

# 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   BBQ glaze   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   wasabi cracker   lime	7
Risotto bitterballen   sun-dried tomato   pesto	10
Gyoza   crispy chicken dumplings   soy sesame dressing	10
Baguette AC de Boer   salted butter	6
Jamón Ibérico   80 g   pan con tomate	18
Smoked eel   brioche   lemon   2 pcs	8
Langoustine bisque   chives   cream	6.5

### 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
Fried eggplant   tomato   burrata   Parmesan   pesto	16
Scallop   fennel   bisque   pangrattato   lemon	17
Shallot tarte tatin   goat cheese   thyme   hazelnut	16
BBQ chicken thigh   sweet & sour   ketjap glaze   sesame	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 miso brownie   toffee   caramelised pecans   ice cream from Laan	12
Cheese by Daan Blankendaal   fig chutney   nut cake	16
BBQ pineapple   yoghurt cream   lime   white chocolate   coconut	12
Sgroppino   lemon sorbet   prosecco   vodka	10
Coffee & friandises   four sweet treats with coffee	12
Chocolate whipped cream truffle   per piece	1.8
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