

FROM 17:00

THREE COURSE MENU

Put your own 3 course menu together! 37.50

The dishes with a (*) have a supplement of 4.50

STARTERS

Gravad Lax with dill and lemon, pickled fennel, herb salad and coarse mustard	11.50
Zucchini terrine with yellow beetroot goat cheese, roasted sunflower seeds and lime	9.50
Carpaccio with old Remeker, arugula, Amsterdam sour and basil mayonnaise	12.50
Roasted beet with vegan feta, red bell pepper with a smoked dressing of lime, capers and mint (vegan)	9.50
Paté en croûte with red onion compote and a seasoned salad	11.50
Dutch shrimp cocktail with tomato, sweet and sour cucumber, lettuce and cocktail sauce *	13.50

SOEP

Tomato soup with basil (vegan)	7.00
Dutch onion soup served with crostini au gratin with farmer's cheese	9.00

SALADS

(main meal size + 4.50)

Classic Caesar with crispy chicken, poached egg, anchovies, croutons and parmesan	12.50
Red Cabbage Salad with apple, goat cheese, sunflower seeds, little gem and mint (vegan)	10.50
Smoked salmon with young spinach, pickled fennel and a dressing of yogurt-horseradish and lemon	11.00

KIDS DISHES

Kids burger with fries and vegetables	11.50
Baked cod with mashed potatoes and green beans	11.50
Pasta with tomato sauce and cheese	10.50
Eendracht kids menu (for kids up to 12 years) all dishes in children's portion for 1/2 the price	

SIDE DISHES

Organic fries	4.50
Green salad	4.50
Mashed potatoes	4.50
Crudité for kids	3.50

Do you have an allergy? Please let us know

EVENING

Café - Restaurant

DE EENDRACHT

MEAT

Steak from Simmentaler (Lindenhoff) with
seasonal vegetables and fries. Choice of: pepper
sauce, herb butter or hollandaise

- Grilled Entrecôte	24.50
- Ribeye 220gr dry aged *	31.50
- Tournedos *	32.50
Duck Confit with cassoulet of white beans and tomato, oxheart cabbage and chervil	22.50
Pork belly with fennel seed, sauerkraut, mustard and baby potatoes	22.50
Satay of marinated chicken thighs, with peanut sauce, lemongrass, fresh cucumber salad and fries	19.50
Eendracht burger (served medium) with cheddar, green salad and fries	18.50

FISH

Cod with mushrooms, roasted cauliflower, hazelnut, celery and beurre blanc	23.50
Whole turbot with lemonbutter, green salad and fries *	28.50

VEGETARIAN

Pearl barley risotto with herbs, crème fraîche, fried oyster mushroom, green cabbage and roasted chestnut (vegan)	19.50
Kramer's sauerkraut with camembert au gratin, macadamia and mashed potatoes	18.50
Celeriac-fennel burger with lettuce tomato, gherkin and a remoulade of horseradish, capers and dill (vegan)	18.50

SWEET

'Stroopwafel' with speculaas, mascarpone, pear and vanilla ice cream	7.00
Hot chocolate cake (15 min) with caramel ice cream with pecan nuts	7.50
Bread pudding with appel, raisins and almond-cinnamon ice cream	7.50
Ice cream from IJscuypje: vanilla, chocolate or raspberry	2.50
Dutch cheeses from Lindenhoff Selection of different cheeses *	12.50

AFTER DINNER DRINKS

Limoncello di Fiorito	5.20/26.50
Espresso Martini	8.50
Irish/French/Italian Coffee	9.50
Croft Reserve Tawny port	6.50

