

08 AM - 4 PM

DRINKS

Orange Booster: <i>ginger, mint, lime and orange juice</i>	4.85
Smoothie <i>forest fruits with vanilla yogurt</i>	4.30
Orange juice	3.95
Homemade Ice-Tea Green/Lemon	3.90
Big Tom spicy organic tomato juice	4.85
Agroposta Organic Lemonade	3.85
Fentiman's Rose Lemonade	4.75
Fever-Tree Indian Tonic	4.75
Fever-Tree Ginger Ale/Beer	4.75

SWEET

Apple pie <i>(with whipped cream)</i>	6.50/7.35
Cheese cake <i>with vanilla and lemon</i>	6.00
Bananabread <i>from Willem-Pie (plant-based)</i>	4.50
Chocolate Chip Cookie <i>from Dynamite</i>	3.75

BREAKFAST

(from 8am till 11am)

Croissant <i>with butter and blueberry-verbena jam</i>	4.75
Yoghurt <i>with granola and seasonal fruit</i>	9.00
De Eendracht breakfast:	13.50
- croissant <i>with blueberry-verbena jam</i>	
- poached egg <i>with ham and hollandaise</i>	
- yoghurt <i>with granola and seasonal fruit</i>	
- coffee <i>of your choice</i>	

EGGS

(served with bread from baker Menno)

Fried eggs <i>sunny side up</i>	9.50
Toppings <i>of your choice (2x)</i>	+4.50
- cheese	
- ham	
- crispy bacon	
- tomato	
Eggs royale <i>poached egg, brioche, smoked salmon, spinach, and Hollandaise sauce</i>	14.00

SOUP

Tomato soup <i>with basil (plant-based)</i>	8.50
Fennel cream soup <i>with smoked salmon, dill, and lemon</i>	9.00

SALADS

Classic Caesar <i>with crispy chicken, poached egg, anchovies, croutons, and parmesan</i>	15.50
Niçoise salad <i>with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg</i>	16.50
Legume salad <i>with tomato antioise, red beet, tomato, vegan feta, and fresh mint (plant-based)</i>	14.50

Do you have an allergy? Please let us know

DAYTIME

Café - Restaurant
DE EENDRACHT

PAIN DE CAMPAGNE

(from baker Menno)

Dutch cheese <i>with Waldorf salad, cress and mustard mayonnaise</i>	11.50
Carpaccio <i>with aged Remeker cheese, pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise</i>	14.50
Smoked mackerel salad <i>with horseradish, pickles, cucumber, lemon, and dill mayonnaise</i>	13.75
Roasted veal rump <i>with tuna mayonnaise and capers, red onion, and pickles</i>	14.50
Yellow beet salad <i>with tomato, feta, shallot, sunflower seeds, and lime mayonnaise (plant-based)</i>	12.50
Lunch menu:	14.50
- bread <i>with Dutch cheese</i>	
- bread <i>with veal- or a spinach and goat cheese croquette</i>	
- tomato soup	

WARM

Veal-or spinach and goat cheese croquettes (2x) <i>with bread and mustard</i>	12.75
Dutch shrimp croquettes (2x) <i>with bread and ravigote sauce</i>	14.50
Meatball sandwich <i>with mustard mayonnaise and sour pickle</i>	13.50
Puff pastry <i>with chicken ragout</i>	14.50
Grilled cheese sandwich <i>with Dutch cheese and/or ham</i>	8.50
De Eendracht burger <i>with cheddar, piccalilly mayonnaise and fresh fries</i>	17.50
Bread with pulled mushrooms <i>from Lekker Fred with cucumber, red onion and lemon-garlic mayonnaise (plant-based)</i>	12.75
Portion of fresh fries <i>with mayonnaise</i>	5.75
Sweet potato fries <i>with truffle mayonnaise</i>	6.00

KIDSLUNCH

Grilled sandwich <i>with cheese and/or ham</i>	4.50
Bread <i>with chocolate sprinkles, cheese or jam</i>	3.00
Kids burger <i>with fries and vegetables</i>	13.00

SNACKS

(from 12pm)

Eendracht platter <i>with cheese, nuts, ham, meatballs, piccalilli croquettes, pickles, and baguette</i>	18.50
Vega platter <i>with vegetable quiche, nuts, cheese, cauliflower bites, piccalilli croquettes tapenade, pickles, and baguette</i>	16.50
Piccalilli croquettes	8.75
Lobster croquettes	13.25
Meatballs <i>in gravy</i>	9.50
Bitterballen <i>with mustard</i>	8.00
Cheese sticks <i>with chili sauce</i>	8.75
Assorted snacks <i>(12 pc/24 pc)</i>	15.25/27.75



FROM 17:00

THREE COURSE MENU

Create your own three-course menu 39.50
The dishes with a (*) have a supplement of 5.50

STARTERS

Blini with smoked salmon from Bawyskov 15.50
with red beet, salmon roe, goat cheese, tarragon, and herb salad
Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos
Carpaccio with aged Remeker cheese, 14.75
arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise
Duck breast with grapefruit, 13.50
walnut, and fennel
Dutch shrimp croquettes 14.50
with a fresh salad, lemon, and toast
Burrata with marinated watermelon, 13.50
tomato, sour pickle, basil, and fresh mint
Thinly sliced roasted yellow beet 12.50
with feta, arugula, hazelnuts, and a shallot, caper, and tarragon dressing (plant-based)

SOUP

Tomato soup with basil (plant-based) 8.50
Fennel cream soup with 9.00
smoked salmon, dill, and lemon

SALADS

Classic Caesar with crispy chicken, 15.50
poached egg, anchovies, croutons, and parmesan
Niçoise salad with grilled tuna, 16.50
little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg
Wine recommendation: Guilhem Rosé, France, Languedoc, Moulin de Gassac
Legume salad with tomato antioise, 14.50
red beet, tomato, vegan feta, and fresh mint (plant-based)

KIDS DISHES

Pasta with tomato sauce and cheese 12.50
Kids burger with fries and vegetables 13.00
Battered fish with fries and vegetables 13.00
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 mayo 6.00
Baguette with butter 3.25
Green salad 5.50
Crudit  for kids 3.75

EVENING

Caf  - Restaurant
DE EENDRACHT

MEAT

Steak of Simmental beef (Lindenhoff), grilled seasonal vegetables, and mashed potatoes. With pepper sauce, Caf  de Paris butter, or Hollandaise.
- Grilled Entrec te 27.50
- Tournedos * 35.00
Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad 26.50
Veal shoulder with truffle jus, mashed potatoes, Hollandaise sauce, pointed cabbage, green asparagus, and young baby carrots 23.50
Slow-cooked lamb roulade in its own jus with mashed potatoes, spinach, legumes, and salted lemon yogurt 25.50
Wine recommendation: Montepulciano, Italy, Marche, Velenosi
Eendracht burger with cheddar, 21.50
piccalilli mayonnaise, fresh fries, and salad

FISH

Pan-fried cod fillet with lobster sauce, 25.50
peas, sugar snap peas, baby carrots, and mashed potatoes
Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare
Turbot with lemon-thyme butter, 35.00
fresh fries, and salad *

VEGETARIAN

Potato gnocchi with spinach, 21.50
goat cheese, oyster mushrooms, hazelnuts, and Hollandaise sauce
Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas
Celeriac-fennel burger with lettuce, 21.50
tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based)
Artichokes   la barigoule with 23.00
baby carrots and herbed pearl barley risotto (plant-based)

SWEET

Stroopwafel with cinnamon mascarpone, 8.00
baked apples, and macadamia-caramel ice cream
Lemon meringue with 9.00
lemon curd, raspberries, and hazelnuts
Wine recommendation: Le Petit Gasco n 'sweet', France, C tes de Gascogne, Les Fr res Laffitte
Cheesecake mousse 9.75
with fresh Dutch strawberries and mint
Ice cream from Van Eck: 3.50
vanilla, chocolate, or raspberry
Dutch cheeses from Lindenhoff 15.50
Selection of various cheeses *

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