

BITES TO SHARE WITH A DRINK

Bread platter Biological bread / herb butter / aioli / basil pesto		6.25
Nachos Tortilla chips / cheddar / crème fraiche / avocado / spicy salsa		7.95
Nachos pulled chicken Pulled chicken thigh / tortilla chips / cheddar / crème fraiche / avocado / spicy salsa		11.50
Small pork ribs Ketjap / sesame / lemon mayonnaise		8.50
Mini Asian bites Spring rolls / butterfly shrimps / chili sauce	8 pieces 16 pieces	7.95 13.50
Mixed bites Bites assortment / mustard and/or mayonnaise €0,50 extra	8 pieces 16 pieces	7.95 13.50
Beef 'bitterballen' Oma Bobs / extra sauce € 0.50	8 pieces 16 pieces	7.95 13.50
Veggie assortment Oma bobs / Vegetarian snacks / extra sauce € 0.50	8 pieces 16 pieces	7.95 13.50
'Coevorder' bites platter Cold bites / warm bites / dips / bread (available till 21.00)	2 persons 4 persons	16.95 31.25

LUNCHMENU

Food allergy? Please let us know

SANDWICHES

(served with white or brown bread, which is specially made for us. This bread is biological, lactose- and E-number free.

'Healthy' Egg salad / cured lion of pork / mild cheese / tomato / cucumber	8.50
Smoked salmon Avocado / egg / cucumber / lemon mayonnaise	9.50
Goat cheese Lukewarm / Granny smith (apple) / honey / nut crunch	8.50
Vitello Tonnato Braised veal / capers / tuna mayonnaise	8.50
Carpaccio made from smoked beef Pine nuts / sundried tomato / Parmesan cheese / olive rings / truffle mayonnaise	9.25
Tosti 'classic' Toasted bread / mild cheese / cured lion of pork / tomato ketchup	5.75
Tosti XL (pesto) Turkish bread / mild cheese / cured lion of pork / pesto / sundried tomato dip	8.50
Tosti XL (salami) Turkish bread / mild cheese / cured lion of pork / salami / sundried tomato dip	8.50

SOUP (normal or large, served with biological bread)

'Drentse' (local) mustard soup 'Dreuge worst' (local dried sausage) / string onion / croutons	normal 5.95 large 7.50
Parsnip soup Creamy parsnip soup / mushroom / hazelnut	normal 5.95 large 7.50
Seasonal soup Handmade / seasonal	normal 5.95 large 7.50

SALADS (served with biological bread)

Veggie salad (vegetarian salad) Salad Bulgur / goat cheese / mint / capers / red onion	16.50
Fish salad Smoked salmon / jumbo shrimps / Dutch shrimps / lemon mayonnaise	17.50
Carpaccio salad Smoked beef / pine nuts / sundried tomatoes / balsamic dressing / Parmesan cheese / olive rings / truffle mayonnaise	17.50

WARM LUNCH DISHES

Omelette 'De Heeren ' 3 free range eggs / bacon / onion / mushroom / cheese	8.75
Fried eggs 'de Heeren' 3 free range eggs / bacon / onion / mushrooms / cheese	8.75
Fried eggs ham and / or cheese 3 free range eggs / ham / cheese	8.75
Fried eggs carpaccio 3 free range eggs / carpaccio / Parmesan cheese	8.75
Meatball Homemade / gravy / 'brander' mayonnaise / fries or bread	9.50
Beef croquettes 2 Bourgondiër croquettes / salad / mustard / fries or bread	8.75
Club sandwich with pulled chicken or smoked salmon Bacon / tomato / cucumber / egg / pesto / salad / fries / mayonnaise	14.75
Black Angus burger Brioche bun / burger / cheddar cheese / bacon / tomato / pickle / tomato sauce / onion rings / fries / 'brander' mayonnaise	15.75
Beet burger Brioche bun / vegan red beet burger / avocado / tomato / red onion / fries / 'brander' mayonnaise	14.75
Fries with mayonnaise Fries / mayonnaise	3.75
Fries 'pulled chicken ' Fries / pulled chicken / peanut sauce / baked onions	6.75

PLATES

These plates are served with a fresh salad and fries with brander mayonnaise.

Halibut North Sea halibut / green herbs / citrus beurre blanc	19.75
Chicken saté Chicken thigh / peanut sauce / pickle relish / baked onions / prawn cracker	18.75
Chicken Madras "Veldhoeve" chicken / madras curry / coconut milk / rice	19.75
Schnitzel 'classic' Pork schnitzel / bacon / mushroom / onion	21.00
Roasted Ribs Pork ribs / soya / ketjap / ginger / garlic sauce	21.50
Calf's liver Baked onion / bacon / apple	19.75
Round steak Black Angus beef / 200 gram / pepper- or mushroom sauce	22.50

SURPRISE FROM THE CHEF

The creativity from our chef's and the influences from the seasons, used in a changing menu.

2-courses	29.95
3-courses	39.75
4-courses	45.00

STARTERS

Bulgur salad (vegetarian) ① Bulgur / mint / capers / red onion / goat cheese	10.75
Tuna ②⑦ Tuna rouleaux / beets / citrus / horseradish	12.50
Shrimps ②⑥ Dutch shrimps / prawn / prawn cracker / mango / harissa mayonnaise	12.50
Veal tartare & thymus ④⑤ Veal tartare / crispy thymus / pickle / shallot mayonnaise	12.50
Carpaccio smoked beef ④⑤⑥ Parmesan cheese / pine nuts / sundried tomato / olive / truffle mayonnaise	11.50
Tasting of starters ④⑤⑥ Three different starters / vegetarian / meat / fish	14.95

SOUP

'Drentse' (local) mustard soup 'Dreuge worst' (local dried sausage) / spring onion / croutons	5.95
Parsnip soup Creamy parsnip soup / mushroom / hazelnut	5.95
Seasonal soup Homemade / seasonal	5.95

MAINS

Risotto (vegetarian) ⑥⑧ Carnaroli rice / deep fried egg yolk / mushrooms / Parmesan cheese / truffle	20.95
Polenta (vegetarian) ②⑥⑧ Baked polenta / matured cheese / oyster mushroom / winter vegetables	19.95
Sea bass ①⑨ Sea bass fillet / fennel / olive / citrus beurre blanc	27.25
Cod ①⑤⑨ Prawns / carrot / shellfish sauce	28.50
Tournedos ⑩⑫ Irish tournedos / pepper- or mushroom sauce	31.50
Veal entrecote & thymus ⑤⑥ Veal entrecote / crispy thymus / balsamic gravy	28.95
Oxtail ⑪⑫ Oxtail stew / thin cut beef sirlion / goose liver curls / red wine gravy	29.95
Pork procureur (neck) ⑥⑩ Local free range prok / "ongehutste pot" (stew) / shallot gravy	26.75
"Veldhoeve" Chicken (to share with 2) ②⑤⑥ Whole local "Veldhoeve" chicken / apple compote / chicken gravy with tarragon	49.95

The main dishes are served with several seasonal garnishes. On the side we serve a fresh salad and fries with brander mayonnaise.

DESSERTS

Dessert 'De Heeren' ⑬ 3 types of ice-cream / fitting garnish	8.25
Millefeuille chocolate ⑬ Caramelised pastry dough / white, dark and milk chocolate / hazelnut ice-cream / macadamia nuts	10.50
Apple ⑬ Marinated / speculoos / monchou / caramel ice-cream / sea salt	10.50
Multivitamin ⑬ Compote tropical fruit / white chocolate / coconut ice-cream / mango and red pepper airy foam	10.50
'Heavenly mud' ⑬ Chocolate mousse / berries / pistachio sponge cake / forest fruit ice-cream	10.50
Small dessert ⑬ Small dessert to join the rest / fruit / vanilla ice-cream / whipped cream	4.75
Cheese platter ⑬ National and international cheeses / rich fruit loaf / apple syrup / chutney	12.50

HOUSE WINES (OPEN WINES)

WHITE

① Pinot Grigio, Recas Winery, Romania

This Pinot Grigio has aromas of apple and pear. The mouth feeling is crackling fresh.

glass / bottle

4.25/ 23.-

② Chardonnay, Recas Winery, Romania

Aromas of lemon, green apple and a hint of mint. Flavours of peach and melon appear on the palate, with a good balance and fruity finish.

4.25/ 23.-

SWEET WHITE

③ Mainzer Domherr Kabinett, Rheinhessen, Germany

A fruity, easy drinking and light sweet wine.

4.25/ 23.-

ROSÉ

④ Pinot Grigio Blush Rosé, Recas Winery, Romania

Fresh, pale pink rosé with some delicate sweetness and flavours of strawberry and raspberry.

4.25/ 23.-

RED

⑤ Merlot, Recas Winery, Romania

This velvety Merlot has some caramel, mocha and ripe fruit in the nose. While tasting there appears an explosion of fruitiness and a creamy aftertaste.

4.25/ 23.-

OUR WINE SELECTION

WHITE

- | | glass / bottle |
|---|----------------|
| ⑥Beauvignac Viognier, Languedoc, France
A pale colour with aromas of peach and mango. This beautiful viognier has a fine balance and a long finish. | 5.50 / 28.75 |
| ⑦Mascart Reserve Chardonnay, France
A clear, straw yellow colour with aromas of pineapple, peach and vanilla. The sours in this wine have a pleasant presence. | 28.50 |
| ⑧Portão de Pegões Colheita Seleccionada Branco, Portugal
Fruity and fresh white wine with a nice touch of wood. Continuing fresh aftertaste. | 28.75 |
| ⑨Campbell Coastal, Sauvignon Blanc, New Zealand
A very fresh and expressive aromas of citrus, tropical fruit and freshly mowed grass. Intense flavour with fruity notes of citrus, melon and grapefruit. | 28.50 |

RED

- | | glass / bottle |
|---|----------------|
| ⑩Primavoce Negroamaro Salento, Italy
This red wine has aromas of plums, blackcurrant, chocolate and coffee. The flavour is overwhelming, with blackcurrant, plums, chocolate, coffee, spices and notes of wood. The aftertaste is pleasant and long. | 5.50 / 28.75 |
| ⑪Vignobles Bardet, Château Lideyre, Bordeaux, France
A ruby red Merlot with aromas of red fruit, spices and cedar wood. Velvet, a beautiful structure and perfect balance with a lovely aftertaste. | 34.75 |
| ⑫Azienda Nicola Di Sipio Montepulciano d'Abruzzo Dop, Italy
Deep, clear ruby red. Intense on the nose with notes of ripe red fruit, cherries and flowers. Good balance, elegant and a delicate long finish. | 37.00 |

DESSERTWIJN

- | | glass |
|---|-------|
| ⑬Muscat de Frontignan 12 Ans d'Age, France
An amber clear colour with a beautiful nose with powerful dried fruit and a hint of raisins and spiced gingerbread. This dessert wine has flavours of confit summer fruit on the palate and a beautiful elegant aftertaste. | 5,- |