

Starters

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Bread & dip platter 6.50

Share-bread | aioli | tapenade | herb butter



Bar bite platter 10.50

Melon soup | serrano ham | manchego | chorizo | olives

Soups

Served with a small bread roll



Gerrit's favourite tomato soup 7.50

Housemade tomato soup | basil (X possible)

Tom kha kai 8.50

Chicken | lemon grass (VEGAN possible)

Corn soup 7.50

Bacon | spring onion (leaf possible)



vegetarian



low in gluten



vegan

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Beef carpaccio 14.00

Balsamic | pine nuts | caramelized onion | Parmesan | arugula
(with duck liver, add 1 euro)

Small goat cheese pancakes 12.50

Smoked salmon | yoghurt cream | chive-oil



Pan-fried halloumi 11.50

Strawberry salsa | mint | arugula | chili pepper

Oriental steak tartare 14.50

Egg yolk | ginger | coriander | soy sauce | garlic chips |
sesame cracker

Halibut ceviche 13.50

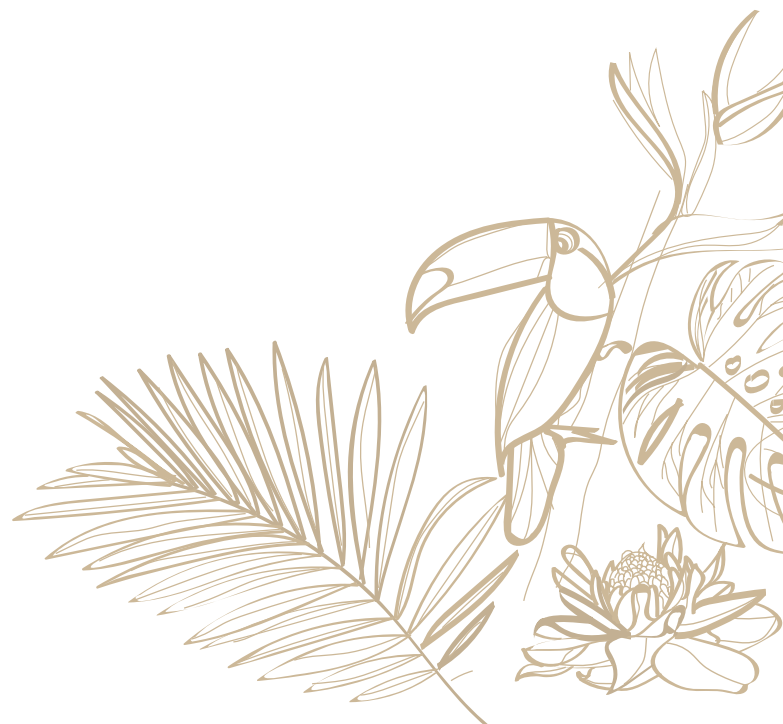
Pineapple | chili pepper | orange | red onion | tortilla chips
(🍷 possible)



Eggroll 12.50

Mango | avocado | cucumber | carrot | mint | coriander | peanuts |
curry-dipping sauce

SPECIALS



Salads

Salads

Served with a small bread roll

Salad carpaccio 13.50 small | 16.00 large

Balsamic | pine nuts | caramelized onion | Parmesan | mixed lettuces | croutons with duck liver, add 1 euro (🍷 possible)

Caesar salad with chicken or prawns 14.50 small | 17.00 large

Chicken breast or prawns | soft boiled egg | red onion | bacon | cherry tomatoes | Parmesan | Caesar dressing | croutons (🍷 possible)

Goat cheese salad 14.50 small | 17.00 large

Bacon | strawberries | mint | mixed lettuces | pine nuts | croutons | balsamic dressing (🍷 and 🌿 possible)

Beef tenderloin salad 15.00 small | 17.50 large

Romaine lettuce | mushrooms | sweet pepper | onion | bean sprouts | sweet & sour cucumber | cashews | sesame dressing (🍷 possible)



Main Courses

Served with fries and side salad

Gerrit's favourite meat dishes

Châteaubriand 27.00 p.p.

For 2 persons | 400 grams beef tenderloin | seasonal vegetables | potato mousseline | pepper sauce | mushroom sauce (🍷 possible)

Satay

Chicken thigh 19,50
Pork tenderloin 21,50
Peanut sauce | crispy onions | shrimp cracker | oriental coleslaw | rice

Schnitzel 17.95

Crispy-fried | lemon | choice of sauce

Schnitzel Hoorn 20.50

Fried bacon | onion | mushrooms | choice of sauce

Schnitzel Tuscany 20.50

Tomato | mozzarella | pesto | choice of sauce

Would you like some extra?

Side dishes 4.50

Home-fried potatoes | side salad | seasonal vegetables

Sauce 3.00

Mushroom sauce | pepper sauce | hollandaise sauce | béarnaise sauce | stroganoff sauce | peanut sauce

Meat



Steak on a rock 28.50

Potato mousseline | seasonal vegetables | various hot sauces

We use a lava stone that is first heated to a sizzling 400 degrees Celsius. The stone remains piping hot while you prepare the meat to your exact personal taste.

400 degrees

Stone

Grilled harissa spring chicken 24.50

Fregola | lemon | cherry tomatoes | coriander | pine nuts

Grilled skewered lamb 26.50

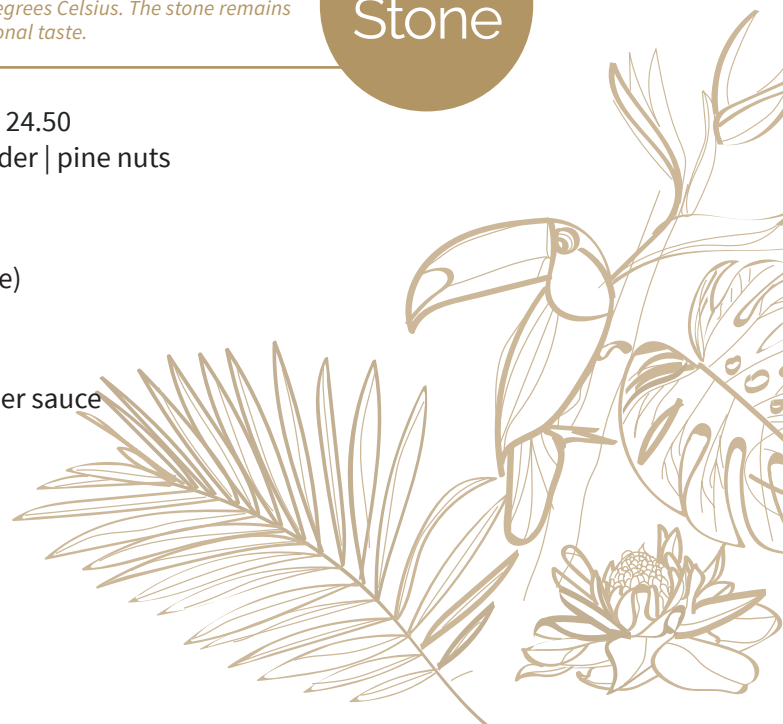
Halloumi | honey-herb butter (🍷 possible)

Chicken cordon bleu 23.50

Seasonal vegetables | potato puree | pepper sauce

Chef's special 23.50

Daily changing meat dish



vegetarian

low in gluten

vegan

Main Courses

Served with fries and side salad

Gerrit's favourite fisch dishes

Lemon soles 22.50

Pan-fried in herb butter | lemon-mayonnaise (🍷 possible)

Pan-fried dover sole 38.00

Herb-lemon butter (🍷 possible)

Seafood

Sriracha salmon 24.50

Edamame puree | wakame | lime (🍷 possible)

🍷 **Fresh sea bass fillet** 24.50

Caponata salsa | savoy spinach | lemon

🍷 **Seared tuna** 26.50

Ratatouille | roasted sweet pepper sauce

Catch of the day 23.50

Daily changing seafood dish

Vegetarian / Vegan

🌿 **Gnocchi** 20.50

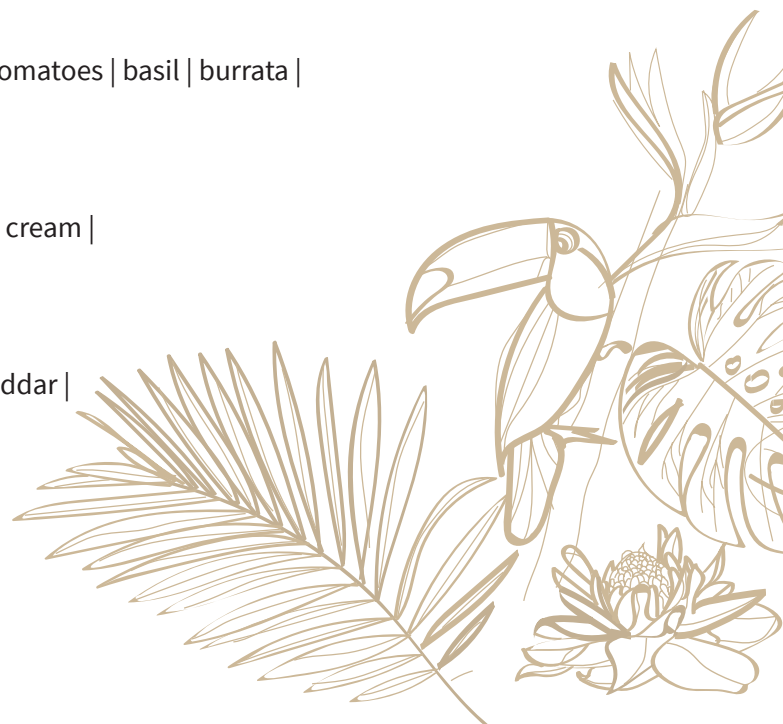
Tomaten-sweet pepper sauce | sundried tomatoes | basil | burrata |
Parmesan chips

🌿 **Mexican bowl** 19.50

Rice | chili sin carne | avocado | lime | sour cream |
nacho's (🌿 possible)

🌿 **Vegan cheeseburger** 17.50

180 grams plant-based burger | vegan cheddar |
smokey BBQ-sauce | little gem | tomato |
fried onions



🌿 vegetarian

🍷 low in gluten

🌿 VEGAN vegan

Desserts

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Dame blanche 6,50

Vanilla ice cream | chocolate sauce | whipped cream (🍷 possible)

Van der Valk sorbet 7,50

Fresh fruit | 3 sorbet ice cream flavours (🍷 possible)

Sundae Hoorn A7 9,00

Cookie dough ice cream | Oreo ice cream | salted caramel ice cream | whipped cream

Cheesecake salted caramel 8,50

Vanilla ice cream

🍷 **Fresh fruit salad** 6,50

Sweet sampling 12,50

Chef's choice of various desserts

Warm brownie 9,00

Oreo ice cream | white chocolate mousse

Lick-o-licious 8,50

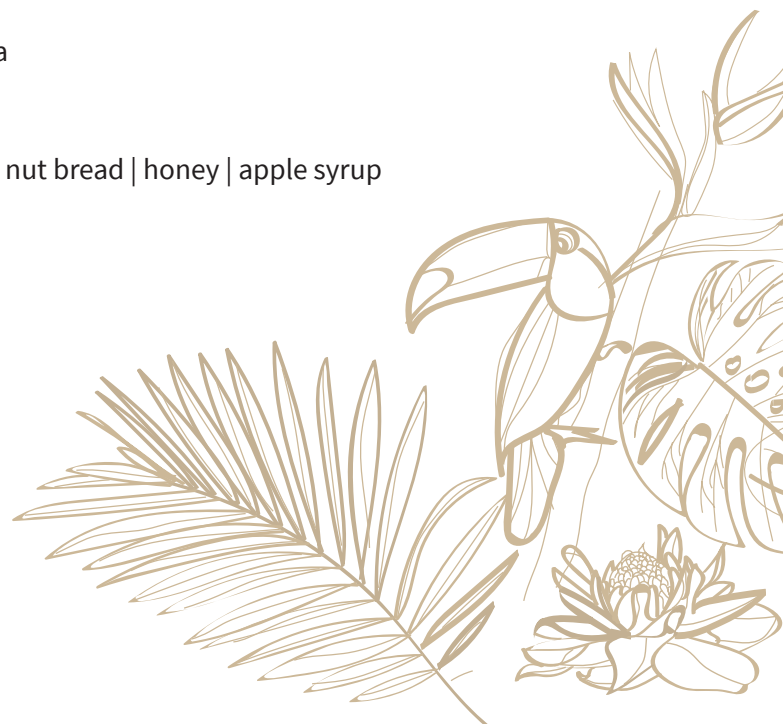
Licorice ice cream | anise crumble | licorice allsorts

Baba manguê 9,50

Passionfruit-mango mousse | fried banana

Cheese platter 10,50

Aged Beemster | Alkmaar Blue | goat brie | nut bread | honey | apple syrup



Coffees

Special coffees

Irish coffee 6.50
Irish whiskey | whipped cream

Spanish coffee 6.50
Tia Maria | whipped cream

Italian coffee 6.50
Disaronno | whipped cream

Toekan coffee 6.50
Baileys | whipped cream

French coffee 6.50
Grand Marnier | whipped cream

SPECIAL

