

MENU



DE EETKAMER
VAN GIETHOORN



LUNCH SPECIALS

'Something of everything'

sandwich Dutch croquet | sandwich smoked salmon | little cup of shiitake mushroom soup 11,95

Steak & bread

Scottish sirloin steak | home baked bread | shiitake mushroom | rosemary - pepper gravy 16,95

Garlic prawns

home baked bread | fresh herbs | lemon - dill sauce 14,95



SANDWICHES

Serrano ham

manchego cream | mixed salad | cherry tomato | pesto | pine nuts 9,95

Mushroom melt (vegetarian)

from the oven | baked mushrooms | fresh herbs | cheddar 10,95

Smoked beef carpaccio

basil mayonnaise | parmesan cheese | baked mushrooms | pine nuts | arugula 11,50

2x Tuna

home made tuna salad, spring onion, lime mayonnaise | fresh tuna tartar, wakame, avocado cream 9,95

Smoked salmon

truffle cream | spring onion | mixed salad | boiled egg 10,95

Club sandwich (vegetarian)

spinach | cherry tomato | basil mayonnaise | cucumber | pine nuts | boiled egg 8,95



BURGERS

Modern classic

Irish beef | serrano ham | double cheddar | Jameson whiskey sauce | tomato | mixed salad | baked mushrooms | deep fried onion rings (+ hand made fries 1,95) 13,50

Chicken

avocado cream | coleslaw | crispy onions | cucumber | honey - mustard sauce | deep fried onion rings (+ hand made fries 1,95) 13,50



VARIOUS LUNCH DISHES

Pan fried eggs

three eggs | ham and/or cheese 8,50

Pan fried eggs XL

four eggs | cheese | bacon | chestnut mushrooms | spring onion 10,95

Omelet

three eggs | ham and/or cheese 8,75

Two Dutch croquettes

beef, veal or vegetable croquettes | bread or hand made fries (+ 1,25) 8,50

Hand made meat ball

from the gravy | bread or hand made fries (+ 1,25) 8,50

Toast

ham and/or cheese | curry sauce
single 4,50
double 6,50



PLATES

Marinated pork satay	13,95
Two chicken satay skewers	13,95
Hand made pork schnitzel	13,50
Dutch beef steak skewer	14,95
Plaice fillet rolls	14,50
Golden fried fish and chips	14,50
Fresh deep fried cod	15,50

Our plates are served with hand made fries or baked potatoes, mayonnaise and a fresh salad.



STARTERS

Smoked beef carpaccio

basil mayonnaise parmesan cheese pine nuts herb salad baked mushrooms	11,50
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Lamb chop

seleriac puree bacon tortilla crisp truffle gravy	11,95
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Fresh tuna tartar

shallot avocado cream lime mayonnaise wasabi crisp wakame	11,95
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Cod fillet

fennel shallot pine nuts fresh herbs crispy onions light honey - mustard sauce grated lemon	11,50
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Goat-cheese-cake (vegetarian)

red onion compote honey - herb dressing herb salad tortilla crisp walnut	9,95
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Fig tartar (vegetarian)

manchego cream shallot hazelnut basil salsify	10,95
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Home baked bread

aioli tapenade herb butter	6,50
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Shiitake mushroom soup (vegetarian)

truffle cream chives	5,75
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Cauliflower soup

bacon (optional) pecans thyme oil	5,75
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ON THE SIDE

Chicken wings

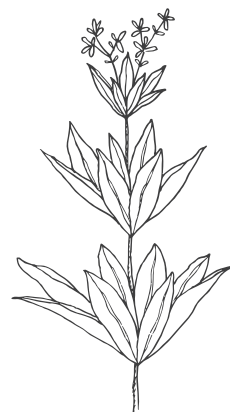
little spicy Jameson whiskey sauce sweet chili sauce 4 pcs	7,50
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Deep fried onion rings

home made aioli 6 pcs	6,50
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Baked prawns

garlic parsley lemon lime mayonnaise 6 pcs	7,50
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MAIN COURSES

Winter chicken

carrot | red wine | onion | celery | mushrooms |
winter herbs 18,95

Marinated pork ribs

Eetkamer recipe | chili sauce | home made aioli
2 racks 17,95
3 racks 22,50

Scottish sirloin steak

parsnip puree | puffed cherry tomato |
rainbow carrots | dried serrano ham |
rosemary – pepper gravy 23,95

Meat roast

pork ribs | winter chicken | lamb chob |
parsnip puree | aioli | deep fried onion rings |
rainbow carrots | rosemary – pepper gravy 24,95

Catfish fillet

stewed spinach | celeriac puree | zucchini foam |
shiitake mushroom bouillon | bacon 21,50

Salmon wellington

green asparagus | chestnut mushrooms |
shallot | fresh herbs | lemon – dill sauce 23,95

Stuffed bell peppers (vegetarian)

ratatouille | pesto | cherry tomato |
spring onion | bechamel sauce 17,95

Camembert fondue (vegetarian)

rainbow carrots | home baked bread |
bell pepper | chicory | cherry tomato | nachos 17,95

Our main courses are served with hand made fries,
mayonnaise, a monthly changing potato garnish and a
fresh salad (optional: warm vegetables 2,50).



DESSERTS

Winter banana

home made caramel | coconut crunch |
vanilla ice cream 8,50

Forest fruit parfait

prosecco foam | hazelnut | chocolate crunch |
grated lemon 7,95

Dame blanche

vice versa | chocolate ice cream | hot vanilla sauce |
almonds | whipped cream 7,95

Warm pear

pistachio nuts | cookies | yogurt ice cream 8,95

Also have a look at our drink menu for several home
made pies as dessert...

