

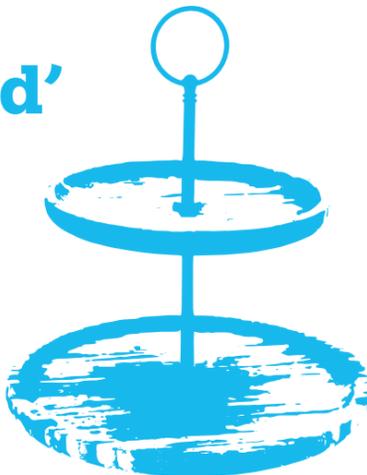
Diner

Tasting 'Eemland'

Most chosen!

- Carpaccio with truffle mayonnaise
- Smoked salmon
- Gyoza with spicy mayonnaise
- Goat cheese salad with roasted pumpkin and hazelnuts
- Baguette with aioli

18.75 p.p.
 can be ordered per person



Starters

Our standouts!

Garlic vineyard snails 12 pieces **15.25**
 In herb butter with Roquefort, mushrooms, onion and baguette

Eemland Fish Platter **18.95**
 A trio of smoked salmon, crispy shrimp with cocktail sauce, smoked mackerel and baguette

	Normal	Large
Carpaccio 'Eemland'	14.95	23.95
With Parmesan cheese, capers and pine nuts		
Pesto- or truffle mayonnaise		

	Normal	Large
Spicy prawns	14.95	23.95
Peeled prawns, served in hot pepper oil with tomato and baguette		

Oriental crispy gyoza **14.75**
 Crispy chicken dumplings served with spring onion, red chili and Asian sesame vinaigrette
Vegetarian variant possible ✓

Gratinated Mussels **14.75**
 With pink peppercorns, celery and Parmesan cheese

Beef Tataki **15.50**
 Served on an Asian-style salad with spicy mayonnaise

Buffalo burrata ✓ **18.50**
 With salad of grilled vegetables, pesto, garlic croutons and fried arugula
Parma ham **+4.50**

Salads

Caesar salad **19.50**
 With Romaine lettuce, Parmesan cheese, chicken thighs, egg, anchovies, crispy bacon, croutons and Caesar dressing

Goat cheese salad ✓ **18.75**
 Warm goat cheese on toast with roasted pumpkin, smoked hazelnuts, onion compote and balsamic vinegar
With crispy bacon **+1.50**

Soups

Creamy tomato soup **9.00**
 With baguette

Classic French onion soup **9.00**
 Richly filled under an aged cheese crouton

Soup of the season **9.00**
 Changing soup from the Chef

Main courses

Our classics!

House-Marinated Chicken Thigh Satay **23.00**
 Served with nasi rice, crispy onions, prawn crackers and satay sauce

	Single	Dubble
Eemland burger	18.50	23.50
With bacon, Cheddar cheese, lettuce, tomato, homemade relish, pickles, burger sauce and fries		

Double-sided steak Java **24.00**
 With fried onions, mushrooms and spicy sambal gravy

Double-sided steak **24.00**
 With fried onions and mushrooms
Roquefort sauce / Mushroom sauce / Pepper sauce

Spareribs

With spring onion and two types of sauce **24.50**

In season

Salmon Fillet en Papillote **23.95**
 Filled with assorted vegetables and soy-garlic butter

Braised veal **27.50**
 With traditional gratinated ham and cheese chicory, mashed potatoes and veal gravy

	Classical	Truffle
French cheese fondue ✓	23.50	25.50
With various types of bread and vegetables		

Wild Mushroom Ravioli ✓ **22.50**
 With sautéed spinach, burrata and truffle sauce, Parmesan cheese and fried arugula

All of our **main courses** are served **without side dishes**

Delicious on the side

All our side dishes are vegetarian ✓

Fries with mayonnaise **5.75**
with truffle mayonnaise and Parmesan cheese **+1.50**

Sweet potato fries with mayonnaise **7.25**
with truffle mayonnaise and Parmesan cheese **+1.50**

Mashed potatoes **6.50**

Mixed green salad **5.50**

Mix of warm vegetables **6.75**

✓ **Vegetarian courses**

Do you have an allergy? Please inform us!

We kindly ask you to settle the bill in one payment
 This saves valuable time – thank you for your cooperation

Desserts

Eemland's cookie tin

8.25

Cookie tin filled with blondie, brownie, butter cake and almond pastry from our baker

Dame Blanche

9.95

Vanilla ice cream served with chocolate sauce and whipped cream

Liège Waffle

10.95

Served with stewed pear and white chocolate ice cream

Chef's Dessert

10.95

Seasonal dessert selection

Crème brûlée

9.95

Prepared in the classic way, served with vanilla ice cream and a tuile biscuit

Scroppino

8.95

Lemon ice cocktail with vodka, cream and Prosecco

Cheese Platter from De Kaasschuur

13.95

Three types of cheese served with Frisian sugar bread toast, apple syrup and nuts

Delicious with a glass of port 



Specialty coffees

Especially tasty!

Irish coffee

With Irish whiskey, caster sugar and cream

French coffee

With Grand Marnier and cream

Italian coffee

With Amaretto and cream

Spanish coffee

With Tia Maria and cream

Dutch coffee

With Baileys and cream

Gooische coffee

With Licor 43 and cream

Brazilian coffee

With Tia Maria, Grand Marnier and cream

Kiss of fire

With Cointreau, Kahlúa and cream



8.95