

FROM 17:00

THREE COURSE MENU

Put your own 3 course menu together! 39.50
The dishes with a (*) have a supplement of 5.50

STARTERS

Bawkyov smoked salmon with beets, goat cheese, lemon, and champagne cream	15.00
Cod croquettes with piccalilli, rocket salad, and tomato	13.50
Carpaccio with aged Remeker cheese, pine nuts, arugula, Amsterdam pickles, and basil mayonnaise	13.75
Thinly sliced veal with tuna mayonnaise, green olives, and dill	13.50
Yellow beet tartare with hazelnuts, sunflower seeds, sour cream, and lime mayonnaise (vegan)	10.75
Burrata with watermelon, sun-dried tomato, basil, and mint	11.00

SOUP

Tomato soup with basil (vegan)	7.75
Dutch shrimp bisque with mussels, prawns, sour cream, and chives	9.75

SALADS (main meal size + 4.50)

Classic Caesar with crispy chicken, poached egg, anchovies, croutons, and parmesan	14.50
Baby potato salad with little gem, beetroot, gherkin, grilled green asparagus, and hazelnut (vegan)	13.00
Smoked salmon with cucumber, radish, pickled fennel, and dill	14.50

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

Wine recommendation: Montepulciano D'Abruzzo

Veal chuck in its own gravy with truffle, endive, young carrots, and mashed potatoes	23.50
Half grilled chicken with lemon, garlic butter, salad, and fresh fries	25.50
Beef tenderloin tips with stroganoff sauce, green asparagus, and Roseval potatoes	25.50
De Eendracht burger with cheddar, piccalilly mayonnaise, salad, and fresh fries	20.50

FISH

Cod with legumes, smoked eel, and a sauce of potato and buttermilk	25.00
Whole turbot with lemonbutter, lemon butter, salad, and fresh fries *	35.00

Wine recommendation:
Chardonnay Domaine de Belle Mare

VEGETARIAN

Vegetable goulash with pearl barley risotto, green asparagus, and tomato (vegan)	21.50
Wine recommendation: Merlot	
Shell pasta with saut�ed oyster mushrooms, goat cheese, spinach, hazelnuts, and a white wine sauce with lemon	21.50
Celeriac-fennel burger with tomato, gherkin, a remoulade of horseradish, capers and dill, salad, and fresh fries (vegan)	20.50

SWEET

'Stroopwafel' with red fruits, cheesecake, lime, and almond ice cream	7.50
Marinated strawberries with strawberry Bavarian cream, basil, and vanilla ice cream	8.50
Lemon white chocolate chip cookie half baked with lemon mascarpone, raspberries, and vanilla ice cream (for 2 people)	13.50
Ice cream from IJscuypje: vanilla, chocolate or raspberry	3.00
Dutch cheeses from Lindenhoff	14.50
Selection of various cheeses *	

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'	6.95

