

## Lunch Menu

<b>Grilled Cheese</b>	<b>€ 8,00</b>
Grilled cheese sourdough sandwich with farmers cheese, raw ham from the 'Panhof' and homemade ketchup made from organic grape tomatoes	
<b>Farmers Omelet</b>	<b>€ 9,50</b>
Thick slice of bread, farmers cheese, ham from butchery 'Pennings' fresh vegetables and mushrooms	
<b>'De Guijt' Croquette</b>	<b>€ 8,00</b>
Two beef croquettes with farmers bread, salted butter and coarse-grain mustard	
<b>'De Guijt' Hamburger</b>	<b>€ 10,50</b>
A 100 % beef hamburger with melted young farmers cheese on a freshly baked sesame roll with fries and healthy mayonnaise	
<b>Salmon</b>	<b>€ 8,75</b>
A pumpkin seed roll with sea salt, smoked salmon from smoke-house 'Landgoed Doornik', hangop (yoghurt-like) cream and Mostarda	
<b>Really Healthy Sandwich</b>	<b>€ 8,00</b>
Dark waldkorn roll with healthy mayonnaise, raw ham from the 'Panhof', young farmers cheese, boiled egg, cucumber and tomato	
<b>Carpaccio</b>	<b>€ 10,50</b>
Thinly sliced beef tenderloin from the Limousin beef, matured balsamic vinegar, tomato tapenade, farmers cheese and roasted pine nuts	

## Salad De Vereeniging

€ 10,50

Combine your own salad and dressing

### Farmers Chicken Salad

Thinly sliced farmers chicken, boiled egg, young lettuce, marinated olives, matured cheese and crispy croutons\*

### Salmon Salad

Smoked salmon from smoke-house 'Landgoed Doornik', crawfish, crispy prawns, cucumber ribbons, young lettuce and baked grape tomatoes\*

### Goat Cheese Salad

Organic goat cheese with roasted nuts, young lettuce, croutons, fresh pear slices and dried cranberries\*

### Dressings

Balsamic vinegar and apple syrup

Green herbs and mustard

Ginger and lemon

\*Salads are served with bread and butter and the dressing is served separately

## Winter Menu

### Appetizers

Crushed figs with goat cheese croquettes, rocket and a mayonnaise of walnuts € 10,00

Lukewarm salmon carpaccio with baked mussels, grilled fennel and a foamy lemon sauce € 12,50

### Main Courses

Medium-rare venison steak, butternut squash cream, a parsnip and almond bitterbal, fried mushrooms and a vanilla sauce € 23,50

Roast cutlets of pickled suckling pig, a mash of green beans, fried mushrooms and a juniper berry sauce € 23,50

## Appetizers

<b>Bread</b>	€4,50
Freshly baked bread with farmers butter	
<b>Raw Ham and prawns</b>	€ 10,75
Thinly sliced raw ham from the 'Panhof', roasted prawns, grated mushrooms, baked grape tomatoes and matured balsamic syrup	
<b>Entrecôte and Carrot</b>	€ 11,50
Salmon carpaccio with a cauliflower couscous and chives, micro lettuce leaves and small toast with a cream of anchovies and black olives	
<b>Smoked Salmon and Celeriac</b>	€ 10,25
Smoked salmon from smoke-house 'Doornik' with a light mousse of celeriac, rocket, and a crispy dressing of sourdough and chives	
<b>Streaky Bacon and Scallops</b>	€ 10,50
Crisp streaky bacon, roasted scallops, Jerusalem artichoke cream and a lukewarm veal gravy	
<b>Beetroots and Blue Cheese</b>	€ 9,00
Beetroot marinated in three colors, organic blue cheese, apricot chutney, toasted raisin bread and an apple syrup dressing	
<b>Soups</b>	
<b>Porcini Mushroom and Coppa di Parma</b>	€ 8,75
Foamy soup made from the porcini mushroom and a grilled sourdough bread canapé with thinly sliced Coppa di Parma from the 'Panhof'*	
<b>Bouillabaise</b>	€ 9,75
Fish soup with a variety of sea fruit and a crispy breadstick with rouille*	
<b>Grape Tomato and Gnocchi</b>	€ 6,75
Soup made from roasted grape tomatoes and lovage, gnocchi made from matured cheese and black olive cream*	

\*These dishes are served with bread and butter

## Main Courses

**Guineafowl Fillet** € 19,50

Grilled guineafowl fillet with a crispy crust of honey and pistachio on a mash of sauerkraut and potato and a chanterelle sauce

**Tournedos** € 28,50

Grilled beef tournedos from the Limousin beef with confit potatoes, red onion jam, baked grape tomato and a black garlic jus

**Plaice Fillet and Mussels** € 21,50

Grilled plaice fillet on a Jerusalem artichoke cream, parsley, potatoes and mussels, and a foamy sauce of lemon and mussel liquids

**Haddock and Scallops** € 20,50

Skin fried haddock with roasted scallops on a beetroot risotto with a fennel and crème fraîche sauce

**Polenta and Goat cheese** € 18,50

Tartlet made from polenta, goat cheese and spinach with a butternut squash cream and fried mushrooms

**Menu of the Day** € 26,50

Every day a fresh and home-made three course meal

## Desserts

Cheese Platter € 9,50

Five different French farmers cheeses, nut bread, medlar jelly and quince jelly

Chocolate € 7,50

Warm chocolate pie, cranberry compote with sechuan pepper,  
farmers ice-cream and sour cream with vanilla (additional preparation time: 9 minutes)

Pecan Pie with Ice-cream € 7,00

Buttermilk mousse and ice-cream, pecan pie, mandarin compote  
and crispy brown spiced biscuit crumbs

Poached Figs € 7,50

Poached figs with a cream of spices, grated ice with glühwein  
and a sugared almond stick

Cake € 4,75

Homemade pie accompanied by a cup of coffee or tea

## Snacks

**'De Vereeniging' snack platter** € 8,50

Coppa di Parma, ham from the 'Panhof', rosemary sausage, tomato and beer jam, breadsticks and matured farmers cheese

**Healthy Snack** € 4,50

Carrot-, celery-, and cucumber fries with a fresh yoghurt dip

**Bread** € 4,50

Freshly baked bread with farmers butter

**Cheese Bitterballen** € 4,50

with coarse grain mustard (8 pieces)

**Vegetable Bitterballen** € 4,50

With herb mayonnaise (8 pieces)

**Beef Bitterballen** € 4,50

With coarse grain mustard (8 pieces)

**Crispy Prawns** € 5,00

With yoghurt-garlic dip (6 pieces)