

## Starters



**WARM BREAD ROLL (PER PERSON)**

With herb butter and truffle mayonnaise.

2.25

### BEEF TATAKI

East Asian marinated beef steak with sesame, crispy onions, and wakame.

14.5

### GRAVLAX

With crème fraîche, fennel salad, and fresh dill.

14.5

### SMOKED EEL ON BRIOCHE

Classic dish served on brioche.

17.5

### TOWER OF FAVORITES

Enjoyment in three parts: small carpaccio, marinated salmon, and beer-battered fried mushrooms.

16.5

### FISH PLATTER

Trout tartare, marinated salmon, Norwegian shrimp, and a shrimp croquette. For true fish lovers!

17.5

## THE MOST DELICIOUS CARPACCIO!

### CARPACCIO CLASSICO

With Old Amsterdam cheese, truffle mayonnaise, and pine nuts – a lasting favorite.

14.5

### VENISON CARPACCIO

With cranberry compote, arugula, and walnuts.

15.5

### BEETROOT CARPACCIO

With goat cheese, balsamic vinegar, honey-mustard dressing, arugula, aged cheese, and pine nuts.

14.5

## SALADS

### BURRATA

With roasted cherry tomatoes, balsamic vinegar, and basil.



14.5

### KOREAN FRIED CHICKEN

Fried chicken with teriyaki, hoisin sauce, and crispy onions.

14.5

### GRILLED TUNA

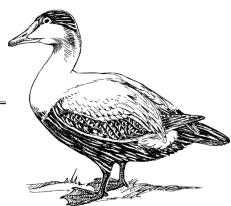
With red onions, organic egg, and Asian dressing.

16

### SAUTÉED BEEF TENDERLOIN STRIPS

Prepared Asian style with stir-fried vegetables and sesame.

17.5



## WILD SPECIAL

### WILD TRIO

Duck lollipop, venison pâté, game broth with truffle cream – for the gourmet!

17.5

## WARM DISHES

### “TIPSY” MUSHROOMS

Fried in beer batter, served with a mildly spicy herb sauce.

14.5

### PASTRY WITH VALLEY HAM

Ragout with ham, mushrooms, and spring onions.

14.5

### CRISPY GAMBAS

Fried prawns with lime mayonnaise – highly recommended!

14.5

## DELICIOUS SOUPS

### LIGHTLY SWEETENED TOMATO SOUP

With pieces of Veluwe chicken and leek rings.

8

### CHANGING SOUP

Be surprised and ask your host which soup is served today.

8

### HOMEMADE GAME BROTH

With truffle cream and wild mushrooms.

8.5

### CREAMY LOBSTER TAIL SOUP

With crayfish and dill.

9



## FLAMMKUCHEN

### MARINATED SALMON

With crème fraîche, red onions, and capers.

15.5

### CARPACCIO

With Old Amsterdam cheese and truffle mayonnaise.

15.5

### BBQ CHICKEN

With arugula and cherry tomatoes.

15.5

Do you have a food allergy? Please ask for our allergen information.

## Main Courses

**THAI CHICKEN CURRY** 23.5  
Served with spiced rice and naan bread.

**CRISPY DUCK BREAST** 25.5  
With hoisin sauce and a five-spice sauce.

**TOURNEDOS** 34.5  
Beef tenderloin steak, it doesn't get any better!  
Choice of gravy, pepper sauce, red wine sauce, mushroom sauce, or sautéed mushrooms.



### FROM THE GRILL

**CHICKEN THIGH SATAY** 21.5  
Served with crispy onions, atjar, and prawn crackers. A flavorful classic.

**SPARE RIBS** 23.5  
With marinade, garlic sauce, and cocktail sauce.

**BLACK ANGUS RIB-EYE** 34.5  
225 grams of rib-eye, served with pepper sauce or herb butter.

### SCHNITZELS FROM OUR VILLAGE BUTCHER VAN DE VEEN

**WIENERSCHNITZEL** 23.5  
Pork schnitzel with fried onions, bacon, and mushrooms. Gypsy sauce available upon request.

**CORDON BLEU SCHNITZEL** 24.5  
Breaded and filled with ham and cheese.



### GAME DISHES

**VENISON STEAK** 32.5  
With a red port wine and blackberry sauce, pure seasonal flavor on your plate.

**GAME PEPPER** 27.5  
Prepared with venison, hare, and wild boar.

All game dishes are served with red cabbage, mashed potatoes, and a braised pear.

## OUR BURGERS

**BBQ CRUNCHY CHICKENBURGER** 21.5

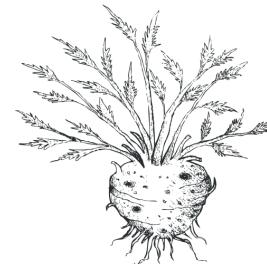
With barbecue sauce, tomato, romaine lettuce, and tortilla chips.

**HOF CLASSIC BURGER** 22.5

Beef burger with bacon, onions, mushrooms, cheddar cheese, and truffle mayonnaise.

**WILDBURGER** 23.5

With romaine lettuce and a cranberry and chicory compote.



## VEGETARIAN

**CELERY SCHNITZEL** 21.5

With truffle, wild mushrooms, and sweet potato fries.

**PINSA BURRATA** 21.5

With roasted cherry tomatoes, balsamic vinegar, and basil.

## FISH DISHES

**SEA BREAM FILLET, SEARED SKIN-ON** 25.5

Served with samphire, roasted cherry tomatoes, and hollandaise sauce.

**GRILLED SALMON FILLET** 26.5

With a white wine and chive-based sauce.

**ROSE GRILLED TUNA STEAK WITH AN ASIAN TOUCH** 27.5

With teriyaki sauce, sesame seeds, and spring onions.

**THE FISH LOVER** 29.5

A tasting for the undecided: grilled tuna, salmon fillet, shrimp skewer, and remoulade sauce.

All our main courses are served with French fries, warm vegetables, and our signature rhubarb compote. We're happy to add more of these to your order upon request.

### ADDITIONAL SIDE DISHES AVAILABLE TO ORDER:

Sweet potato fries small 3 | large 4.5

Green salad small 3 | large 4.5

