

STARTERS



WARM BREAD ROLL (PER PERSON) 
With herb butter and truffle mayonnaise.

2.75

COCKTAIL OF AVOCADO & TOMATO 

Avocado and tomato with tortilla chips, pickles, and red onion.

13.5

SMOKED SALMON ON CRISPY BASE

Salmon and avocado on a crispy base with poached egg and lime dressing.

15.5

BEEF TATAKI

Thinly sliced beef prepared in an Asian style with sesame, edamame, and wakame.

16.5

DUTCH SHRIMP COCKTAIL

Served on a salad with apple, cocktail sauce, and toast.

17.5

FISH PLATTER

Trout tartare, smoked salmon, Dutch shrimp, and a shrimp croquette.

17.5

TOWER OF FAVORITES

THREE CLASSICS IN ONE

Carpaccio, smoked salmon, and mushrooms in beer batter.

17.5

CAN'T CHOOSE? NO PROBLEM: THREE SMALL PLATES STACKED IN ONE TOWER, EVERYTHING TASTED.

CARPACCIO'S CLASSIC OR WITH A TWIST

CARPACCIO CLASSICO

Met Old Amsterdam, truffelmayonnaise en pijnboompitten.

15.5

CARPACCIO ITALIAN

With balsamic vinegar and Parmesan cheese.

15.5

CARPACCIO À LA FRENCH

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

15.5


SALADS MEALSALAD +4.5

BURRATA With cherry tomatoes, balsamic vinegar, and basil.	14.5
KOREAN FRIED CHICKEN Fried chicken with teriyaki sauce, hoisin sauce, and onion.	15.5
GAMBA'S DI JOHAN Stir-fried in white wine, butter, and chili.	16

SOUPS AND BROTH


LIGHTLY SWEETENED TOMATO SOUP With Veluwe chicken and leek.	8
CHANGING SOUP Ask your host what the soup of the day is.	8
ASIAN BROTH With Asian vegetables and chicken-filled wonton.	8.5
BISQUE Lobster soup with crayfish and dill.	12.5

**WARM STARTERS**

"DRUNKEN" MUSHROOMS  Fried mushrooms in beer batter with herb sauce.	14.5
PASTRY WITH VALLEI HAM Ragout with ham, mushrooms, and spring onion in a pastry cup.	14.5
CRISPY GAMBA'S Fried prawns with lime mayonnaise.	14.5

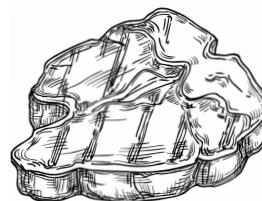
POKÉBOWLS

SMALL | LARGE

GREEN BOWL  Mango, avocado, red onion, and baharat mayonnaise.	17.5 20.5
KOREAN FRIED CHICKEN Fried chicken with teriyaki sauce, hoisin sauce, and onion.	18.5 21.5
FISH BOWL Smoked salmon, Dutch shrimp, and crispy shrimp.	19.5 22.5

MAIN COURSES

SATAY OF CHICKEN THIGHS	21.5
With satay sauce, crispy onions, atjar, and prawn crackers.	
GUINEA FOWL	24.5
With white port and truffle sauce.	
LAMB STEW	25.5
With apricot, ras el hanout, yellow rice, and naan bread.	
IBERICO RACK	26.5
With chimichurri or pepper sauce.	
SPARE RIBS	23.5
Marinated with garlic sauce and cocktail sauce.	



PREMIUM MEAT

BLACK ANGUS RUNDER RIB-EYE	34.5
225g rib-eye with pepper sauce or herb butter.	
DUTCH Tournedos	34.5
Beef tenderloin with choice of gravy, pepper sauce, red wine sauce, mushroom sauce, or sautéed mushrooms.	

SCHNITZELS FROM OUR LOCAL BUTCHER VAN DE VEEN

WIENERSCHNITZEL	23.5
With onion, bacon, and mushrooms. Gypsy sauce available.	
CHICKEN PICCATA	23.5
Chicken schnitzel with Parmesan, tomato, and basil.	
CORDON BLEU SCHNITZEL	24.5
Breaded and filled with ham and cheese.	

Extra Sauce Available

Gravy, pepper sauce, red wine sauce, or mushroom sauce +1.5 | sautéed mushrooms or onions +2

BURGERS**CRUNCHY CHICKENBURGER**

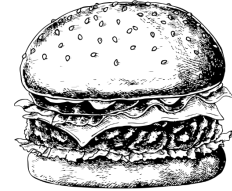
With barbecue sauce, tomato, romaine lettuce, and tortilla chips.

21.5

HOF CLASSIC BURGER

Beef burger with bacon, onion, mushrooms, cheddar cheese, and burger sauce.

22.5

**FISH DISHES****TUNA STEAK**

With tomato, basil, and garlic or prepared in Asian style.

25.5

GRILLED SALMON FILLET

With white wine sauce and chives.

26.5

SEA BASS

With lobster sauce and samphire.

27.5

SOLE À LA MEUNIÈRE RESERVATION ONLY

Choice of 500g or 600g. Must be ordered at least one day in advance.

47.5

**VEGETARIAN****CAULIFLOWER SCHNITZEL**

With sweet potato fries and curry mayonnaise.

21.5

PINSA BURRATA

With cherry tomato, balsamic vinegar, and basil.

21.5

All main courses are served with fries, warm vegetables, and our rhubarb compote.

Add-ons: sweet potato fries or green salad – small 3.5 | large 5

Scan the QR code for the allergen list | English menu | German menu

