

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 Bawýkov 15.00  
with red beet, salmon roe, goat cheese, tarragon, and herb salad

Rillettes of smoked mackerel with 13.50  
bell pepper, chicory, pickle, tomato, and horseradish

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

*Wine recommendation: Cave de Pomerols*

Paté en croûte with juniper berry, 13.50  
green pepper, a fresh salad with haricots verts, and red onion compote

Oyster mushroom carpaccio with 12.50  
roasted cauliflower, smoked beetroot, hazelnut, and lime (plant-based)

Gratinated goat cheese with zucchini, 11.50  
walnut, arugula, and balsamic vinegar

## SOUP

Tomato soup with basil (plant-based) 7.75

Dutch onion soup gratinée with cheese 8.50

## SALADS

Classic Caesar with crispy chicken, 15.50  
poached egg, anchovies, croutons, and parmesan

*Wine recommendation: Guilhem Rosé*

Niçoise salad with grilled tuna, 16.50  
little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg

Roasted pumpkin with mushrooms, 14.50  
pearl barley, pickled beetroot, tarragon, and vegan feta (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 with truffle mayonnaise 6.00

Baguette with butter 3.25

Green salad 5.25

Mashed potatoes 5.25

Crudité for kids 3.75

EVENING

Café - Restaurant

DE EENDRACHT

## MEAT

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

- Grilled Entrecôte 26.00

- Ribeye 220gr dry aged \* 35.00

- Tournedos \* 35.00

*Wine recommendation: Montepulciano d'Abruzzo*

Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 25.50

Venison stew with mashed potatoes, red 23.50  
cabbage, apple, and sautéed Brussels sprouts

Slow-cooked pork cheeks 24.50  
with pumpkin mash, roasted parsnip, carrot, and truffle gravy

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

## FISH

Salmon fillet with herb crust, 25.00  
roasted cauliflower, tarragon, a white wine sauce, and mashed potatoes.

*Wine recommendation:*

*Chardonnay, Domaine de Belle Mare*

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

## VEGETARIAN

Mushroom bourguignon with 21.50  
winter vegetables and rozeval potatoes (plant-based)

*Wine recommendation: Merlot,*

*Les Fruitières rouge*

Sweet potato gnocchi with roasted 21.50  
pumpkin, kale, smoked almond, and hollandaise sauce

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 speculaas, mascarpone, 7.50  
and pickled poached pears

*Wine recommendation:*

*Rivesaltes Ambré - '20 ans d'âge'*

Warm chocolate cake with 8.00  
pecan caramel ice cream

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 Lindenhoff 14.50  
Selection of various cheeses \*

Do you have an allergy? Please let us know

