



SEASONAL RANGE

STARTERS

CRISPY SAUTÉED REDFISH — 9.00
served with creamed leeks and Roseval potatoes

HOMEMADE PEA SOUP — 6.00
served with sausage and bacon

ROASTED PUMPKIN WITH GOAT CHEESE ✓ — 8.00
served with rocket pesto, toasted walnuts and quinoa

MAIN COURSES

GRILLED STEAK MADE FROM GRAIN-FED FLAT IRON STEAK — 19.50
served with roasted winter vegetables and rosemary gravy

SLOW-COOKED VEAL CHEEK IN HERB BEER — 17.50
served with pear and fig compote and prepared au gratin with mashed celeriac

CHEESE FONDUE ✓ — 15.00
served with rustic bread, salad and fresh vegetables for dipping

DESSERT

BANANA TARTE TATIN — 6.50
served with peanut ice cream and caramel

BEERSUGGESTION BRAND SYLVESTER

the sweet herbal taste of this beer is perfect for the dark winter months, carefully selected malts give this beer its rich aroma and ruby-red colour
— 3.95

WINE SUGGESTION PORTILLO PINOT NOIR

a full-bodied yet fruity, fiery red wine with herbal aromas

Glass — Bottle
4.95 — 24.50

Do you need advice about possible allergens in our dishes?
Our staff will be glad to give you information.

✓ Vegetarian meal



SEASONAL RANGE

STARTERS

BEEF SIRLOIN CARPACCIO

basil pesto, dried broad beans and mature Reypenaer cheese

— 9.00

SALAD WITH CURED HAM

buffalo mozzarella from Limburg and balsamic reduction

— 8.00

FRESH BAKED RUSTIC BREAD 🌱

with various dips

— 4.00

SHRIMP CROQUETTES

with herb dip and an Elstar apple salad

— 8.50

HOME-MADE TOMATO SOUP 🌱

with cherry tomatoes and lovage

— 5.00

CAESAR SALAD

warm Gildehoen chicken,
free-range egg and croutons
on a herb salad

regular large

— 8.50 — 15.00

For our dishes we use only meat and poultry with the Beter Leven (Better Life) quality mark, the fish we process is not threatened with extinction and the fruit and vegetables are sourced nationally as far as possible.

BEEF SIRLOIN CARPACCIO

Our carpaccio is cut from the sirloin of the Mass, Rhine and IJssel beef.
A red pied breed bred in Overijssel, North Brabant and in parts of Gelderland.

g.00

MAIN COURSES

MARINATED HALF GILDEHOEN CHICKEN

— 17.00

with home-made apple compote

LANDAL BURGER OF DUTCH BEEF

— 13.50

with our signature burger relish, pulled pork and BBQ sauce

TENDER CHICKEN THIGH SKEWERS — 16.50

Indonesian peanut sauce, fruit in sweet sauce, fried coconut flakes and prawn crackers

GRILLED RUMP STEAK — 18.50

Béarnaise sauce and mash of French beans and bacon

CRISP PAN-FRIED FARMER'S SCHNITZEL

— 15.00

with seasonal vegetables and bacon

FISH & CHIPS — 16.50

battered cod bites, tartar sauce and chunky chips

TAGLIATELLE WITH GRILLED VEGETABLES

— 14.00

Arrabiata sauce, pesto and parmesan cheese

FISHERMAN'S CATCH — 17.50

fresh caught in the North Sea, our staff will gladly inform you of today's selection

The dishes above are served with a side of potatoes, fresh vegetables and home-made compote.

MARINATED HALF GILDEHOEN CHICKEN

The Gildehoen chicken is a sustainable Dutch chicken. Our chef marinates it with a mixture of rosemary, thyme, lemon and garlic. Then, the chicken is slow-roasted at low temperature. The combination with our home-made apple compote completes the dish.

17.00

DESSERTS

CHILLED PEAR PIE

with almond paste and crème brûlée

— 6.50

CLASSIC SEMOLINA PUDDING

with double berry sauce and blackberry ice cream

— 5.00

DAME BLANCHE

vanilla ice cream, vanilla cream and melted chocolate

— 5.75

CHOCOLATE TRIFLE

chocolate mousse, brownie and ice cream, all in one glass!

— 6.00

CHEESE PLATTER WITH TRADITIONAL GERMAN FRUIT BREAD (KLETZEN BREAD) AND APPLE SYRUP

four delicious cheeses from our local cheesemonger

— 7.50

INDULGENCE TIP

Our home-made pear pie is fabulous, especially when accompanied by a glass of Muscat de Rivesaltes, a sweet dessert wine.