



# KAART



# DINERI



## DINNER

### STARTERS

#### Fish Trio

Fried wonton, tuna tartare with soy sauce, salmon tartare with sesame dressing, shrimp with sriracha mayonnaise, wakame, pickled vegetables, ginger and tempura | 17.<sup>95</sup>

#### ♥ Oven-baked mushrooms (V) Seasonal favorite

With gratinated cheese, pear and walnuts, served with bread for dipping | 13.<sup>95</sup>

#### Garlic Prawns

Peeled prawns fried in garlic butter, served with bread for dipping | 15.<sup>95</sup>

#### Carpaccio

Thinly sliced beef carpaccio with pesto, arugula, pine nuts, Parmesan cheese and bread | 15.<sup>95</sup>

#### Sourdough Bread Platter (V)

With herb butter | 7.<sup>95</sup>

#### Springrolls

Crispy spring roll filled with duck, noodles, vegetables and hoisin sauce | 13.<sup>95</sup>

#### Soup of the Day

Feel free to ask our staff | 7.<sup>95</sup>

### FOR THE LITTLE ONES

#### Mini Pancakes (V)

With Nutella, fresh fruit, butter and powdered sugar | 9.<sup>95</sup>

#### Croquette or Frikandel

With fries, applesauce and mayonnaise | 9.<sup>95</sup>

#### Crispy Chicken

With fries, applesauce and mayonnaise | 12.<sup>95</sup>

#### Tagliatelle (V)

With pesto, cherry tomatoes, green asparagus and Parmesan cheese | 11.<sup>95</sup>

### FISH

#### North Sea Sole 400 grams

Grilled in butter, with creamy white wine sauce, seasonal vegetables and fries | daily price

#### Grilled Salmon Fillet

With white wine sauce, lemon, salsa verde, seasonal vegetables and fries | 28.<sup>95</sup>

#### Fish Tasting

With smoked salmon, fresh tuna salad, marinated shrimp, smoked trout, olives, red onion, capers, cocktail sauce and bread | 29.<sup>95</sup>

### VEGETARIAN

#### Melanzone (V)

Grilled and oven roasted eggplant with spicy tomato sauce, basil, mozzarella and Parmesan cheese | 21.<sup>95</sup>

#### Vegan Curry (V)

Indian yellow curry with chickpeas, lentils, sweet potato, grilled cauliflower, bimi, vegetable chips, spring onion and flatbread | 19.<sup>95</sup>

#### Pesto Tagliatelle (V)

With goat cheese, green asparagus, cherry tomatoes, spinach, tomato tapenade, pine nuts, pesto and Parmesan cheese | 20.<sup>95</sup>

### SALADS

#### Chef's Salad

Seasonal meal salad. Feel free to ask our staff | daily price

#### Goat Cheese (V)

Lukewarm goat cheese with lettuce, roasted beets from the Big Green Egg, caramelized pear, walnuts, croutons, honey dressing and brown bread | 20.<sup>95</sup>



WELKOMBIJRWH!

### MEAT

#### 'T REEUWIJKSE HOUT SPECIALITIES

##### Tournedos 't Reeuwijkse Hout

Tender beef tenderloin with fried mushrooms and onion, red wine sauce, seasonal vegetables and fries | 33.<sup>95</sup>

##### Satay 't Reeuwijkse Hout

Tender, home-marinated beef tenderloin with peanut sauce, prawn crackers, red pepper, bean sprouts, pickled vegetables and fries | 28.<sup>95</sup>

##### Tournedos

Tender beef tenderloin with seasonal vegetables, fries and a choice of pepper sauce or mushroom sauce | 32.<sup>95</sup>

##### Diamond Tenderloin with Veal Cheek

Baked diamond tenderloin and braised veal cheek with seasonal vegetables, fries and red wine-truffle sauce | 28.<sup>95</sup>

##### Pork Tenderloin

Grilled pork tenderloin with seasonal vegetables, fries and a choice of pepper sauce or mushroom sauce | 26.<sup>95</sup>

+ Sautéed mushrooms and onion | 3.<sup>50</sup>

+ Sautéed mushrooms, onion, and red wine sauce | 3.<sup>95</sup>

##### Wiener Schnitzel

Crispy pork fillet with fresh coleslaw, lemon and fries | 25.<sup>95</sup>

+ Red wine sauce, pepper sauce, or mushroom sauce | 2.<sup>95</sup>

+ Fried mushrooms and onion | 3.<sup>50</sup>

+ Fried mushrooms, onion, and red wine sauce | 3.<sup>95</sup>

##### Spareribs

Baked with fresh coleslaw, red pepper, garlic sauce and fries | 28.<sup>95</sup>

##### Chicken Satay

Three skewers of marinated chicken fillet with peanut sauce, pickle, soeroendeng, prawn crackers, red pepper, fried onions and fries | 23.<sup>95</sup>

### SIDES DISHES

Fries with mayonaise | 6.<sup>95</sup>

Fries with truffle mayonnaise and Parmesan cheese | 7.<sup>95</sup>

Green salad | 6.<sup>95</sup>

Seasonal vegetables | 6.<sup>95</sup>

#### Additional sauces

Mushroom, pepper, or red wine sauce | 2.<sup>75</sup>

Peanut sauce or truffle mayonnaise | 2.<sup>25</sup>

#### Additional garnish

Grilled mushrooms and onion | 3.<sup>50</sup>

Grilled mushrooms, onion & red wine sauce | 3.<sup>95</sup>

### DESSERTS

#### Pavlova

Meringue with creamy mascarpone, fresh sorbet ice cream and red fruit | 11.<sup>95</sup>

#### ♥ Crème Brûlée Seasonal favorite

Vanilla cream with burnt sugar | 9.<sup>95</sup>

#### Café Glacé

Iced coffee, vanilla ice cream, caramel and chocolate sauce | 9.<sup>95</sup>

#### White Lady

Vanilla ice cream with hot chocolate sauce and whipped cream | 9.<sup>95</sup>

#### Chef's Dessert

Feel free to ask our team | 11.<sup>95</sup>

#### Kids' Ice Cream

Vanilla ice cream served in a cone with candy, strawberry sauce, and whipped cream | 6.<sup>95</sup>

#### Iced Coffee

Enjoy our creamy iced coffee | 7.<sup>95</sup>

Delicious with syrup | + 1.<sup>50</sup>

#### Special Coffees

View our dessert menu for our special coffees

#### Allergen chart

#### & German Menu

Scan the QR code

