

FROM 5PM

EVENING

IN VAN BLEISWIJK
DE EENDRACHT

THREE COURSE MENU

Create your own three-course menu 41.50
The dishes with a (*) have a supplement of 5.00

STARTERS

Carpaccio with arugula, pine nuts, Parmesan cheese, and truffle mayonnaise	15.75
Spicy prawns in garlic oil with leek, tomato and lemon. Served with bread	15.50
Dutch shrimp croquettes with a fresh salad, lemon, and toast	14.75
Wine recommendation: Cava, Spain, Catalonië, Raventós Roig, Brut	
Burrata with grilled green and yellow courgette, tomato, basil, pine nuts and balsamic vinegar	14.75
Crispy aubergine with beetroot salad, feta and tarragon (also available with plant-based cheese)	13.75

SOUP

Tomato soup with basil (plant-based)	8.50
Dutch onion soup gratinated with cheese	8.75

SALADS

Classic Caesar with crispy chicken, poached egg, anchovies, croutons, and parmesan	16.75
Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare	
Tuna salad with baby spinach, tomato, green olives, capers and basil	16.75
Blue cheese salad with chicory, celeriac, roasted grapes, walnuts & balsamic dressing (also available with plant-based cheese)	15.85

KIDS DISHES

Pasta with tomato sauce and cheese	12.50
Kids burger with fries and vegetables	14.25
Battered fish with fries and vegetables	13.50
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	4.75
Green salad	5.50
Crudité for kids	3.75

MEAT

Gegrilltes Entrecôte with pepper sauce, seasonal vegetables, and mashed potatoes	30.50
Sweet & sticky spareribs with fresh fries and coleslaw	25.50
Venison stew with red cabbage, baked apple and mashed potatoes	25.75
Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo	
Confit duck leg with sauerkraut, Roseval potatoes, parsnip, crispy bacon and gravy	26.50
Veal schnitzel with a potato salad	23.50
Choice of: pepper or mushroom cream sauce	
Eendracht burger with cheddar, piccalilli mayonnaise, fresh fries, and salad	24.00

FISH

Pan-fried sole in butter with remoulade sauce, fresh fries, and salad	27.50
Salmon fillet with a crispy herb crust, pointed cabbage, roasted baby carrots, mashed potatoes and mustard sauce	26.50
Wine recommendation: Terret, France, Côtes de Thau, Cave de Pomerols, Les Montalus	

VEGETARIAN

Spinach ravioli with roasted pumpkin, hazelnut, tarragon and lemon ricotta (plant-based)	23.00
Wine recommendation: Merlot, France, Pays d'Oc, La Closerie des Lys, Les Fruitières Rouge	
Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)	23.50

SWEET

Frangipane tart with stewed pears and cinnamon ice cream	9.25
Crème brûlée of speculaas with orange ice cream	8.50
Warm chocolate cake with pecan-caramel ice cream	9.25
Wine recommendation: Rivesaltes - '15 ans d'âge'	
Ice cream from Van Eck: vanilla, chocolate, or raspberry	3.50
Dutch cheeses from De Graaff	15.50
Van Enckhuysen Selection of various cheeses *	

Do you have an allergy? Please let us know

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www.vanbleiswijk.nl

OPEN DAILY FROM 9 AM



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for our German menu

