

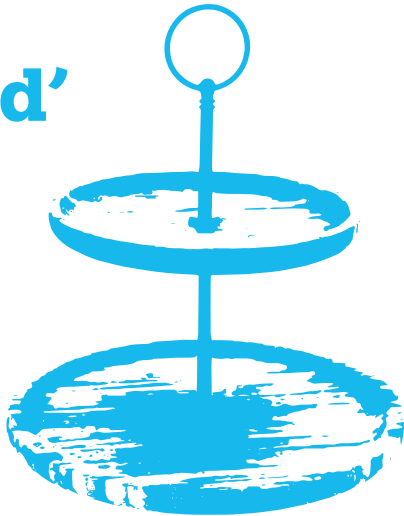
Diner

Tasting 'Eemland'

Most chosen!

- Carpaccio with truffle mayonnaise
- Smoked salmon
- Beef Gyoza
- Goat cheese salad with marinated apple and hazelnuts
- Baguette with aioli

18.75 p.p.
can be ordered per person



Starters

Our standouts!

Roman snails in garlic butter 12 pieces **15.25**
In herb butter with Roquefort, mushrooms, onion and baguette

Eemland Fish Platter **17.95**
A trio of smoked salmon, crispy shrimp with cocktail sauce, smoked trout and baguette

	Normal	Large
Carpaccio 'Eemland'	14.95	23.95
With Parmesan cheese, capers and pine nuts		
Pesto- or truffle mayonnaise		

	Normal	Large
Spicy prawns	14.95	23.95
Peeled prawns, served in hot pepper oil with tomato and baguette		

Beef Gyoza **14.75**
With crispy chili, spring onion and sesame oil
Vegetarian option available ✓

Tuna Tataki **15.50**
With Oriental salad, crispy onions and sesame soy dressing

Vitello Tonnato **17.50**
Slow-cooked veal with tuna mayonnaise and fried capers

Oven-baked Camembert ✓ **14.50**
With garlic, thyme, rosemary, honey and crostini
Parma ham **+4.50**

Salads

Caesar salad **19.75**
With Romaine lettuce, Parmesan cheese, chicken thighs, egg, anchovies, crispy bacon, croutons and Caesar dressing

Goat cheese salad ✓ **19.25**
Warm goat cheese on toast with marinated apple, smoked hazelnuts, onion compote and balsamic vinegar
With crispy bacon **+1.50**

✓ **Vegetarian courses**

Do you have an allergy? Please inform us!

Soups

Creamy tomato soup **9.00**
With baguette

Classic French onion soup **9.00**
Richly filled under an aged cheese crouton

Soup of the season **9.00**
Changing soup from the chef

Main courses

Our classics!

House-Marinated Chicken Thigh Satay **22.95**
Served with Oriental salad, crispy onions, prawn crackers and satay sauce

	Single	Dubble
Eemland burger	18.50	23.50
With bacon, Cheddar cheese, lettuce, tomato, homemade relish, pickles, burger sauce and fries		

Double-sided steak Java **24.50**
With fried onions, mushrooms and spicy sambal gravy

Double-sided steak **24.50**
With fried onions and mushrooms
Roquefort sauce / Mushroom sauce / Pepper sauce

Spareribs

With spring onion and two types of sauce **24.95**

In season

Baked salmon **24.50**
With seasonal vegetables and oriental butter

Game Trio **25.75**
With red cabbage, mashed potatoes, crispy Brussels sprouts and gravy
Rotating game dish

Veal Sucade **25.50**
With chicory, chestnut, mashed potatoes and morel mushroom cream sauce

Whole oven-baked plaice **24.95**
With capers, lemon, garlic and parsley

Eggplant schnitzel ✓ **22.50**
With tomato salsa, burrata, rocket and Parmesan cheese

All of our **main courses** are served **without side dishes**

Delicious on the side

Our side dishes are vegetarian ✓

Fries with mayonnaise **5.75**
with truffle mayonnaise and Parmesan cheese **+1.50**

Sweet potato fries with mayonnaise **7.25**
with truffle mayonnaise and Parmesan cheese **+1.50**

Mixed green salad **5.50**

Mix of warm vegetables **5.50**

We kindly ask you to settle the bill in one payment
This saves valuable time – thank you for your cooperation

Desserts

Eemland's cookie tin

8.50

Cookie tin filled with blondie, brownie, speculoos and almond pastry from our baker

Dame Blanche

10.50

Vanilla ice cream served with chocolate sauce and whipped cream

Crêpe Suzette

9.75

With vanilla ice cream and warm orange sauce

Chocolate Fondue

13.50

Warm Belgian chocolate with fresh fruit, marshmallows and brownie

Chef's Dessert

11.50

Seasonal dessert selection

Crème brûlée

9.95

Prepared in the classic way, served with white chocolate ice cream and a tuile biscuit

Scroppino

8.95

Lemon ice cocktail with vodka, cream and Prosecco



Specialty 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