

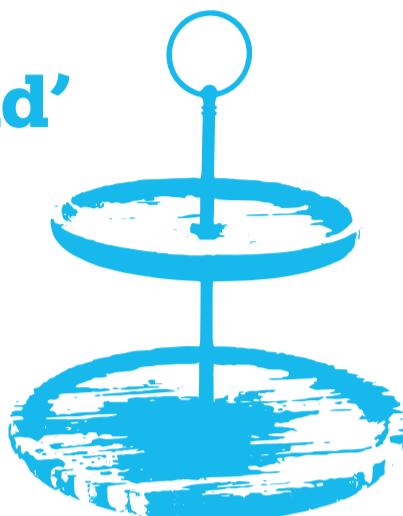
Diner

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	
Carpaccio 'Eemland'	Normal 14.50 Large 23.50
With Parmesan cheese, capers and pine nuts	
Pesto- or truffle mayonnaise	
Spicy prawns	Normal 14.50 Large 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 Ceasar 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

With baguette

9.00

Classic French onion soup

Richly filled under an aged cheese crouton

9.00

Soup of the season

Changing soup from the Chef

9.00

Main courses

Our classics!

Home-marinated chicken thigh satay

With oriental salad, crispy onions, crackers and satay sauce

22.50

Single: Dubble:
18.50 23.50

Eemland burger

With bacon, Cheddar cheese, lettuce, tomato, homemade relish, pickle, hamburger sauce and fries

24.00

Double-sided steak Java

With fried onions, mushrooms and spicy sambal gravy

24.00

Double-sided steak

With fried onions and mushrooms

24.00

Roquefort sauce / Mushroom sauce / Pepper sauce

Spareribs

With spring onion and two sauces

24.50

In season

Baked salmon

With seasonal vegetables and oriental butter

23.75

Braised veal

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

27.50

Classical **23.50** Truffle **25.50**

French cheese fondue

With various types of bread and vegetables

23.50

25.50

Eggplant schnitzel

With tomato salsa, burrata, arugula and Parmesan cheese

23.50

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
+1.50

with truffle mayonnaise and Parmesan cheese

7.00
+1.50

Sweet potato fries

with mayonnaise

6.50
+1.50

Mashed potatoes

Mixed green salad

Mix of warm vegetables

5.50

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

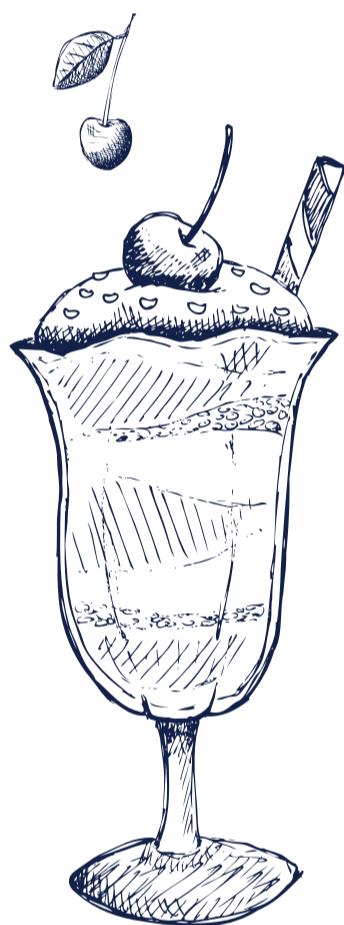
Scroppino **8.75**

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

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

