

HOFMAN

BAR RESTAURANT

Breakfast (untill 12.00)

Hofman breakfast pancake granola with yoghurt scrambled egg Beemster cheese toast orange juice	16
Pancakes banana blueberries syrup	10
Greek yoghurt granola banana blueberries	6

Lunch (from 10.00)

Sandwiches *Choice of white or brown bread*

Oriental tuna salad soy sesame chilli mayonnaise	11.5
Smoked salmon tarragon mayonnaise cucumber sweet and sour red onion	13
Carpaccio pesto mayonnaise aged cheese pine nuts	13
Muhammara walnuts peppers rocket courgette ✓	11.5
Honey Sticky Chicken sesame cucumber chilli mayonnaise	12
Grootmeester veal croquettes 2 croquettes mustard mayonnaise	9.5

Soup

Tom kha kai chicken coconut milk	8.5
Chef's soup varies	8

Salad

Caesar chicken egg Parmesan bacon croutons anchovy dressing	16.5
Burrata corn salad rocket tomato courgette pesto pine nuts ✓	16.5

Lunch Tip!

Combine the lunch items listed above	
Combo: soup and single sandwich of your choice	13
Combination of soup and small salad of your choice	13

Hofman's omelette

Cast-iron pan vegetables potato cheese bacon bits sandwich (✓ possible)	12.5
---	------

All Day dishes (from 12.00)

Our All Day Dishes are a culinary treat for lunch and dinner. The dishes have the serving size of an intermediate course. For a complete lunch, we recommend two All Day Dishes per person. But of course, sharing is also an option!

Cold

Millefeuille of soft goat's cheese beetroot puff pastry balsamic vinegar ✓	13.5
Raw tuna sesame ponzu avocado citrus	15.5
Warm langoustine bisque Dutch prawns toasted brioche	15
Steak tartare classic pickle truffle mayonnaise baguette	14.5
Burrata tomato cumin Parmesan flatbread ✓	14.5
Smoked duck duck confit cream of chicken liver red onion	14.5

Hot

Cod foam of aged cheese and potato mustard caviar	15.5
Tournedos 100gr pepper sauce roasted carrot	16.5
Corn chicken breast sauerkraut bacon bits red wine sauce mushrooms	15
Pil Pil king prawns garlic chilli pepper shallot	14.5
Hamburger pickle burger sauce fried onion sesame bun	15
Lazy ribs sweet and sour red cabbage Cajun garlic mayonnaise	15
Gnocchi stewed meat mushrooms Parmesan (✓ possible)	14.5
Baked celeriac cream of celeriac hazelnut beurre noisette ✓	13.5

On the side

Roasted carrot slightly spicy harissa almonds	7
Green salad French dressing croutons	6
Roseval potatoes garlic herbs	4.5
Fresh chips mayonnaise	4.5

✓ = vegetarian

Do you suffer from any food allergies? Please let us know.

Snacks & Finger food

Hofman's Snackplatter ready to share	25	Coco Thai bitterball coconut curry peas (6x) ✓	9
Jamon Iberico Spanish ham Spanish tomato bread	16	Gyoza crispy chicken dumpling soy sesame sauce	7
Oven-baked garlic-cheese ball aioli ✓	8	'Amsterdam no 3' Creuse oysters lemon ponzu dressing per piece	4.5
Korean fried chicken sticky sweet chilli sauce	9		

DINNER

To Start

Jamón ibérico Spanish ham Spanish tomato bread	16
Oven-baked garlic-cheese ball aioli ✓	8
Korean fried chicken sticky sweet chilli sauce	9
Baguette herb butter tapenade ✓	6
Muhammara walnuts pepper courgette papadum ✓	8
'Amsterdam no 3' Creuse oysters lemon ponzu dressing per piece	4.5

All Day dishes

"To share or not to share"

These dishes are about the same size as a side dish.
Ideal for sharing or for compiling your own menu.

Cold

Millefeuille of soft goat's cheese beetroot puff pastry balsamic vinegar ✓	13.5
Raw tuna sesame ponzu avocado citrus	15.5
Warm langoustine bisque Dutch prawns toasted brioche	15
Steak tartare daikon peanut soy poached quail egg	14.5
Burrata tomato cumin Parmesan flatbread ✓	14.5
Smoked duck duck confit cream of chicken liver red onion	14.5

Hot

Cod foam of aged cheese and potato mustard caviar	15.5
Tournedos 100gr pepper sauce roasted carrot	16.5
Corn chicken breast sauerkraut bacon bits red wine sauce mushrooms	15
Pil Pil king prawns garlic chilli pepper shallot	14.5
Lazy ribs sweet and sour red cabbage Cajun garlic mayonnaise	15
Gnocchi stewed meat mushrooms Parmesan (✓ possible)	14.5
Baked celeriac cream of celeriac hazelnut beurre noisette ✓	13.5

✓ = vegetarian

Do you suffer from any food allergies? Please let us know.



Scan Menu



From the charcoal BBQ

Entrecôte 200 grams	27.5
Rib-eye steak 300 grams	35
<i>Choice of pepper sauce red wine sauce cold garlic sauce</i>	
<i>Served with vegetables and Roseval potatoes</i>	

Chef's Choice

Let our chef surprise you by compiling a menu for you

Three courses	39
Four courses	50
Three or four course wine arrangement	21 28

On the side

Caesar salad croutons garlic bacon bits egg Parmesan	6.5
Roasted carrot slightly spicy harissa almonds	7
Roseval potatoes garlic herbs	4.5
Fresh chips mayonnaise	4.5

**"They say, people who
share a plate, will never
forget each other"**

- Hofman -

Dessert

Hofman coupe vanilla ice cream chocolate sauce salted caramel peanuts	9
Cheesecake forest fruit jam white chocolate ice cream	9
Dessert of the day	9
'Daan's' cheese selection fig jam nut cake	15
Sgroppino lemon ice cream prosecco vodka	9
Coffee & Friandises four sweets with coffee	12
Chocolate whipped cream truffle each	1