## FROM 5PM

# DE EENDRACHT IN VAN BLEISWIJK

## 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, 13.75 Parmesan cheese, and truffle mayonnaise Vitello tonnato thinly sliced veal 14.25 loin with tuna mayonnaise and capers Dutch shrimp croquettes 14.50 with a fresh salad, lemon, and toast Burrata with marinated watermelon. 13 50 tomato, sour pickle, basil, and fresh mint Thinly sliced roasted yellow beet 12.50 with feta, arugula, hazelnuts, and a shallot, caper, and tarragon dressing (plant-based) 16.00 Tasting our chef selects a combination of three starters Wine recommendation: Cava, Spain, Catalonië, Raventós Roig, Brut

# SUID

Tomato soup with basil (plant-based) 8.00 Dutch onion soup gratinated with cheese 8.00 Asparagus cream soup with fresh 8.50 asparagus, ham, and egg

## SALADS

Classic Caesar with crispy chicken, 15.50 poached egg, achovies, croutons, and parmesan Smoked salmon salad 16.50 with fennel, cucumber, lemon, and dill Gratinated goat cheese salad 14.50 with beetroot, apple, hazelnut, 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

#### SIDF DISHFS

Portion of fries with mayonnaise	5.50
Sweet potato fries with truffle mayonnaise	6.00
Baguette with butter	3.25
Green salad	5.25
Crudité for kids	3.75

#### MFAT

Gegrilltes Entrecôte with pepper sauce, seasonal vegetables, and mashed potatoes Sweet & sticky spareribs 25.00 with fresh fries and coleslaw Slow-cooked lamb roulade in its 24.50 own jus with mashed potatoes, spinach, legumes, and salted lemon yogurt Wine recommendation: Montepulciano, Italy, Marche, Velenosi Mixed grill with sticky ribs, lamb 26.00 roulade, and beef tenderloin tips with Stroganoff sauce, fresh fries, and salad Veal schnitzel with a potato salad 22.50 Choice of: pepper or mushroom cream sauce Eendracht burger with cheddar, 21.50 piccalilli mayonnaise, fresh fries, and salad

#### FISH

Pan-fried sole in butter with 26.50 remoulade sauce, fresh fries, and salad Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare Grilled king prawns with garlic, 23.50 parsley, and lemon, served with fresh fries and salad 24.00 Sea bass with mashed potatoes, spinach, white wine sauce, roasted romanesco, and tomato vinaigrette

#### VEGETARIAN

20.00 Potato gnocchi with spinach, goat cheese, oyster mushrooms, hazelnuts, and Hollandaise sauce Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas Celeriac-fennel burger with lettuce, 21.50 tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)

Coupe Bleiswijk with cheesecake mousse, 9.00 Dutch strawberries, vanilla ice cream, and whipped cream. Vanilla crème brûlée with ice cream 7.50 8.50 Lemon meringue with lemon curd, raspberries, and hazelnuts Wine recommendation: Le Petit Gascoûn 'sweet', France, Côtes de Gascogne Ice cream from Van Eck: 3.00 vanilla, chocolate, or raspberry Dutch cheeses from De Graaff 14.00 Van Enckhuysen | Selection of various cheeses \*





