

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 12.50
Wine recommendation: Cave de Pomerols
- Marinated melon with ham and herb dressing 13.50
- Vitello tonnato thinly sliced veal loin with tuna mayonnaise and capers 13.75
- Prawns sautéed in garlic with roasted bell pepper, mushrooms, and baguette 12.00
- Zuiderzee trio of eel, smoked salmon, and lobster croquettes with salad, toast, and lemon 14.00
- Caprese burrata on a tomato carpaccio with basil, arugula, and pine nuts 11.00

SOUP

- Tomato soup with basil (plant-based) 7.50
- Dutch onion soup gratinated with cheese 8.00

SALADS

- Classic Caesar with crispy chicken, poached egg, anchovies, croutons, and parmesan 15.50
Wine recommendation: Guilhem Rosé
- Zuiderzee salad with smoked salmon, eel, and tuna 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
- Mashed potatoes 5.25
- Crudité for kids 3.75

MEAT

- Gegrilltes Entrecôte with pepper sauce, fresh fries, and salad 26.00
Wine recommendation: Montepulciano d'Abruzzo
- Sweet & sticky spareribs with fresh fries and coleslaw 23.50
- Bali satay skewer with beef tenderloin tips, pickled vegetables, onions, cucumber, and fresh fries 19.50
- Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 24.50
- 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 spiced potato salad. Choice of: stroganoff, pepper, mushroom cream sauce, or sautéed mushrooms 20.50

FISH

- Pan-fried sole in butter with remoulade sauce, fresh fries, and salad 26.00
- Salmon fillet with herb crust, roasted cauliflower, tarragon, a white wine sauce, and mashed potatoes, *Wine recommendation: Chardonnay, Domaine de Belle Mare* 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 various types of chocolate 7.50
- Tiramisu with coffee, mascarpone, and caramel 8.50
- Crème brûlée with orange and vanilla 8.50
- Ice cream from IJscuypje: vanilla, chocolate, or raspberry 2.50
- Dutch cheeses from De Graaff 12.00
*Van Enckhuysen | Selection of various cheeses **
Wine recommendation: Tawny Port, 8 years, Quinta do Tedo

Do you have an allergy? Please let us know

