

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

Vitello Tonnato 16

thinly sliced veal loin | tuna mayonnaise | caper berries | black olives | sourdough bread

Avo & Burrata 14 ✿

avocado cream | burrata | peach | sourdough bread | optional: Pata Negra ham +6

Fried Chicken 15

breaded chicken | hoisin sauce | sriracha mayonnaise | sesame seeds | sweet-and-sour cucumber

Soups

Tomato & Red Pepper Soup 9 ✿

served with bread

Soto Ayam 10

chicken broth | egg | bean sprouts | coriander

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

Angus Burger 22

brioche bun | Angus beef burger | cheddar | tomato | coleslaw | fries

Roasted Chicken 23

roast whole chicken | applesauce | fries | green salad

Focaccia Toastie 16

salmon | brie | tomato | cucumber herb dip

Croquettes 13 ✿

two beef or vegetable croquettes | mustard | choice of white or whole wheat bread

Grain-Fed Ribeye 38

250g ribeye, grilled on the Big Green Egg barbecue | fries | green salad | herb butter

Vegetarian ✿



Starters

Vitello Tonnato 18

thinly sliced veal eye round | tuna mayonnaise | caper berries | black olives

Steak Tartare 19

classic steak tartare | mustard cream | egg yolk | sourdough crisp

Tuna Ceviche 18

raw tuna marinated in passion fruit leche de tigre | avocado cream | mango | spring onion

Hamachi Sashimi 19

soy, yuzu & sesame dressing | yellow zucchini | cucumber | radish

Coeur de Bœuf 17 ✿

barbecued beefsteak tomato | burrata | pesto oil | balsamic vinegar | kefir | chives

Meal Salads

Caesar Salad 22

romaine lettuce | grilled chicken thigh | egg | bacon | anchovy dressing | Parmesan cheese | croutons

Summer Salad 19 ✿

homegrown tomatoes | basil herb cream | balsamic vinegar | Little Gem lettuce | pesto | burrata

Hot Lunch

Chicken Satay 22

chicken thigh | coconut | peanut sauce | sweet-and-sour cucumber

Schnitzel 22

breaded pork loin | mushroom cream sauce

Beef Tenderloin 34

200g tender beef tenderloin | choice of sauce: red wine sauce, Béarnaise sauce, or spicy Balinese gravy

Veal Liver 24

Madeira and shallot gravy

Catch of the Day 26

fish fillet | Hollandaise sauce

Whole Charcoal-Grilled Sea Bream 34

herb butter | served whole, filleted at the table by the guest

Dover Sole 43

500g | pan-fried in butter | served whole, filleted at the table by the guest

Extras:

Extra fries 5 | green salad 3.5 | extra sauce 3

All hot lunch
dishes are served
with fries & salad.



Desserts

Blondie 11

white chocolate & raspberry blondie | raspberry sauce | raspberry sorbet

Scroppino Parfait 11

Scroppino parfait with mint | meringue crunch | cookie crumble

Mango & Peach 11

mango mascarpone cream | almond | peach | mango chutney

Dame Blanche 10

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

Petit Ice Cream (per scoop) 3

flavours: vanilla | raspberry sorbet | passion fruit yogurt | lemon sorbet
whipped cream +1

Affogato 6

1 scoop vanilla ice-cream | espresso shot

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

DOM benedictine

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