

FROM 17:00

## THREE COURSE MENU

Create your own three-course menu 42.50  
The dishes with a (\*) have a supplement of 5.50

## STARTERS

- Blini with smoked salmon from Bawýkov 15.75  
with red beet, salmon roe, goat cheese, tarragon, and herb salad  
*Wine recommendation: Cava, Spain, Catalonia, Raventós Roig, Brut*
- Carpaccio with aged Remeker cheese, 15.75  
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
- Poultry terrine with red onion 14.75  
compote and fresh herb salad
- Spicy smoked mackerel rillettes 14.75  
with chicory, sweet pepper, tomato and pickles
- Burrata with a lentil salad, grilled 14.75  
zucchini, tomato, pepper and basil
- Crispy aubergine with 13.75  
beetroot salad, feta and tarragon  
(also available with plant-based cheese)

## SOUP

- Tomato soup with basil (plant-based) 8.50
- Pumpkin and lentil soup with 9.50  
coriander and crème fraîche

## SALADS

- Classic Caesar with crispy chicken, 16.75  
poached egg, anchovies, croutons, and parmesan  
*Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare*
- Tuna salad with baby spinach, 16.75  
tomato, green olives, capers and basil
- Red cabbage salad with chicory and 15.85  
apple, celeriac, gratinated young goat's cheese and walnuts (also available with plant-based cheese)

## KIDS DISHES

- Pasta with tomato sauce and cheese 12.50
- Kids burger with fries and vegetables 14.25
- Battered fish with fries and vegetables 13.50
- 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 5.75
- Sweet potato fries with truffle mayo 6.50
- Baguette with butter 4.75
- Green salad 5.50
- 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 30.50
  - Tournedos \* 35.75
- Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 27.50
- Venison stew with mashed potatoes, red cabbage, apple and saut ed Brussels sprouts 25.75  
*Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo*
- Confit duck leg with sauerkraut, Roseval 26.50  
potatoes, parsnip, crispy bacon and gravy
- Eendracht burger with cheddar, 24.00  
piccalilli mayonnaise, fresh fries, and salad

## FISH

- Salmon fillet with a crispy herb crust, 26.50  
pointed cabbage, roasted baby carrots, mashed potatoes and mustard sauce  
*Wine recommendation: Terret, France, C tes de Thau, Cave de Pomerols, Les Montalpus*
- Turbot with lemon-thyme butter, 35.75  
fresh fries, and salad \*

## VEGETARIAN

- Gratinated sauerkraut with Camembert 23.50  
mashed potatoes and macadamia nuts
- Celeriac-fennel burger with lettuce, 23.50  
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
- Spinach ravioli with roasted 23.00  
pumpkin, hazelnut, tarragon and lemon ricotta (plant-based)  
*Wine recommendation: Merlot, France, Pays d'Oc, La Closerie des Lys, Les Fruiti res Rouge*

## SWEET

- Stroopwafel with cheesecake mousse, 9.25  
pickled cherries and vanilla ice cream  
*Wine recommendation: Le Petit Gasco n „Sweet“, France, C tes de Gascogne, Les Fr res Laffitte*
- “Heavenly Mud” chocolate mousse, 9.75  
caramel sauce and whipped cream
- Half-baked chocolate chip cookie 14.50  
with baked apple, cinnamon, raisins and caramel pecan ice cream (to share)
- Ice cream from Van Eck: 3.50  
vanilla, chocolate, or raspberry
- Dutch cheeses from Lindenhoff 16.50  
Selection of various cheeses \*

