

menu

STARTERS

Carpaccio	14.00
truffle mayo - seed mix - aged cheese sun-dried tomato - red onion	
Bruschetta	11.00
tomato - garlic - toast - olive oil - parmesan	
Bruschetta pata negra	13.00
truffle mayo - sun-dried tomato - olive oil	
Sizzling prawns	13.00
red pepper - garlic - spring onion - bread	
Blue cheese salad	15.00
white and red chicory salad - pomegranate - pear - smoked almond - white port syrup	
Lamb tataki	14.00
raspberry dressing - chard - radish	
Salmon sashimi	14.00
sesame crust - wasabi mayo - wakame	
Creamy tomato soup	7.50
meatballs - spring onion	
Bouillabaisse	9.50
seasonal fish - green oil	

Karaage €15.0

15.00

teriyaki - spring onion - red pepper - sesame -
fried onion

Shared platter for 2 persons

21.00 p.p

selection of chef's appetizers

OLD CLASSICS

Chicken satay	18.00
krupuk fried onion - cucumber sweet sour	
Spareribs	21.00
homemade marinade	
Salmon fillet	22.00
sesame crust - oriental vegetables - teriyaki	
Rijnsburger	18.00
fried onion - 100% beef - bacon mayo	
Beef skewer	21.50
mushrooms - onion - bacon - chili cream sauce	
Gerrits schnitzel	21.00
mushrooms - onion - bacon - gratinated cheese sauce of choice Arno's tip: + fried egg + €1	

NOORDEINDE SPECIALS

Dry aged Chef's TIP

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Ask the staff about the current dry aged selection

Chateaubriand flambé for 2 persons

36.50 p.p

fried mushrooms - onion - bacon - sauce of choice

Shared to meat from 2 persons

32.50 p.p

persons chef Dennis selections from the grill

Tournedos

28.50

tournedos - Bali jus - straw fries - bread

Beetroot risotto

18.00

raspberries - roasted beets - balsamic - arugula

Dorade fillet

22.50

garlic pasta - seasonal vegetables - citrus

Sole

25.00

3 pieces - seasonal vegetables - remoulade sauce

Roasted cauliflower (steak)

19.50

antiboise - Reina's garden herbs from B&B de Petrakerk

Lamb shank

22.50

seasonal vegetables - rosemary jus

Accompaniments are served with the main courses

CHILDREN'S MENU

Spaghetti bolognese	10.00
Fries with choice of: frikandel - croquette - chicken nuggets - cheese soufflé	8.50
Pan-fried salmon with fresh vegetables	11.00
Ham/cheese toastie	6.00
Jam - peanut butter sandwich	5.00

SUPPLEMENTS

Sweet potato fries	4.50
Potato gratin	5.00
Pan-fried potatoes	3.50
Fries	3.50

SAUCES

**Chili cream sauce - roasted garlic jus - mushroom sauce -
red pepper jus**

DESSERTS

Dessert du chef for 2 persons	13.00 p.p
chef's selection of desserts	
Raspberry crème brûlée	9.50
roasted chocolate - meringue - mango sorbet tuile	
Affogato chocolata	8.50
amaretto mousse - espresso - vanilla ice cream - bastogne crumble	
Panna cotta	9.50
caramel cream - stroopwafel - white chocolate ice cream	
Dame blanche - old school	9.00
vanilla bourbon - homemade chocolate sauce - whipped cream	
Cheese platter	15.00
selection of cheeses	

— lunch —

NOORDEINDE PLATTERS

Fish

14.00

Shrimp croquette - fish soup - smoked salmon toast

Meat

13.00

Croquette - tomato soup with meatballs -
egg ham cheese

Vegan

12.00

soufflé - tomato soup - goat cheese sandwich

SOUPS

Creamy tomato soup

8.50

meatballs - spring onion

Bouillabaisse

9.50

seasonal fish - green oil

LUNCH SPECIALS

Sizzling prawns red pepper - garlic - spring onion - bread	13.00
Blue cheese salad white and red chicory salad - pomegranate - pear - smoked almond - white port syrup	15.00
Caesar salad crouton - parmesan - romaine lettuce - breaded chicken - boiled egg	16.00
Noordeinde grilled sandwich ham - cheese - pesto - focaccia	8.50
Flammkuchen serrano ham - aged cheese - seed mix - balsamic - sun-dried tomato	13.00

CLASSICS

Croquettes | Shrimp croquettes

10.00 | 12.00

white brown bread

Omelettes

8.00

ham-cheese - bacon

Onion delight

13.00

Salmon fillet sweet & sticky chicken - crispy onion -
spring onion - chili mayo - bread

Carpaccio

14.00

truffle mayo - seed mix - aged cheese -
sun-dried tomato - red onion

Goat cheese sandwich

12.50

Smoked almond - red onion - pear - white port syrup -
bread

Smoked salmon

14.00

herb cream - red onion - fried capers - egg

Onion ball

10.00

gravy - white brown bread

HEARTY CRAVINGS

Chicken satay	19.00
krupuk - fried onion - cucumber sweet sour	
Salmon fillet	22.00
sesame crust - oriental vegetables - teriyaki	
Rijnsburger	19.00
fried onion - 100% beef - cucumber sweet sour	
Tournedos	29.50
tournedos - Bali jus - straw fries - bread	
Gerrits schnitzel	21.00
mushrooms - onion - bacon - gratinated cheese - sauce of choice Arno's tip: + fried egg + €1	
Beef skewer	21.50
mushrooms-onion-bacon - chili cream sauce	

CHILDREN'S MENU

Spaghetti bolognese **10.00**

Fries with choice of: **8.50**

frikandel - croquette - chicken nuggets - cheese soufflé

Pan-fried salmon **11.00**

with fresh vegetables

Ham/cheese toast **6.00**

Jam - peanut butter sandwich **5.50**

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Cheese platter	13.00
selection of cheeses	