FROM 5PM

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

Carpaccio with arugula, pine nuts. 14.75 Parmesan cheese, and truffle mayonnaise Wine recommendation: Guilhem Rosé, France, Languedoc, Moulin de Gassac 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 14.00 Burrata with grilled green and yellow courgette, tomato, basil, pine nuts and balsamic vinegar Celeriac carpaccio with hazelnuts, 13.50 horseradish, chicory, blue cheese and lemon (also available with plant-based cheese)

SOUP

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

Classic Caesar with crispy chicken, 15.50 poached egg, achovies, croutons, and parmesan Smoked mackerel salad with pickled 16.50 cucumber, green apple, tarragon and radish Roasted pumpkin salad with goat's 14.50 cheese, sautéed mushrooms, walnuts and balsamic dressing

KIDS DISHES

Pasta with tomato sauce and cheese 10.00 Kids burger with fries and vegetables 12.50 Battered fish with fries and vegetables 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	e6.50
Baguette with butter	3.25
Green salad	5.50
Crudité for kids	3.75

MEAT

Gegrilltes Entrecôte with pepper sauce, 27.50 seasonal vegetables, and mashed potatoes Sweet & sticky spareribs 25.50 with fresh fries and coleslaw Venison stew with red cabbage, baked 25.50 apple and mashed potatoes Wine recommendation: Montepulciano, Italy, Marche, Velenosi, Montepulciano d'Abruzzo Chicken satay served with atjar, 22.50 peanut sauce, 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

Pan-fried sole in butter with 26.50 remoulade sauce, fresh fries, and salad Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare Salmon fillet with herb crust, tarragon, 24.50 roasted cauliflower and mashed potatoes

VEGETARIAN

Cannelloni filled with pumpkin, sage, 23.50 mushrooms, courgette and lemon Wine recommendation: Merlot, France, La Closerie des Lys, Les Fruitières rouge 21.50 Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)

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Frangipane tart with stewed pears	9.00
and cinnamon ice cream	
Crème brûlée of speculaas with	8.00
orange ice cream	
Warm chocolate cake with	9.00
pecan-caramel ice cream	
Ice cream from Van Eck:	3.25
vanilla, chocolate, or raspberry	
Dutch cheeses from De Graaff	15.00
Van Enckhuysen Selection of various cheese	es *
Wine recommendation: Tawny Port 8 years,	,
Quinta do Tedo	

Do you have an allergy? Please let us know



