

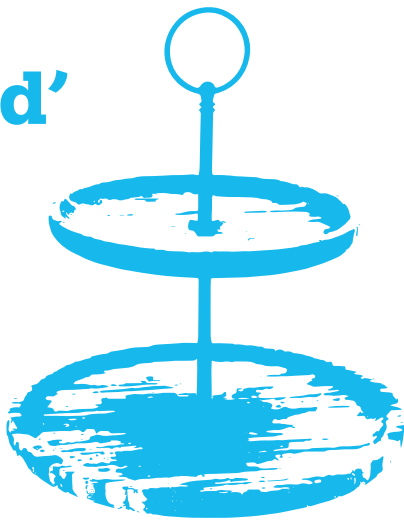
Diner

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 *1 dozen* **14.25**

Herb butter with Roquefort, mushrooms, onions and baguette

Fish plate Eemland **18.50**

A trio of smoked salmon, smoked mackerel, crayfish with cocktail sauce and baguette

	Normal	Large
Carpaccio 'Eemland'	14.50	23.50

With Parmesan cheese, capers and pine nuts
Pesto- or truffle mayonnaise

	Normal	Large
Spicy prawns	14.50	23.50

Peeled prawns, served in hot pepper oil with tomato and baguette

Oriental crispy gyoza **14.75**

Crispy chicken dumpling served with spring onion, red pepper, spicy mayonnaise on noodle salad

Vegetarian variant possible ✓

Crispy shrimp **14.50**

6 fried shrimps with yuzu mayonnaise and chives

Fried duck liver **21.50**

With Frisian sugar bread, chicory salad and port syrup

Buffalo burrata ✓ **18.50**

Roasted pumpkin, pear, arugula, smoked hazelnuts and balsamic vinegar salad

Parma ham **+4.50**

Salads

Caesar salad **19.50**

With romaine lettuce, Parmesan cheese, chicken, egg, anchovies, crispy bacon, croutons and Caesar dressing

Goat cheese salad ✓ **18.75**

Lukewarm goat cheese on toast with roasted pumpkin, smoked hazelnuts and Aceto-Balsamico dressing

With crispy bacon **+1.50**

✓ **Vegetarian courses**

Do you have an allergy? Please let us know!

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!

Home-marinated chicken thigh satay **22.50**

With oriental salad, crispy onions, crackers and satay sauce

	Single:	Dubble:
Eemland burger	18.50	23.50

With bacon, Cheddar cheese, lettuce, tomato, homemade relish, pickle, hamburger 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 sauces **24.50**

In season

Baked salmon **23.75**

With seasonal vegetables and oriental 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

Eggplant schnitzel ✓ **23.50**

With tomato salsa, burrata, arugula and Parmesan cheese

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

Delicious on the side

All our side dishes are vegetarian ✓

Fries with mayonnaise **5.50**

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

Sweet potato fries with mayonnaise **7.00**

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

Mashed potatoes **6.50**

Mixed green salad **5.50**

Mix of warm vegetables **6.50**

We would like to settle the receipt in one go.
This saves valuable time! Thank you for your cooperation.

Desserts

Eemland's cookie jar

8.25

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

Dame Blanche

10.00

Vanilla ice cream served with chocolate sauce and whipped cream

Old-fashioned Banana Split

11.00

Banana, vanilla ice cream, warm chocolate sauce and browned almonds

Chef's Dessert

10.50

Changing dessert

Crème brûlée

9.25

In a classic way

Scroppino

8.75

Lemon ice cocktail with vodka, cream and Prosecco

Cheese board

13.50

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

Delicious with a glass of port



Special coffees

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

Especially tasty!



8.95