

# Dinner

## STARTERS

<b>Carpaccio</b>	<b>14.00</b>
truffle mayo - seed mix - old cheese sun dried tomato - red onion Duck liver curls - <b>€6.00</b>	
<b>Bruschetta</b>	<b>12.00</b>
tomato - garlic - toast - olive oil - parmesan - caesar dressing	
<b>Pata negra</b>	<b>13.00</b>
focaccia - fig - garlic - balsamico	
<b>Sizzling prawns</b>	<b>13.00</b>
red pepper - garlic - spring onion - bread	
<b>Camembert</b>	<b>13.00</b>
from the oven - honey - walnut - bread	
<b>Salad Mushrooms</b>	<b>14.00</b>
chicory - blue cheese - pomegranate - white port siroop - fig	
<b>Deer stew</b>	<b>13.00</b>
crispy puff pastry tray - cranberry compote - mushrooms	
<b>Tuna sashimi</b>	<b>14.00</b>
soya - red pepper - sesame - wakame - wasabimayo	
<b>Beef tataki</b>	<b>13.00</b>
teriyaki - wakame - sesame - spring onion - beet mayo	

<b>Smoked Mackerel</b>	<b>12.00</b>
Pickled onion - Red prairie - Beetroot mayo - Schorseneren	
<b>Gratin Oysters</b>	<b>16.00</b>
3 Pieces - Pata negra kruim - Lime zest	
<b>Wine tip:</b> Forbidden vines sauvignon blanc	
<b>Shared chef's platter</b>	<b>14.00 PP</b>
Chefs selection of starters	

## **SOUPS**

<b>Roasted pumpkin soup</b>	<b>7.50</b>
Coriander - Coconut milk - Chia seeds	
<b>Wild mushrooms</b>	<b>7.50</b>
Baked bacon - Spring onion	

## OLD CLASSICS

<b>Chicken thigh satay</b> krupuk - fried onion - cucumber sweet   sour	<b>18.00</b>
<b>Spareribs</b> homemade marinade	<b>21.00</b>
<b>Oriental salmon fillet</b> sesame cast - teriyaki - Asian vegetables	<b>22.50</b>
<b>Rijnsburger</b> 100% beef - Fried onion - egg- cucumber - tomato - bacon mayo	<b>18.00</b>
<b>Beed skewers</b> mushrooms - onion - bacon - chili cream sauce	<b>22.50</b>
<b>Gerrits schnitzel</b> mushrooms - onion - bacon - gratinated cheese sauce of choice Arno's tip: + fried egg + €2	<b>21.50</b>

# NOORDEINDE SPECIALS

## Dry aged Chef's TIP

Ask the staff about the current dry aged selection

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## Chateaubriand flambé for 2 persons

fried mushrooms - onion - bacon - sauce of choice

35.50 p.p

## Norway haddock

caviar beurreblanc - stewed Fennel

23.50 p.p

## Shared to meat from 2 persons

persons chef Dennis selections from the grill

23.50

## Tournedos Rossini

seasonal vegetables - duck liver- toast - truffle gravy

38.50.

## Risotto

truffle - rucola - pine nut - sundried tomato - parmesan

19.00

## Tournedos a la Noordeinde

fried mushrooms - onion - bacon - sauce of your choice

29.50

## Wild of the season

ask the staff about the wild of the moment

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## Tuna steak

sesame cast - oriental vegetables - soya glaze

26.00

## Vegetable lasagna

3 types of cheese - tomato sauce - fresh salad

19.50

## Deer steak

puffes sprouts - pumpkin - celeriac - mousseline - portjus

23.50

## **CHILDREN'S MENU**

**Spaghetti bolognese** 11.00  
Adult portion 19.00

**Fries with choice of:**

frikandel - croquette - chicken nuggets - cheese soufflé

**8.50**

**Ham/cheese toastie**

**6.50**

## **SUPPLEMENTS**

**Sweet potato fries** 6.00

**Potato gratin** 5.00

**Baked mushrooms** 5.00

**Fries** 5.00

**Seasonal vegetables** 4.50

**Stewed pears** 5.00

## **SAUCES**

**Truffle saus - Portjus - Mushroom sauce - Red Peper jus - Chili cream sauce - Peanut sauce**

# DESSERTS

<b>Dessert du chef v.a. 2 persons</b>	<b>14.00 PP</b>
Chef's selection of desserts	
<b>Amaretto crème brûlée</b>	<b>9.00</b>
Cinnamon ice cream - honey cress	
<b>Chocolate Cake</b>	<b>8.00</b>
Cooked pears - vanilla ice cream	
<b>Trifle</b>	<b>8.50</b>
Apple - bastogne - caramel	
<b>Brownie</b>	<b>9.00</b>
Salted caramel ice cream - hazelnut - toffee sauce - blackberries	
<b>Dame blanche - old school</b>	<b>9.00</b>
Vanilla bourbon - homemade - chocolate sauce - whipped cream	
<b>Cheese board</b>	<b>12.00</b>
5x Cheese - fig bread - compote -	

# — lunch —

## **SOUPS**

### **Roasted pumpkin soup**

Coriander - Coconut milk - Chia seeds

**8.00**

### **Forest mushrooms**

Baked bacon - Spring onion

**8.00**

# LUNCH CLASSICS

## **Croquettes | Shrimp croquettes**

**10.00 | 12.00**

artisan bread - mustard or cocktail sauce

## **Dutch-style sandwiches**

**va 8.00**

eggs - ham - cheese - bacon

## **Onion delight**

**14.50**

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

## **Carpaccio**

**15.00**

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

## **Noordeinde sandwich**

**11.00**

pata negra - aged cheese - sun-dried tomato  
pesto

## **Smoked salmon**

**14.00**

herbal cream - red onion - fried capers - egg



# LUNCH SPECIALS

<b>Noordeinde special</b>	<b>15.00</b>
tomato cream soup - carpaccio sandwich smoked salmon sandwich	
<b>Pork belly</b>	<b>14.00</b>
cooked 48 hrs - italian bread - eastern sauce - red pepper - beansprouts - toast	
<b>Sizzling gamba's</b>	<b>14.00</b>
garlic - red pepper - spring onion - bread	
<b>Tuna melt</b>	<b>13.00</b>
tuna salad - cheese - red onion	
<b>Venison stew</b>	<b>14.00</b>
Italian bread - berry compote - wild mushrooms	
<b>Autumn flammkuchen</b>	<b>14.00</b>
mushrooms - goat cheese - pomegranate - crème fraîche arugula	
<b>Hot meat sandwich</b>	<b>14.00</b>
Italian bread - mushrooms - onion - bacon - pork meat - peanut sauce	
<b>Camembert sandwich</b>	<b>14.00</b>
from the oven - honey - nuts	

## HEARTY CRAVINGS

### Chicken satay

krupuk - fried onion - cucumber sweet sour

19.00

### Asian style salmon

sesame mix - Asian vegetables - teriyaki sauce

22.50

### Rijnsburger

100% beef - fried egg - Italian bread - red onion  
tomato - bacon mayo

18.00

### Gerrits schnitzel

mushrooms - onion - bacon - gratinated cheese -  
sauce of choice - *Arno's tip: + fried egg + €2*

22.00

### Beef skewer

mushrooms - onion - bacon - chili cream

22.50

# CHILDREN'S MENU

<b>Spaghetti bolognese</b>	<b>11.00</b>
adult portion	<b>19.00</b>
<b>Fries with choice of:</b>	<b>8.50</b>
frikandel - croquette - chicken nuggets - cheese soufflé	
<b>Ham/cheese toast</b>	<b>6.00</b>

# DESSERTS

<b>Dessert du chef v.a. 2 persons</b> chef's selection of desserts	<b>13.00 p.p</b>
<b>Amaretto crème brûlée</b> cinnamon ice cream - honey cress	<b>9.00</b>
<b>Chocolate Cake</b> cooked pears - vanilla ice cream	<b>8.50</b>
<b>Trifle</b> apple - bastogne - caramel	<b>8.00</b>
<b>Brownie</b> salted caramel ice cream - hazelnut - toffee sauce - blackberries	<b>9.00</b>
<b>Dame blanche - old school</b> vanilla bourbon - homemade - chocolate sauce - whipped cream	
<b>Cheese board</b> 5x cheese - fig bread - compote -	<b>12.00</b>