

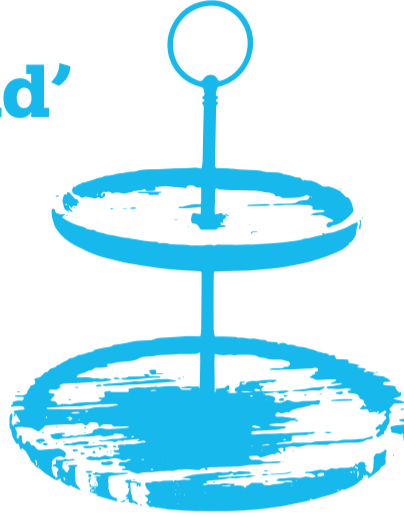
# Diner

## Tasting 'Eemland'

### Most chosen!

- Carpaccio with truffle mayonnaise
- Smoked salmon
- Gyoza with spicy mayonnaise
- Goat cheese salad with marinated apple 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** **17.95**  
A trio of smoked salmon, crispy shrimp with cocktail sauce, smoked mackerel and baguette

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

	Normal	Large
<b>Spicy prawns</b>	<b>14.95</b>	<b>23.95</b>
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** ✓

**Spanish Calamari** **13.95**  
Fried squid rings with lemon and aioli

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

**Buffalo Burrata Stracciatella** ✓ **17.50**  
With green asparagus, truffle dressing and crispy Parmesan  
**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 marinated apple, smoked hazelnuts, onion compote and balsamic vinegar  
**With crispy bacon** **+1.50**

✓ **Vegetarian courses**

Do you have an allergy? Please inform us!

## 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** **22.95**  
Served with Oriental salad, crispy onions, prawn crackers and satay sauce

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

**Double-sided steak Java** **23.95**  
With fried onions, mushrooms and spicy sambal gravy

**Double-sided steak** **23.95**  
With fried onions and mushrooms  
**Roquefort sauce / Mushroom sauce / Pepper sauce**

## Spareribs

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

### In season

**Baked salmon** **23.95**  
With seasonal vegetables and oriental butter

**Wiener Schnitzel** **23.95**  
Classic veal schnitzel with roasted tomato and lemon  
**Roquefort sauce / Mushroom sauce / Pepper sauce**

**Grilled Tuna** **24.50**  
With spinach, pak choi, shiitake, spring onion, and sesame soy sauce

**Rigatoni Pasta** ✓ **22.50**  
With creamy tomato-ricotta sauce, Parmesan cheese, arugula and buffalo stracciatella

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**

**Mixed green salad** **5.50**

**Mix of warm vegetables** **5.50**

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

**Lemon Tart (fallen style)** **10.95**

With meringue, lemon ice cream, and lemon curd

**Marinated Strawberries** **10.95**

With white chocolate ice cream, strawberry coulis, and whipped 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



## 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**