



ENGLISH MENU

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LUNCH

BREAD SPECIALTIES – 11.00 AM – 17.00 PM

For our bread specialties we use fresh wholegrain country bread, à la minute baked white bread, focaccia or schiacciata (Italian flatbread).

CARPACCIO SANDWICH • 14,90

Schiacciata • beef tenderloin • Parmesan cheese • red onion • cashew nuts • rocket • pesto dressing

SPICY CHICKEN • 13,90

White bun • chicken pieces • chili sauce • onion • mushroom

Cheesy BBQ Burger On a Brioche Bun • 16,90

(Optional side serving of fries • 19,90)

180gram burger patty made from MRIJ beef • brioche bun • coleslaw • sweet and sour onion • bacon • onion • mushroom • cheese • BBQ sauce

ORIENTAL BEEF TENDERLOIN SANDWICH • 16,50

(Optional side serving of fries • 19,50)

Grilled focaccia • Oriental beef tenderloin • wakame • Japanese mayonnaise • teriyaki • crispy onions • sesame

TUNA SANDWICH • 13,90

Schiacciata • homemade tuna salad • pickle • red onion • little gem

CRISPY NO CHICKEN BURGER • 18,50 *VEGAN*

(Optional side serving of fries • 20,90)

white bun • vegan chicken burger • pickle • little gem lettuce • tomato salsa • truffle mayonnaise

12 HOUR CLASSIC • 15,50

Focaccia with carpaccio • beef croquette with bread and mustard • a small serving of tomato soup

SALMON & EEL FOCACCIA SANDWICH • 15,50

Smoked salmon • smoked eel • salad • red onion • cucumber • green herb dip

GOATS CHEESE SANDWICH OUT OF THE OVEN • 12,90

whole wheat brown • lukewarm cheese from the oven • stewed pear • bacon • honey • nuts • mixed salad • raspberry mayonnaise

PULLED CHICKEN BRIOCHE SANDWICH • 13,90

(Optional side serving of fries • 16,90)

Pulled chicken • coleslaw • crispy onion • sriracha mayonnaise

SPARE RIBS • 13,50

White bun • homemade spare ribs without bones • lettuce • garlic sauce

OTHER LUNCH DISHES – 11.00 AM – 17.00 PM

CROQUETTES

Two croquettes with bread and mustard ▪ **11,90**

TOMATO & MOZZARELLA CROQUETTES

Served with bread and green herb dip ▪ **11,90**

FRIED EGGS

Ham, bacon and/or cheese or plain ▪ **from 9,00**

Bacon special ▪ ham, tomato and cheese ▪ **11,40**

SOUPS

Tomato soup: with soup vegetables, crème fraîche and basil ▪ **7,50**

Soup of the day ▪ **from 7,50**

CROQUE MONSIEUR

Ham, cheese and curry spice sauce ▪ **6,50**

Ham, cheese, pineapple and ketchup ▪ **6,90**

SOUPS – 11.00 AM – 22.00 PM

TOMATO SOUP ▪ 7,50

Fresh vegetables ▪ basil ▪ crème fraîche ▪ bread

SOUP OF THE DAY ▪ FROM 7,50

Appropriate garnish ▪ bread

SMALL SOUP ▪ 5,50

A small portion of one of our soups

LUNCH TASTING

Enjoy our lunch tasting together (from 2 people): 5 small dishes are served for you in the middle of the table. Our lunch tasting can only be ordered in this composition.

- Truffle Carpaccio
- Salmon & eel
- Mushrooms from the oven
- Goats cheese & bacon
- Spanish prawns

Served with bread with garlic butter

18,50 per person

LUNCH MAIN DISHES – 11.00 AM – 17.00 PM

These dishes are served with salad and fries or bread.

SALMON FILLET • 25,90

From the oven • seasonal vegetables • white wine sauce

SOLE FISH • 28,50

Butter • lemon

BEEF TENDERLOIN STEAK • 34,50 *(standard served medium rare)*

Tenderloin from Maas-Rijn-IJssel beef • mushroom • bacon • onion • pepper sauce

PORK SCHNITZEL • 21,50

Mushroom • onion

SPARE RIBS • 25,50

Very tender • garlic sauce

PORK TENDERLOIN SATAY • 23,50

Satay peanut sauce • sweet & sour cucumber • crushed crunchy peanuts • prawn crackers

ROYAL MAIN DISH SALADES – 11.00 AM – 22.00 PM

All salads are served with bread and butter.

GOAT CHEESE & SALMON SALAD • 18,90

Warm goat cheese • bacon • honey • nut • red onion • smoked salmon

SEA SALAD • 24,50

Marinated prawns • smoked eel • smoked salmon • olive • red onion • tomato • green herb dip

CARPACCIO SALAD • 19,90

Beef carpaccio • cashew nut • Parmesan cheese • pesto dressing • rocket • red onion • olive

‘DE DORPSKAMER’ SALAD • 22,90

Three salad toppings: • beef carpaccio • smoked salmon • goat cheese & bacon

PUMPKIN AND GOAT CHEESE SALAD • 20,50 *VEGAN POSSIBLE*

Mixed lettuce • grilled pumpkin • goat cheese • walnut • red cabbage • sriracha dip

CRISPY CHICKEN KIMCHI SALAD • 19,90

Crispy chicken • kimchi • red bell pepper • spring onion • sesame seeds • teriyaki • sesame mayonaise

CHILDREN'S DISHES

CHILDREN'S PANCAKE ▪ 8,50

With syrup and/or powdered sugar

KIDS SNACK SKEWER AND FRIES ▪ 8,80

Served with applesauce and mayonnaise

FRIES WITH CROQUETTE/CHICKEN NUGGETS/FRIKANDEL (Dutch hearty fried snack) ▪ 8,50

With apple sauce and mayonnaise

SPARE RIBS WITH FRIES ▪ 9,90

With apple sauce and mayonnaise

PORK SATAY WITH FRIES ▪ 9,90

With apple sauce and mayonnaise

KIDS DESSERT ▪ 6,50

Vanilla ice cream ▪ rainbow sprinkles ▪ whipped cream ▪ candy

DINER

SMALL DISHES – 17.00 PM – 22.00 PM

These dishes can be ordered as a starter in combination with one of our main dishes; it is also possible to combine several small dishes

TRUFFLE CARPACCIO • 13,90

Beef tenderloin • truffle mayonnaise • Parmesan cheese • cashew nut • rocket • red onion • mini toast

CHICKEN GYOZAS • 9,90

Crispy dumplings with a chicken and vegetable filling and sesame soy dip

SPANISH SHRIMP • 15,50

Peeled shrimp • garlic oil • Spanish pepper • spring onion • red pepper • and a side serving of bread

RIBS OFF THE BONE • 12,90

Roasted • spare ribs without bones • spring onion • red pepper • aioli • teriyaki sauce

VENISON CARPACCIO • 14,00

Old cheese • red currant • walnut • rocket • raspberry mayonnaise

PULLED WILD BOAR TACO • 11,90

Pulled wild boar • red cabbage • little gem lettuce • sriracha mayonnaise • crispy onion • spring onion

LOADED FRIES WITH VENISON & WILD BOAR STEW • 11,90

Fries • stew of venison and wild boar • rocket • red cabbage • crispy onion • truffle mayonnaise

STICKY CAULIFLOWER AND TOFU • 12,50

Fried cauliflower and tofu • Korean BBQ sauce • sweet and sour red onion • cucumber

SALMON AND EEL • 15,50

Salmon tartare • smoked eel fillet • avocado • red onion • cucumber • cherry tomato • green herb dip • toast

LOADED FRIES CHICKEN • 9,90

Fries • topping of: chicken pieces, spring onion and red onion • sriracha mayonnaise • tomato salsa

MUSHROOMS FROM THE OVEN • 10,50

Mushroom • minced meat • garlic herb sauce • with grated cheese

TUNA TATAKI • 15,90

Raw tuna • soy-marinated shiitake mushrooms • crispy nori chips • wasabi mayonnaise

SHRIMP CROQUETTES • 8,90

Rocket • cocktail sauce

GOATS CHEESE • 11,50

Warm goat cheese from the oven • stewed pear • bacon • honey • nuts • mixed salad • raspberry mayonnaise

ORIENTAL BEEF TENDERLOIN • 16,00

Tenderloin seasoned with Eastern spices • Japanese mayonnaise • crispy onion • sesame • teriyaki • spring onion • lime • wakame

TOMATO SOUP • 7,50

Fresh vegetables • basil • crème fraîche • bread

SOUP OF THE DAY • FROM 7,50

Appropriate garnish • bread

SMALL SOUP • 5,50

A small portion of one of our soups

APPETIZER TASTING – 17.00 PM – 22.00 PM

Enjoy our appetizer tasting together (from 2 people): 5 small dishes are served for you in the middle of the table. Our appetizer tasting can only be ordered in this composition.

- Truffle Carpaccio
- Salmon & eel
- Mushrooms from the oven
- Goats cheese & bacon
- Spanish prawns

17,50 per person

MAIN DISHES – 17.00 PM – 22.00 PM

All main dishes are served with salad, pan-fried potatoes, fries and/or bread

SALMON FILLET • 25,90

From the oven • seasonal vegetables • white wine sauce

SOLE FISH • 28,50

Butter • lemon

PORK TENDERLOIN SATAY • 23,50

Satay peanut sauce • sweet & sour cucumber • crushed crunchy peanuts • prawn crackers

SPARE RIBS • 25,50

Very tender • garlic sauce

CHEESY BBQ BURGER • 19,90

180 gram burger patty made from MRIJ beef • brioche bun • coleslaw • sweet and sour onion • bacon • onion • mushroom • cheese • BBQ sauce

PORK SCHNITZEL • 21,50

Mushroom • onion

PORK SCHNITZEL 'DE DORPSKAMER' • 23,00

Ham • mushroom • leek • onion • pepper • gratinated with cheese

MEAT DUO "DE DORPSKAMER" • 29,50

400grams worth of a variety of spareribs and pork tenderloin satay • satay sauce • aioli • prawn crackers

PORK TENDERLOIN & MUSHROOMS • 24,50

Pork tenderloin wrapped in bacon • porcini sauce • mushroom

TENDERLOIN STEAK • 34,50 *(standard served medium rare)*

Tenderloin from Maas-Rijn-IJssel beef • mushroom • onion • bacon • pepper sauce

VENISON STEAK • 26,50 *(standard served medium rare)*

Pan-fried venison steak • game sauce with chestnut mushrooms • parsnip • stewed pear

GAME STEW • 25,90

well-filled game stew of deer and wild boar • sauerkraut mash • stewed pear

CHICKEN STROGANOFF SKEWER • 21,90

Spiced chicken thighs (approx. 280 grams) • seasonal vegetables • stroganoff sauce

SEABASS AND BEETROOT • 25,50

Skin-fried fillet • smoked beetroot • chioggia beetroot • beetroot sauce

VEGETARIAN & VEGAN – 17.00 PM – 22.00 PM

All main dishes are served with salad, pan-fried potatoes, fries and/or bread

CRISPY NO CHICKEN BURGER • 18,50 *VEGAN*

(Optional side serving of fries • 20,90)

white bun • vegan chicken burger • pickle • little gem lettuce • tomato salsa • truffle mayonnaise

STICKY CAULIFLOWER • 21,50

Fried cauliflower and tofu • Korean BBQ sauce • sweet and sour red onion • cucumber • jasmine rice

PUMPKIN & GOAT CHEESE SALAD • 20,50 *VEGAN POSSIBLE*

Mixed lettuce • grilled pumpkin • goat cheese • walnut • red cabbage • sriracha dip

ROYAL MAIN DISH SALADES – 11.00 AM – 22.00 PM

All salads are served with bread and butter.

GOAT CHEESE & SALMON SALAD • 18,90

Warm goat cheese • bacon • honey • nut • red onion • smoked salmon

SEA SALAD • 24,50

Marinated prawns • smoked eel • smoked salmon • olive • red onion • tomato • green herb dip

CARPACCIO SALAD • 19,90

Beef carpaccio • cashew nut • Parmesan cheese • pesto dressing • rocket • red onion • olive

‘DE DORPSKAMER’ SALAD • 22,90

Three salad toppings: • beef carpaccio • smoked salmon • goat cheese & bacon

PUMPKIN AND GOAT CHEESE SALAD • 20,50 *VEGAN POSSIBLE*

Mixed lettuce • grilled pumpkin • goat cheese • walnut • red cabbage • sriracha dip

CRISPY CHICKEN KIMCHI SALAD • 19,90

Crispy chicken • kimchi • red bell pepper • spring onion • sesame seeds • teriyaki • sesame mayonaise

CHILDREN’S DISHES – 11.00 AM – 22.00 PM

CHILDREN’S PANCAKE • 8,50

With syrup and/or powdered sugar

KIDS SNACK SKEWER AND FRIES • 8,80

Served with applesauce and mayonnaise

FRIES WITH CROQUETTE/CHICKEN NUGGETS/FRIKANDEL (Dutch hearty fried snack) • 8,50

With apple sauce and mayonnaise

SPARE RIBS WITH FRIES • 9,90

With apple sauce and mayonnaise

PORK SATAY WITH FRIES • 9,90

With apple sauce and mayonnaise

KIDS DESSERT • 6,50

Vanilla ice cream • rainbow sprinkles • whipped cream • candy

SIDE DISHES – 11.00 AM – 22.00 PM

BREAD WITH HERB BUTTER AND AIOLI • 6,90

FRIES • 4,90

FRIED POTATOES • 4,50

SALAD • 4,50

VARIOUS COLD SAUCES • 0,70

mayonnaise, ketchup, aioli etc.

VARIOUS WARM SAUCES • 3,40

pepper sauce, white wine sauce, mushroom sauce

DESSERT – 11.00 AM – 22.00 PM

M&M'S CHOCO DESSERT • 9,00

Chocolate mousse • white chocolate cream • peanut • M&M • whipped cream

BASTOGNE PARFAIT • 9,00

Soft and airy Bastogne ice cream • Bastogne biscuit • caramel sauce • whipped cream

'BANKETBAKKERSIJS' DESSERT • 9,50

Our house specialty. A top seller on our dessert menu since day 1!

FRUIT SORBET • 8,80

Fresh fruit • strawberry sorbet ice cream • forest fruit sauce • whipped cream

DAME BLANCHE • 8,80

Vanilla ice cream • chocolate sauce • whipped cream

MANGO & PASSION FRUIT DESSERT • 9,90

Bavarois • mango-coconut cake • meringue • mango • whipped cream

"ARRETJESCAKE" DESSERT • 7,90

Cold cake of chocolate and biscuit • vanilla ice cream • whipped cream

CHEESECAKE & CARAMEL • 9,90

Cheesecake • salted caramel sauce • salted caramel ice cream • whipped cream

CHILDREN'S COUPE • 6,50

Vanilla ice cream • whipped cream • candy

CHOCOLATES • 7,90

A variety of chocolates to complete your coffee!

SNACKS – 11.00 AM – 22.00 PM

MIXED NUTS • 4,50

MARINATED OLIVES • 4,90

‘BITTERBALLEN’ • 8,90

8 pieces • a savory Dutch meat-based snack • with mustard

CHEESE STICKS • 9,30

8 pieces • with chili sauce

SHRIMP CROQUETTES • 8,50

6 pieces • with cocktail sauce

TOMATO & MOZZARELLA CROQUETTES • 8,90

6 pieces • with green herb dip

TRUFFLE CARPACCIO • 13,50

Beef tenderloin • truffle mayonnaise • Parmesan cheese • cashew nut • rocket • red onion • mini toast

WARM MIXED FINGER FOOD

Small 10 pieces • with two sauces • **9,50**

Medium 15 pieces • with two sauces • **13,50**

Large 20 pieces • with two sauces • **17,00**

LOADED FRIES CHICKEN • 9,50

Fries • topping of chicken pieces • spring onion • red onion • tomato salsa • sriracha mayonnaise

LOADED FRIES ITALY • 8,50

Fries • topping truffle mayonnaise • Parmesan cheese • rocket

NACHOS FROM THE OVEN • 13,00

Cheddar cheese • guacamole • red onion • sour cream • tomato salsa

NACHOS PULLED CHICKEN • 15,50

Topping of: pulled chicken • cheddar cheese • guacamole • red onion • sour cream • tomato salsa

DORPSKAMER DE LUXE • 21,50

Olives & nuts

toast with dips: aioli, tuna salad, tomato salsa

serrano ham, fuet, smoked salmon

mini snacks: chicken nuggets, cheese souffle, bitterbal with dips