

Restaurant de Eettuin

Starters

Friesian onion soup (v) € 6,00
au gratin with clove cheese

Soup of the day € 5,00

Carpaccio of Beef € 8,50
with a homemade pesto sauce

Ecological goat cheese (v) € 8,00
with honey and thyme

Baked gambas € 9,50
with a saffron sauce

Cocktail of Dutch shrimps € 8,50

Main Courses

Farmers vegetable pie (v) € 15,00
made with puff pastry and seasonal vegetables

Filled capsicum (v) € 14,50
with homemade pesto

Salmon filet en papillote € 17,50
with a wassabimousse

Sirloin steak € 17,50
with pepper sauce

Spareribs € 16,50
with garlic- and chili sauce

Jordanese meatballs with ravigote sauce € 12,50
local traditional recipe

Saté of pork tenderloin € 12,50
with baked banana

Venison steak € 19,50
with a classic red wine sauce

Tournedos € 22,50
with a sauce of your choice: pepper, red wine or Roquefort sauce

Desserts

Cheese platter of Dutch cheeses € 8,00
Friesian clove cheese, Old Amsterdam, Bastiaanse Blue, Dutch goat cheese

Apple pie € 6,50
with a caramel sauce and whipped cream

Dame Blanche € 6,50

Main courses are served with fresh vegetables and a choice of fries, rice, baked potato or salad • Supplement €2,50 • We also serve a childrens menu for € 11,50