

Lunch

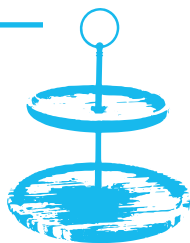
Tasting 'Eemland'

Most chosen!

- Carpaccio with truffle mayonnaise
- Smoked salmon
- Gyoza with spicy mayonnaise
- Goat cheese salad with marinated apple and hazelnuts
- French bread with aioli

18.75 p.p.

can be ordered per person



Choices of bread:

- **Light bun**
- **Slices of white or brown bread**
- **Dark bun**
- **Flat bread**
White bread from Italy, baked in a brick oven

Sandwiches

Our standouts!

Eemland sandwich	14.25
Warm oven-baked brie with pancetta and onion compote	
Carpaccio sandwich	13.75
With Parmesan cheese, capers and pine nuts	
Pesto- or truffle mayonnaise	
Fried chicken	12.75
With bell pepper, spring onion, mushrooms and teriyaki dressing	
Smoked salmon	15.75
With dill mayonnaise, boiled egg, capers and red onion	
Home-made tuna salad	12.75
With apple, capers, red onion and mayonnaise	
Goat cheese 	12.75
With walnuts and honey	
With crispy bacon	+1.50

Also tasty!

Italian sandwich  **15.25**

Warm flatbread with mildly spicy tomato salsa, pesto, Parmesan cheese and buffalo burrata stracciatella

Croquette Sandwich **11.75**

2 croquettes on slices of bread with mustard

White or brown bread
Can also be vegetarian 

Farmer's omelet **15.95**

With various vegetables, ham, bacon and cheese

White or brown bread

Club sandwich Eemland **15.25**

With smoked chicken, bacon, omelet, tomato, salad, cucumber and truffle mayonnaise

White or brown bread

Clubsandwich de Vaart **15.95**

With smoked salmon, cucumber, red onion, salad, egg and dill mayonnaise

White or brown bread

Eemland 12-o'clock

Croquette sandwich, carpaccio sandwich with truffle sauce and tomato or onion soup

White or brown bread **18.75**

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

Salads

Summery fish salad **23.95**

Richly filled with warm and cold types of fish and a crispy crouton

Caesar salad **19.75**

With romaine lettuce, Parmesan cheese, chicken, egg, anchovies, crispy bacon, croutons and Caesar dressing

Goat cheese salad  **19.25**

Lukewarm goat cheese on toast with marinated apple, smoked hazelnuts and Aceto-Balsamico dressing

With crispy bacon **+1.50**

Warm meals

	Single	Dubble
Eemland burger	18.50	23.50

With bacon, Cheddar cheese, lettuce, tomato, homemade relish, pickle, hamburger sauce and fries

House-Marinated Chicken Thigh Satay **22.95**

Served with Oriental salad, crispy onions, prawn crackers and satay sauce

Double-sided steak Java **23.95**

With fried onions, mushrooms and spicy sambal gravy

Double-sided steak **23.95**

With fried onions and mushrooms

Roquefort sauce / Mushroom sauce / Pepper sauce

Spareribs **24.50**

With spring onion and two sauces

Baked salmon **23.95**

With seasonal vegetables and oriental butter

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**

 **Vegetarian courses**

Do you have an allergy? Please inform us!

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, butter cake and almond pastry from our baker

Dame Blanche

10.50

Vanilla ice cream served with chocolate sauce and whipped cream

Lemon Tart (fallen style)

10.95

With meringue, lemon ice cream, and lemon curd

Chocolate mousse

11.50

Light chocolate mousse with fresh passion fruit and crunchy chocolate

Chef's Dessert

11.50

Seasonal dessert selection

Crème brûlée

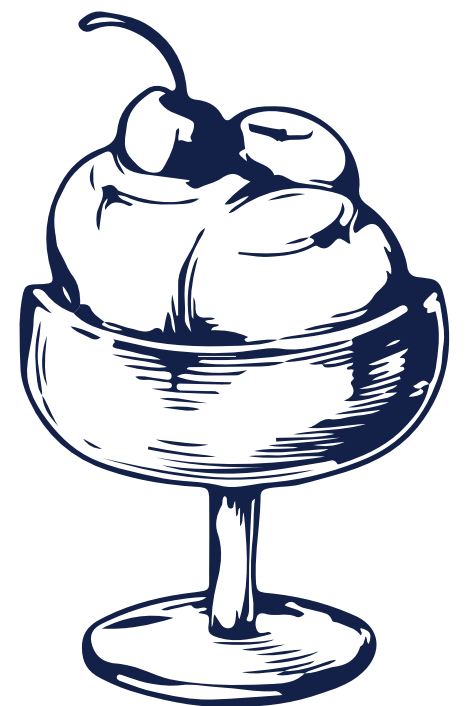
9.95

Prepared in the classic way, served with vanilla 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