

MENU



BREAKFAST

From 10.00 to 12.00

Hofman Breakfast pancake yoghurt & granola tuna salad Beemster cheese fresh orange juice	16
Pancakes seasonal fruit powdered sugar syrup	10
Greek yoghurt granola banana blueberries	8

LUNCH

From 11.00

SANDWICHES - Choice of white or brown bread

Cheese salad mustard celery nuts arugula	12.5
Carpaccio aged cheese pesto pine nuts arugula	15
Tuna salad mayonnaise chives egg pickle	13.5
Veal croquettes from Grootmeester 2 pcs mustard mayonnaise	12
Omelette in a pan Roseval potatoes tomato cheese spinach	14.5
Crispy chicken sriracha ketjap sauce garlic mayonnaise	15.5
Baked ham sandwich spring onion mustard mayonnaise	14
Smoked salmon cucumber pickled red onion furikake mayonnaise	15
Hamburger bacon jam pickle lettuce burger sauce potato bun	17.5

SOUPS

Tom kha kai chicken coconut cream cassava crackers	9
Chef's soup changing selection	9

LUNCH TIP! SOUP & SANDWICH

Soup and one slice of bread of your choice ham, carpaccio, smoked salmon, croquette, tuna salad or cheese salad	14.9
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ALL DAY FAVORITES - Small dishes. Sharing is allowed, not required

Steak tartare Old Alkmaar cheese piccalilli mayonnaise mustard caviar	16
Gratinated goat cheese pumpkin truffle honey nuts toast	15
Tuna tartare wasabi crackers sweet and sour lime	16.5
Catch of the day	Day price
Beef tenderloin 100 grams pepper sauce	17.5
Lazy ribs sweet and sour red cabbage sriracha mayonnaise	16
Gambas pil pil garlic chili pepper herbs	16

SIDES

Fries Belgian mayonnaise	5
Roseval potatoes aged cheese truffle mayonnaise	5
Garlic cheese bread with aioli	9
Bimi char siu style sesame	7
Caesar salad egg anchovy dressing bacon Parmesan	7
Roasted baby carrots cajun goat cheese honey	7

SALADS

Caesar chicken egg Parmesan bacon croutons anchovy dressing	18.5
Burrata roasted vegetables spicy tomato jam avocado	18.5

DINNER

From 17.00

BITES

Tuna tartare Asian style wasabi cracker	3.5
Baguette AC de Boer salted butter	6
Jamón Ibérico Spanish ham pan con tomate	16.5
Gyoza crispy chicken dumplings soy sesame dressing	10
Oyster "Amsterdam nr 3" Asian style or natural per piece	4.7
Rendang croquettes cucumber curry mayonnaise	10
Smoked eel brioche lemon 2 pcs	8
Risotto bitterballen sun-dried tomato pesto	10
Oxtail soup curry lightly whipped cream	6

STARTER SIZE

Potato waffle truffle honey melted brie pumpkin	15.5
Steak tartare Old Alkmaar cheese piccalilli mayonnaise mustard caviar	16
Vitello tonnato Asian style veal tataki tuna tartare chili	16.5
Roasted beetroot tartare dates aged cheese foam almond	15
Fried eggplant tomato burrata Parmesan pesto	16
Thai BBQ chicken thigh sweet and sour tom kha kai	15
Pumpkin ravioli scallop hazelnut beurre noisette	16
Catch of the day	Day price
Beef tenderloin 100 grams pepper sauce	17.5
Lazy ribs sweet and sour red cabbage sriracha mayonnaise	16
Gambas pil pil garlic chili pepper herbs	16

FOR A BIG APPETITE

Ribeye from the charcoal BBQ 300 grams	38
Entrecôte from the BBQ 200 grams	28
Sauce: pepper sauce or aioli or red wine sauce	

DESSERTS

Hofman coupe vanilla ice cream salted caramel chocolate sauce peanut crunch	10
Chocolate mousse forest fruit jam meringue pistachio	11
Cheese from Daan Blankendaal	16
Apple crumble cinnamon pastry cream whipped cream ice cream	11
Dessert of the day	10
Sgroppino lemon ice cream prosecco vodka	9
Coffee & friandises four sweet treats with coffee	12
Chocolate whipped cream truffle per piece	1.5
Bonbons per piece	2.5

CHEF'S CHOICE

Let our chef surprise you by compiling a menu for you

Three courses	45	wine arrangement	21
Four courses	55	wine arrangement	28



Vegetarian

Allergies: Please inform us