

*Guilhem Rosé Moulin de Gassac*

Yellow beet with cream cheese, lime, 13.00  
sunflower seeds, apple, and mint (plant-based)

## KIDS DISHES

Pasta with tomato sauce and cheese 12.50

Kids burger with fries and vegetables 13.00

Battered fish with fries and vegetables 13.00

De Eendracht kids menu (for kids up to 12 years)

all dishes in children's portion for 1/2 the price

## SIDE DISHES

Portion of fries with mayonnaise 5.25

Sweet potato fries 6.00

Baguette with butter 3.25

Green salad 5.25

Mashed potatoes 5.25

Crudit  for kids 3.75

Do you have an allergy? Please let us know

EVENING

Caf  - Restaurant

DE EENDRACHT

## MEAT

Steak of Simmental beef (Lindenhoff), grilled  
seasonal vegetables, and mashed potatoes. With  
pepper sauce, Caf  de Paris butter, or Hollandaise.

- Grilled Entrec te 26.00

- Ribeye 220gr dry aged \* 35.00

- Tournedos \* 35.00

Slow-cooked pork neck from Baambrugs 23.50  
pig with herb puree, spinach, young carrots,  
green beans, and red onion jus

Half grilled chicken with lemon-garlic 25.50  
butter, fresh fries, and salad

Lamb stew with boiled Opperdoes potatoes, 25.50  
pointed cabbage, herbs, cr me fra che, and tomato

*Wine recommendation: Merlot*

Eendracht burger with cheddar, 20.50  
piccalilli mayonnaise, fresh fries, and salad

## FISH

Cod with tomato and tarragon antiboise, 25.00  
served with mashed potatoes, saut ed fennel,  
and a white wine sauce

Turbot with lemon-thyme butter, 35.00  
fresh fries, and salad \*

## VEGETARIAN

Pointed cabbage rendang with pearl 21.50  
barley risotto, tomato, and mint (plant-based)

Cauliflower steak with mashed potatoes 21.50  
and a hazelnut and lemon beurre blanc

Celeriac-fennel burger with lettuce, 20.50  
tomato, gherkin, a remoulade of  
horseradish, capers and dill, green  
salad and fresh fries (plant-based)

## SWEET

Stroopwafel with rhubarb, lemon 7.50  
mascarpone, and yogurt ice cream

Strawberry tiramisu with 8.50  
fresh strawberries

Half baked chocolate chip cookie 13.50  
with white chocolate and cinnamon, served with  
cherries and vanilla ice cream (for 2 people)

Ice cream from IJscuypje: 3.00

vanilla, chocolate, or raspberry

Dutch cheeses from Lindenhof 14.50

Selection of various cheeses \*

*Wine recommendation: Tawny Port, 8 years,  
Quinta do Tedo*

## AFTER DINNER DRINKS

Limoncello di Fiorito 5.75/35.00

Espresso Martini 9.50

Irish/French/Italian Coffee 9.75

Le Petit Gasco n 'sweet' 6.25

Rivesaltes - '20 ans d' ge' 6.25

