

English



more menus?



Lunch

&

Enjoy the Veluwe!

Sparkling wines

Elvia Cava Brut Nature Reserva 8.5
Alcohol-free Sekt 5

Water

Aqua Panna still 7
San Pellegrino sparkling 7
Can tap water 3

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#gasterijzondag

If you have a food allergy, please let one of our staff members know.





Bread

Roast Beef 16

Grilled roast beef | chimichurri | balsamic | Parmesan | sourdough bread

Smashed Avocado 14 *

Feta | boiled egg | crispy chili oil | honey | sourdough bread

Naanta Chicken 15

Lime-garlic chicken | green herb sauce | avocado | red onion | Naanta pocket bread

Soups

Lobster Bisque 10

Thickened soup | crusty bread

Vietnamese Phở 10

Pulled beef | bean sprouts | spring onion | chili & lime on the side

Asparagussoup 10 *

Creamy soup | crusty bread

Eggs

3 Fried eggs with ham or cheese or bacon 12

(ham & cheese or bacon & cheese +1)

Omelet with ham or cheese 12

(ham & cheese +1)

"Super" fried eggs 15

ham | cheese | mushrooms | bell pepper & onion

Farmer's omelet 15

ham | mushrooms | bell pepper & onion

Lunch Lovers

French Toast 15 *

Brioche French toast | vanilla lemon curd | honey | forest fruits

Tosti Pollo 15

Chicken breast | pesto | burrata | sun-dried tomato | herb dip

Dutch croquettes 13 *

2 beef or vegetables croquettes | mustard | choice: white or whole grain bread

White asparagus 29.5

Choice: ham or (poached salmon +5) This dish are served with boiled potatoes, egg & buttergravy



Starters

Beef Tataki 19

Seared beef | mango salsa | sesame | ponzu sauce | lotus chips

Pork Belly 19

Slow-cooked pork belly | piccalilli cream | green asparagus | honey-mustard beurre blanc

Tuna 18

Tuna sashimi | herb kefir | samphire | avocado cream | Thai oil

Salmon 17

Pickled beetroot salmon | horseradish cream | avocado | mustard-dill oil | dried capers

Goat Cheese Spring Rolls 18 ✿

Two goat cheese spring rolls | sprouts | ponzu sauce

Meal Salads

Spring 22

Pickled beetroot salmon | blueberry | green asparagus | avocado | sheep's cheese | lemon-honey dressing

Veggie 19 ✿

Couscous | green herb pesto | peas | burrata | balsamic | salad

Hot Lunch

Satay 22

Chicken thigh | coconut | peanut sauce | sweet and sour cucumber

Schnitzel 22

Breaded pork loin | mushroom cream sauce

Beef Tenderloin 32

200 grams tenderloin | choice of sauce: red wine sauce or bearnaise sauce

Sirloin Steak 32

250 g beef | herb butter

Catch of the day 26

Hollandaise sauce

Dover Sole 43

500 grams | pan-fried in butter | whole fish

Extras:

Extra fries 5 | green salad 3.5 | extra sauce 3

All hot lunch
dishes are served
with fries & salad.



Desserts

Orange & White Chocolate 11

Poppy seed cake | white chocolate ganache | almond | orange-yogurt ice cream

Blueberry Cheesecake 11

Vanilla lemon curd | blueberries | vanilla ice cream

Soft Chocolate Cake 11

Red fruit compote | forest fruit yogurt ice cream | whipped cream

Dame blanche 10

3 scoops of vanilla ice cream | warm chocolate sauce | whipped cream

Petit ice cream (per bol) 3

Flavors: vanilla | orange-yogurt | forest fruit yogurt *[whipped cream +1]*

Cheese 16

Selection of domestic and international cheeses | cheese bread | plum jam

Espresso martini 12

Espresso | wodka | Tia Maria

Coffee & Tea dessert

Coffee or tea of your choice served with two homemade sweet treats +2.5

Please refer to our drinks menu on the table

Sweet dessertwines & porto

Auslese 7

Pedro Ximénes 7

Tawny tien jaar 7

Veluwse rode port 8.5

Licors

Limoncello

Amaretto

Tia Maria

Bloodycello (bloedsinaasappel)

Cuarenta y Tres

Cointreau

Grand Manier

Sambuca

Baileys

Digestief

Vecchia Romagna

Carlos Primero

Montifaud VSOP

Montifaud Napoleon

Rum Rincon Bonaire

Flor de Caña 12 jr.

Diplomatico reserva

Veluwse kegel met dennenappel

Dalmore 12 jr.

Dalwhinnie 15 jr.

Chivas Regal 18 jr.

Talisker Skye