

# LUNCH

## BREAD: Cereal bread | Brown bread | French bread

<b>Mozzarella</b>  Grilled mozzarella   Pesto   Tomato   Arugula	€8,25
<b>Gezond</b> Farmers ham   Cheese   Tomato   Cucumber   Lettuce   Boiled egg	€8,25
<b>Oude kaas</b>  Old Amsterdamse cheese   Nuts salad   Arugula   Walnuts   Mustard	€8,00
<b>Duurzaam gevangen zalm</b> Smoked salmon   Avocado   Tomato   Red onion   Herb cheese	€11,00
<b>Carpaccio</b> Beef carpaccio   Truffle mayonnaise   Arugula   Pine nuts   Grana Padano cheese   Crostini	€12,00
<b>Beef pikant</b> Beef sirloin strips   Leeks   Onion   Garlic   Spicy soy sauce	€13,50
<b>Broodje Asian chicken</b> Fried chicken   Onions   Paksoi   Teriyaki sauce	€12,50
<b>Broodje warm vlees</b> Veal   Satay sauce	€10,50
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<b>Wrap met romige geitenkaas</b>  Cream cheese   Cucumber   Apple   Walnut	€8,75
<b>Uitsmijter</b> Three fried eggs on bread   Ham, cheese, fricandeau, roastbeef or bacon   White or brown bread	€8,00
<b>Uitsmijter Katwoude Klassieker</b> Three eggs   Ham   Cheese   Roastbeef   White or brown bread	€9,00
<b>Boerenomelet</b> Potato   Egg   Ham or bacon   Mushrooms   Vegetables   White or brown bread	€8,50
<b>Twaalfuurtje</b> Croquette of veal   Tomato soup   Fried egg and cheese on white or brown bread	€8,50
<b>Clubsandwich</b> Farmer's bread   Smoked salmon   Herb mayonnaise   French fries   Mayonnaise	€11,00
<b>Clubsandwich Katwoude</b> Farmer's bread   Cheese   Chicken   Bacon   Egg   Lettuce   French fries   Mayonnaise	€10,00
<b>Opa's Aad's gehaktbal</b> Meatball   Mustard   White or brown bread	€10,00
<b>Amsterdamse kroketten</b> 2 croquettes of veal   Mustard   White or brown bread	€7,00

# APPETIZERS

<b>Broodplankje Martinus</b> Warm white and brown bread   Butter   Herb butter   Olive oil	€4,75
<b>Oesters</b> 6 Fines de Claires   Red vinegar   Shallot shavings   Lemon	€15,00

# ENTREES

<b>Gerookte zalm</b> Smoked salmon   Guacamole   Mangochutney	€11,00
<b>Gerookte paling</b> Smoked eel   Brioche bread   Herb mayonnaise	€15,00
<b>Visschotel Klassiek</b> (for 2 persons) Smoked salmon   Red salmon   Trout   Dutch shrimps	per person €13,00
<b>Hollandse garnalencocktail</b> Northsea shrimps   Boiled egg   Bumped pepper   Classic cocktailsauce	€13,00
<b>Yellow tail tuna</b> Scorched tunny   Avocado   Sesame   Soy sauce   Wasabi mayonnaise	€13,00
<b>Traag gegaarde kalfswang</b> Slow cooked calf cheek   Vegetables   Sour mayonnaise	€12,50
<b>Carpaccio klassieker</b> Carpaccio of beef   Truffle mayonnaise   Arugula   Pine nuts   Grana Padano cheese   Crostini	€12,00
<b>Carpaccio van biet</b> ✓ Carpaccio of beet   Arugula   Nuts	€9,50
<b>Gebakken champignons</b> ✓ Baked mushrooms   Blue cheesesauce   Spinach   Bread	€9,50
<b>Black tiger shrimps</b> Spear with gambas   Sauce Bombali   Sesame   Garlic	€12,50
<b>Halve kreeft</b> Gratinated half a lobster   Hollandaise sauce   Quinoa   Wild spinach	€16,00



'Chef's Favorite'

**Etagère of small appetizers | From 2 persons (€18,50 p.p.)**  
Trout | Lobster | Salmon | Dutch shrimps | Oysters | Tuna | Gamba | Carpaccio | Calf cheek

# SOUPS

<b>Groentesoep</b> Vegetables soup   Vegetables in season   Stewed meat	€5,00
<b>Tomatensoep klassieker</b> ✓ Classic tomatosoup   Basil   Cream   Croutons	€5,00
<b>Uiensoep</b> ✓ Onion soup   Gratinated with cheese   Red wine   Bunch onion	€5,00
<b>Romige kerriesoep</b> Creamy currysoup   Chicken   Crème Fraiche	€5,00
<b>Bouillabaisse soep</b> Lobster   Mussels   Gambas	€6,50

# SALADS

	Medium	Large
<b>Carpacciosalade</b> Carpaccio of beef   Truffle mayonnaise   Arugula   Pine nuts   Grana Padano cheese   Crostini	€12,0	€14,50
<b>Caesarsalade</b> Roman lettuce   Fillet of chicken   Bacon   Anchovy   Grana Padano cheese   Egg	€11,00	€13,00
<b>Salad nicoise</b> Grilled tuna   Lettuce   Haricots verts   Quinoa   Egg	€15,00	€17,00
<b>Geitenkaas</b> ✓ Goat cheese   Granny Smith   Honey   Tomato   Red onion   Croutons   Chutney of figs	€9,25	€12,00

# TRADITIONAL SALADS

<b>Rode zalm salade</b> Potato   Red salmon   Sweet and sauer from Amsterdam   Fresh garnish	€11,50
<b>Hors d`oeuvre varié</b> Salad of potato   Fish and meat garnish   Brie   Fresh garnish	€11,50
<b>Vis hors d`oeuvre</b> Salad of potato   Fish garnish   Fresh garnish	€11,50
<b>Vlees d`oeuvre varié</b> Salad of potato   Meat garnish   Brie   Fresh garnish	€11,50

# PASTA

## **Paddenstoelen Fettuccine**

Mushrooms | Fresh pasta | Crème fraiche | Cream | Chives

Medium

Large  
€14,00

## **Lasanga**

Spinach | Ricotta | Tomato

€14,00

## **Melanzane**

Eggplant | Tomato | Grana Padano cheese

€14,00

## **Spaghetti bolognese**

Classic bolognesesauce | Grana Padano cheese | Arugula

€14,00

# GRILL

## **Grain Fed Rib eye**

Green asparagus | Blue cheesesauce

Medium

Large  
€29,50

## **Gegrilde kip**

Grilled illet of chicken | Bean sprouts | Cucumber | Pickle | Spicy satay sauce

€13,00

€17,00

## **Mixed grill**

Tasting from the grill

€20,00

## **Surf & turf**

Tenderloin | Half a lobster | Green asparagus | Béarnaisesauce

€30,00

# SEAFOOD

## **Gegrilde zalm**

Grilled salmon | Celeriac purée | Haricots verts | Mushrooms

Medium  
€14,50

Large  
€19,50

## **Gebakken zeebaars**

Baked seabass | Ravioli of melanzane

€13,50

€18,50

## **Gebakken kabeljauw**

Fried cod | Beetroot | Risotto | Green asparagus | Beurre blanc sauce

€14,00

€19,00

## **Sole à la Meunière**

Fried Dover sole | Browned almonds | Lemon | Parsley

€32,50

## **Volendamse sliptongetjes**

Volendamse baby sole | Red cabbagemash | Butter and eek

€15,00

€20,00

## **Gegrilde yellow tail tonijn**

Grilled yellow tail tuna | Sesame | Wok vegetables | Soy sauce with sesame

€17,75

€21,75

## **Lobster à la thermidor**

Oven-baked lobster | Crème fraiche | Dragon | Grana Padano cheese

€26,00

## **Catch of the day**

Daily changing fish specialty

€17,95

# MEAT DISHES

	Medium	Large
<b>Tournedos Katwoude</b> (210 grams) Tenderloin   Fried onions   Mushrooms   Cherry tomatoes   Sauce at choice		€23,00
<b>Baron de boeuf</b> for 2 persons Slices of tenderloin   Green asparagus   Mushrooms   Cherry tomatoes   Onions   Cream of celery   Crispy bacon   Sauce at choice		€50,00
<b>Lady steak</b> (160 grams) Tenderloin   Chard-apple ravioli   Honey thyme sauce		€23,00
<b>Wiener schnitzel klassieker</b> Schnitzel   Crispy bacon   Roasted tomato   Lemon   Sauce at choice	€13,00	€17,00
<b>Cordon bleu parisienne</b> Filet of pork   Ham   Brie   Walnuts   Honey thyme sauce		€18,00
<b>Kalfslever klassiek</b> Calf's liver   Crispy bacon   Roasted tomato   Onions   Mushrooms	€13,00	€17,00
<b>Gestoofde kalfssukade</b> Stewed veal (sucrose)   Celeriac purée   Jus		€18,00
<b>Spareribs</b> Barbecuedressing   Sambal   Soy sauce	€14,00	€18,00
<b>Spies van kippendijen</b> Spear with grilled dices of chicken   Prawn crackers   Fried onion   Satay sauce		€13,50
<b>Cheeseburger</b> (200 grams prime aberdeen angus beef) Grilled Prime Aberdeen Angus beef   Grilled brioche   Cheddar cheese   Bacon   Red onioncompote   Barbecuesauce		€16,00



*'Chef's Favorite'*

**Gestoofde kalfssukade (€18,00)**  
Stewed veal (sucrose) | Cream of celery | Jus

**Delicious with a glass of Allée du Sud - Cuvée Elizabeth**  
Glass: €5,30 | Bottle: €25,00

# DESSERTS

<b>Crème brûlée</b> Star anise   Vanilla ice cream   Cane sugar	€6,25
<b>Witte en bruine chocolade mousse</b> White and dark chocolate mousse   Pineapple	€5,00
<b>Tiramisu</b> Caramel cream   Pecans   Whipped cream	€5,00
<b>Frans toetje</b> Walnut ice cream   Dutch klets koppen   Whipped cream	€5,00
<b>Sorbet</b> Vanilla ice cream   Fruits   Whipped cream   Cassis   Strawberry sauce	€5,00
<b>Dame blanche</b> Vanilla ice cream   Chocolate   Whipped cream   Almonds	€5,00
<b>Seniorenijsje</b> Vanilla ice cream   Fruits   Whipped cream   Strawberry sauce	€4,50
<b>Café glacé</b> Vanilla ice cream   Coffee   Whipped cream   Papagajo rum	€6,00
<b>Kaasplankje</b> Farmers' cheese   Chutney of fig   Date bread   Marmelades	€8,00



*'Chef's Favorite'*

**Choose from our pastry box €5,00**

Lemon cake | Protein glace | Passion sorbet ice cream  
Chocolate cake | Stracciatella ice cream | Whipped cream  
Apple pie | Vanilla ice cream | Whipped cream  
Cheesecake | Vanilla ice cream | Whipped cream | Strawberry sauce  
Mocca foamroll | Caramel sauce (gluten free)

# Menu D'Ambiance

Three course choice menu €27,50 p.p.

## ENTREE

### **Gerookte zalm**

Smoked salmon | Corn salad | Savoury herbs | Saffron

### **Noorde garnalen**

Timbale with shrimps | Garlic dressing | Croutons | Boiled egg

### **Dun gesneden runderfilet**

Carpaccio of beef | Truffle mayonnaise | Bloatercream | Arugula | Grana Padano cheese

### **Soep**

Tomato soup | Vegetable soup | Onion soup | Creamy curry soup | Fish soup

## MAIN COURSES

### **Gegrilde gamba's**

Grilled gambas with garlic | Savoury herbs | Lime | Nero noodles

### **Gegrilde zalm**

Grilled salmon | Melanzane | Béarnaisesauce

### **Holsteiner Schnitzel**

Escallop with Schmortomate | Fried egg | Lemon | Béarnaisesauce

### **Catch of the day**

Fish of the day

### **Kogelbiefstuk**

Beefsteak | Mousseline of peas | Green asparagus | Red portsauce

### **Gegrilde kuikenborst**

Grilled spring chickenbreast | Mushrooms | Red beet risotto

## DESSERTS

### **Dame Blanche**

Vanilla ice cream | Almonds | Chocolate | Whipped cream

### **Sorbet**

Vanilla ice cream | Fruits | Whipped cream | Cassis | Strawberry sauce

### **Kaasplankje**

Farmers' cheese | Chutney of fig | Date bread | Marmelades

### **Choose from our pastry box**

Lemon cake | Chocolate cake | Apple pie | Cheesecake | Mocca foamroll

# CHILD MENU

**Entree + main course + dessert**  
**Main course**

**€12,00**  
**€6,50**

## ENTREES

### **Soep**

Tomato soup | Vegetable soup

### **Bordje gerookte zalm**

Dish with smoked salmon

### **Bordje ham met meloen**

Dish with ham and melon

## MAIN DISH

### **Kroket**

### **Frikandel**

### **Chicken nuggets**

### **Fishstick**

### **Satay**

### **Schnitzel**

With French fries | Applesauce | Mayonnaise | Tomato ketchup

### **Pannenkoek**

Pancake | Syrup | Powdered sugar

### **Spaghetti**

Tomato sauce | Cheese

### **Pizza Margherita**

Tomato sauce | Cheese

## DESSERTS

### **Beker met ijs en slagroom**

Coupe with ice cream and whipped cream

### **Raketje**