

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, Parmesan cheese, and truffle mayonnaise	13.00
Vitello tonnato thinly sliced veal loin with tuna mayonnaise and capers	13.75
Prawns sautéed in garlic with roasted bell pepper, mushrooms, and baguette	12.50
Zuiderzee trio of eel, smoked salmon, and lobster croquettes with salad, toast, and lemon	15.00
Roasted red beet thinly sliced with sour cream, feta, arugula, pine nuts, pickled onions, and lime mayonnaise (plant-based)	11.00
Tasting our chef selects a combination of three starters Wine recommendation: Cava, Spain, Catalonië, Raventós Roig, Brut	16.00

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, poached egg, anchovies, croutons, and parmesan	15.50
Zuiderzee salad with smoked salmon, eel, and tuna salad	16.50
Gratinated goat cheese salad with pear, walnut, and balsamic vinegar	14.00

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 sauce, fresh fries, and salad	26.50
Sweet & sticky spareribs with fresh fries and coleslaw	24.50
Venison steak in its own gravy with sauerkraut, Brussels sprouts, and mashed potatoes Wine recommendation: Montepulciano d'Abruzzo	23.50
Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad	25.50
Eendracht burger with cheddar, piccalilli mayonnaise, fresh fries, and salad	20.50
Mixed grill with chicken thighs, beef tenderloin tips, and sticky ribs, served with fresh fries and salad	25.50
Veal schnitzel with a potato salad Choice of: pepper or mushroom cream sauce	21.50

FISH

Pan-fried sole in butter with remoulade sauce, fresh fries, and salad Wine recommendation: Chardonnay, Domaine de Belle Mare	26.00
Sea bass with mashed potatoes, spinach, white wine sauce, roasted romanesco, and tomato vinaigrette	23.50

VEGETARIAN

Sweet potato gnocchi with roasted pumpkin, kale, smoked almond, and hollandaise sauce	20.00
Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)	20.50

SWEET

Coupe Bleiswijk with cinnamon, mascarpone, sautéed apples, and macadamia caramel ice cream	7.50
Speculaas crème brûlée with caramelized apple ice cream	8.50
Panna cotta with stewed pears and star anise	8.50
Ice cream from Van Eck: vanilla, chocolate, or raspberry	2.50
Dutch cheeses from De Graaff Van Enckhuysen Selection of various cheeses * Wine recommendation: Tawny Port, 8 years, Quinta do Tedo	13.00

Do you have an allergy? Please let us know

