

FROM 5PM

EVENING

IN VAN BLEISWIJK  
DE EENDRACHT

## THREE COURSE MENU

Create your own three-course menu 39.50  
The dishes with a (\*) have a  
supplement of 4.50

## STARTERS

Carpaccio with arugula, pine nuts, 14.50  
Parmesan cheese, and truffle mayonnaise  
Vitello tonnato thinly sliced veal 15.25  
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 13.50  
with feta, arugula, hazelnuts, and a shallot,  
caper, and tarragon dressing (plant-based)  
Tasting our chef selects 16.75  
a combination of three starters  
Wine recommendation: Cava, Spain,  
Catalonië, Raventós Roig, Brut

## SOUP

Tomato soup with basil (plant-based) 8.50  
Dutch onion soup gratinated with cheese 8.50  
Fennel cream soup with 9.00  
smoked salmon, dill, and lemon

## 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

## SIDE DISHES

Portion of fries with mayonnaise 5.75  
Sweet potato fries with truffle mayonnaise 6.50  
Baguette with butter 3.25  
Green salad 5.50  
Crudit  for kids 3.75

## MEAT

Gegrilltes Entrec te with pepper sauce, 27.50  
seasonal vegetables, and mashed potatoes  
Sweet & sticky spareribs 25.50  
with fresh fries and coleslaw  
Slow-cooked lamb roulade in its 25.00  
own jus with mashed potatoes, spinach,  
legumes, and salted lemon yogurt  
Wine recommendation: Montepulciano,  
Italy, Marche, Velenosi  
Mixed grill with sticky ribs, lamb 27.00  
roulade, and beef tenderloin tips with  
Stroganoff sauce, fresh fries, and salad  
Veal schnitzel with a potato salad 23.50  
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, 24.50  
parsley, and lemon, served with  
fresh fries and salad  
Sea bass with mashed potatoes, spinach, 25.00  
white wine sauce, roasted romanesco, and  
tomato vinaigrette

## VEGETARIAN

Potato gnocchi with spinach, 21.00  
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)

## SWEET

Coupe Bleiswijk with cheesecake mousse, 9.00  
Dutch strawberries, vanilla ice cream,  
and whipped cream.  
Vanilla cr me br l e with ice cream 8.00  
Lemon meringue with 9.00  
lemon curd, raspberries, and hazelnuts  
Wine recommendation: Le Petit Gasco n  
'sweet', France, C tes de Gascogne  
Ice cream from Van Eck: 3.25  
vanilla, chocolate, or raspberry  
Dutch cheeses from De Graaff 15.00  
Van Enckhuysen | Selection of various cheeses \*

