

The background image shows a sophisticated restaurant interior. In the foreground, a wooden dining table is set with white plates, glasses, and cutlery. Behind the table is a long, upholstered booth. In the background, a bar area is visible with a backlit shelving unit containing various bottles and a large, ornate bird sculpture. The lighting is warm and ambient.

DE HOF

RENSWOUDÉ

BESTE VAN DE HOF MENU

2025-2026 | ENGLISH

STARTERS

WARM BREAD ROLL TO START (PER PERSON) With herb butter and truffle mayonnaise.	2.25
BEEF TATAKI Asian marinated beef with sesame seeds, crispy fried onions and wakame.	14.5
GRAVAD LAX With crème fraîche, fennel salad and fresh dill.	14.5
CARPACCIO CLASSICO With Old Amsterdam cheese, truffle mayonnaise and pine nuts.	14.5
SMOKED EEL ON BRIOCHE A classic dish served on brioche.	17.5
BURRATA SALAD With cherry tomatoes, Aceto Balsamico and basil.	14.5
SEAFOOD PLATTER Tartare of trout, marinated salmon, Norwegian shrimp and a shrimp croquette. For the true seafood lover!	17.5

SOUPS

LIGHTLY SWEETENED TOMATO SOUP With pieces of free-range Veluwe chicken and sliced leek.	8
WILD BROTH With truffle cream and wild mushrooms.	8.5
SOUP OF THE DAY Ask your host or hostess about today's soup.	8
CREAMY LOBSTER SOUP With crayfish and dill.	9

WARM STARTERS

"CRISPY" MUSHROOMS Deep-fried in beer batter, served with a mildly spicy herb sauce.	14.5
PASTRY WITH VALLEY HAM RAGOUT Ragout with cured ham, mushrooms and spring onion.	14.5

MAIN COURSES

CRISPY DUCK BREAST With hoisin sauce and a five-spice sauce.	25.5
SATAY OF TENDER CHICKEN THIGHS Served with crispy onions, atjar and prawn crackers. A flavourful classic.	21.5
SPARE RIBS With marinade, garlic sauce and cocktail sauce.	23.5
WIENER SCHNITZEL FROM LOCAL BUTCHER VAN DE VEEN Pork schnitzel with fried onions, bacon and mushrooms.	23.5
BLACK ANGUS RIB-EYE STEAK 225g rib-eye, served with pepper sauce or herb butter.	34.5
VENISON STEAK With a red port and blackberry jus, pure seasonal flavour on your plate.	32.5
TOURNEDOS With gravy, pepper sauce, red wine sauce, mushroom sauce or sautéed mushrooms.	34.5
BBQ CRUNCHY CHICKENBURGER With barbecue sauce, tomato, romaine lettuce and tortilla chips.	21.5
HOF CLASSIC BURGER Beef burger with bacon, onions, mushrooms, cheddar cheese and truffle mayonnaise.	22.5
CELERIAC SCHNITZEL (VEGETARIAN) With truffle, wild mushrooms and sweet potato fries.	21.5
GRILLED SALMON FILLET With a white wine and chive sauce.	26.5
ROSÉ-GRILLED TUNA STEAK WITH AN ASIAN TWIST With teriyaki sauce, sesame seeds and spring onions.	27.5

All our main courses are served with fries, fresh warm vegetables, and our famous rhubarb compote. Feel free to ask for a free refill on these side dishes!

Additional options:

Small sweet potato fries €3 | Large €4.5

Small green salad €3 | Large €4.5

DESSERTS

HAZELNUT CARAMEL TARTLET

Served with blackberry sorbet.

9

TARTE TATIN

With cinnamon ice cream and vanilla sauce.

9.5

DAME BLANCHE

Vanilla ice cream with warm chocolate sauce and whipped cream.

9

SORBET ROYALE

With fresh fruit, strawberry sauce and whipped cream.

9

VANILLE CRÈME BRÛLÉE

With a crispy sugar crust, vanilla ice cream and whipped cream.

9.5

FRIANDISES

A selection of mini dame blanche, whipped cream truffle, coconut cookie and macaron to combine with coffee or tea.

7.5

