

FROM 5PM

## 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, 15.75  
Parmesan cheese, and truffle mayonnaise
- Spicy prawns in garlic oil with leek, 15.50  
tomato and lemon. Served with bread
- Dutch shrimp croquettes 14.75  
with a fresh salad, lemon, and toast  
Wine recommendation: Terret, France, Côtes de Thau, Cave de Pomerols, Les Montalus
- Burrata with marinated watermelon, 14.75  
sun-dried tomato, basil and fresh mint
- Yellow beet carpaccio with goat's 13.75  
cheese, sunflower seeds, rocket and tarragon  
(also available with plant-based cheese)

## SOUP

- Tomato soup with basil (plant-based) 8.50
- Zwolve mustard soup 8.75  
with bacon, sour cream and chives

## SALADS

- Classic Caesar with crispy chicken, 16.75  
poached egg, anchovies, croutons, and parmesan
- Niçoise salad with grilled tuna, 18.50  
little gem lettuce, green beans, baby potatoes, olives and boiled egg  
Wine recommendation: Guilhem Rosé, France, Languedoc, Moulin de Gassac
- Watermelon salad with tomato, feta, 15.85  
mint, pine nuts and basil  
(also available with plant-based cheese)

## 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
- Crudit  for kids 3.75

Do you have an allergy? Please let us know

WiFi: open wifi  
www.vanbleiswijk.nl

OPEN DAILY FROM 9 AM

EVENING

IN VAN BLEISWIJK  
DE EENDRACHT

## MEAT

- Gegrilltes Entrec te with pepper sauce, 30.50  
seasonal vegetables, and mashed potatoes
- Spareribs with garlic and BBQ sauce, 25.50  
fresh fries and coleslaw
- Steak with mashed potatoes, 25.75  
and seasonal vegetables in its own jus
- Slow-cooked pork cheek with pumpkin mash, 25.75  
roasted parsnip, carrot and truffle jus  
Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas
- Veal schnitzel with baby potato salad and 23.50  
fries. Choice of: pepper or mushroom cream sauce
- Eendracht burger with cheddar, 24.00  
piccalilli mayonnaise, fresh fries, and salad

## FISH

- Sea bass fillet served with couscous 27.50  
salad with cucumber, bell pepper, onion, mint, herb oil, antioise and roasted tomato  
Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colag n Verdejo
- Salmon fillet with roasted cauliflower, 26.50  
white wine sauce, salmon roe and mashed potatoes

## VEGETARIAN

- Potato gnocchi with lemon pesto, peas, 23.00  
and green asparagus (gluten-free option available)
- Celeriac-fennel burger with lettuce, 23.50  
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)  
Wine recommendation: Ros  Pinot Grigio, Italy, Veneto, I Castelli Romeo & Giulietta

## SWEET

- Eton mess with vanilla ice cream, red 9.25  
berries, white chocolate pieces and meringue  
Wine recommendation: Le Petit Gasco n 'Sweet', France, C tes de Gascogne, Les Fr res Laffitte
- Vanilla panna cotta with red berries 8.50  
and Bastogne biscuit crumble
- Dame blanche with vanilla ice cream, 9.25  
chocolate sauce and whipped cream
- Ice cream from Van Eck: 3.50  
vanilla, chocolate, or raspberry
- Dutch cheeses from De Graaff 15.50  
Van Enckhuysen | Selection of various cheeses \*



Scan the QR code  
for our German menu

