

FROM 5PM

EVENING

IN VAN BLEISWIJK  
DE EENDRACHT

## THREE COURSE MENU

Create your own three-course menu 37.50

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

## STARTERS

Carpaccio with arugula, pine nuts, 13.00

Parmesan cheese, and truffle mayonnaise

Vitello tonnato thinly sliced veal 13.75

loin with tuna mayonnaise and capers

Prawns sautéed in garlic with roasted 12.50

bell pepper, mushrooms, and baguette

Zuiderzee trio of eel, smoked salmon, 15.00

and lobster croquettes with salad, toast, and lemon

Roasted red beet thinly sliced with 11.00

sour cream, feta, arugula, pine nuts, pickled

onions, and lime mayonnaise (plant-based)

Tasting our chef selects 16.00

a combination of three starters

Wine recommendation: Cava, Spain,

Catalonië, Raventós Roig, Brut

## SOUP

Tomato soup with basil (plant-based) 7.50

Dutch onion soup gratinated with cheese 8.00

Split pea soup with rye bread and bacon 8.50

## SALADS

Classic Caesar with crispy chicken, 15.50

poached egg, anchovies, croutons, and parmesan

Zuiderzee salad 16.50

with smoked salmon, eel, and tuna salad

Gratinated goat cheese salad 14.00

with pear, walnut, and balsamic vinegar

## KIDS DISHES

Pasta with tomato sauce and cheese 10.00

Kids burger with fries and vegetables 12.50

Battered fish with fries and vegetables 12.50

De Eendracht kids menu (for kids up to 12 years)

all dishes in children's portion for 1/2 the price

## SIDE DISHES

Portion of fries with mayonnaise 5.25

Sweet potato fries with truffle mayonnaise 6.00

Baguette with butter 3.25

Green salad 5.25

Crudité for kids 3.75

## MEAT

Gegrilltes Entrecôte with pepper 26.50

sauce, fresh fries, and salad

Sweet & sticky spareribs 24.50

with fresh fries and coleslaw

Venison steak in its own gravy with 23.50

sauerkraut, Brussels sprouts, and mashed potatoes

Wine recommendation: Montepulciano d'Abruzzo

Oven-roasted poussin with lemon- 25.50

garlic butter, fresh fries, and salad

Eendracht burger with cheddar, 20.50

piccalilli mayonnaise, fresh fries, and salad

Mixed grill with chicken thighs, 25.50

beef tenderloin tips, and sticky ribs,

served with fresh fries and salad

Veal schnitzel with a potato salad 21.50

Choice of: pepper or mushroom cream sauce

## FISH

Pan-fried sole in butter with 26.00

remoulade sauce, fresh fries, and salad

Wine recommendation:

Chardonnay, Domaine de Belle Mare

Sea bass with mashed potatoes, spinach, 23.50

white wine sauce, roasted romanesco, and

tomato vinaigrette

## VEGETARIAN

Sweet potato gnocchi with roasted 20.00

pumpkin, kale, smoked almond, and

hollandaise sauce

Celeriac-fennel burger with lettuce, 20.50

tomato, gherkin, a remoulade of

horseradish, capers and dill, green

salad and fresh fries (plant-based)

## SWEET

Coupe Bleiswijk with cinnamon, mascarpone, 7.50

sautéed apples, and macadamia caramel ice cream

Speculaas crème brûlée with 8.50

caramelized apple ice cream

Panna cotta with stewed pears and 8.50

star anise

Ice cream from Van Eck: 2.50

vanilla, chocolate, or raspberry

Dutch cheeses from De Graaff 13.00

Van Enckhuysen | Selection of various cheeses \*

Wine recommendation: Tawny Port, 8 years,

Quinta do Tedo

Do you have an allergy? Please let us know

WIFI: open wifi  
www.vanbleiswijk.nl

OPEN DAILY FROM 9 AM



Scan the QR code  
for our German menu

