

STARTERS


WARM BREAD ROLL (PER PERSON) 

With herb butter and truffle mayonnaise.

2.75

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, truffelmayonaise 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

FISH SALAD

With trout tartare, smoked salmon and Dutch shrimp.

18.5

SOUPS**LIGHTLY SWEETENED TOMATO SOUP**

With Veluwe chicken and leek.

8

CHANGING SOUP

Ask your host what the soup of the day is.

8

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****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 With satay sauce, crispy onions, atjar, and prawn crackers.	21.5
GUINEA FOWL With white port and truffle sauce.	24.5
IBERICO RACK With chimichurri or pepper sauce.	26.5
SPARE RIBS Marinated with garlic sauce and cocktail sauce.	23.5

**PREMIUM MEAT**

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

SCHNITZELS FROM OUR LOCAL BUTCHER VAN DE VEEN

WIENERSCHNITZEL With onion, bacon, and mushrooms. Gypsy sauce available.	23.5
CHICKEN PICCATA Chicken schnitzel with Parmesan, tomato, and basil.	23.5
CAULIFLOWER SCHNITZEL  With curry sauce and sweet potato fries.	21.5

Extra sauce available on request:

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

BURGERS**CRUNCHY CHICKENBURGER**

With barbecue sauce, tomato and Romaine lettuce.

21.5

HOF CLASSIC BURGER

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

22.5

SMASH BURGER

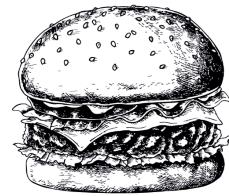
Smashed beef burger, seared until crispy and served on a brioche bun.

22.5

AVOCADO BURGER 

Vegetarian burger with tomato salsa and tortilla chips.

19.5

**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

SIDE DISHES

All main courses are served with fries, warm vegetables and our rhubarb compote.
If you prefer not to have one or more of these side dishes on the table, please let us know.
This way, together we help reduce food waste.

We serve a standard portion at the table, and will happily refill it free of charge if desired.

Extra to order:

Sweet potato fries or green salad – small € 3,50 | large € 5,00



Scan the QR code for the allergen list

