

BREAKFAST - until 12:00

Hofman Breakfast pancake yoghurt & granola tuna salad Beemster cheese freshly squeezed orange juice	18
Pancakes seasonal fruit icing sugar syrup 	10
Greek yoghurt granola banana blueberries 	8

SANDWICHES

Cheese salad mustard celery nuts rocket 	12.5
Smoked salmon cucumber pickled red onion lemon mayonnaise	15.5
Carpaccio aged cheese pesto pine nuts rocket	15
Tuna salad mayonnaise chives egg gherkin	13.5
Grootmeester veal croquettes 2 pieces mustard mayonnaise	12.5
Pan-fried pastrami brioche sauerkraut gherkin relish mustard mayonnaise	15.5
Omelette in a skillet Roseval potatoes tomato cheese spinach 	15
Korean crispy chicken brioche gochujang red cabbage	14.5

SOUPS

Tom kha kai chicken coconut cream cassava crackers	9.5
Chef’s soup changes regularly	9.5

SOUP & SANDWICH - 15

A small bowl of soup and 1 generously topped slice of bread of your choice
Choose from carpaccio, smoked salmon, croquette, tuna salad or cheese salad

SWEET TREATS

Homemade apple pie whipped cream	5.5
Homemade blueberry cheesecake	5
Chocolate mousse pecan caramel orange meringue	10
Chocolate bonbon or whipped-cream truffle	from 2

HOT DRINKS

Coffee	from 3.3
Pumpkin Spice Latte	4.9
Pumpkin Spice Latte 43 Licor 43	7.9
Pecan Caramel Latte whipped cream	4.9
Iced Caramel Macchiato	4.6
Chai Latte Cinnamon	3.8
Dirty Chai Latte chai espresso	4.6
Hot chocolate whipped cream	4.5
Selection of teas	3.3
Fresh ginger or mint tea	3.9
Oat milk	+ 0.6

HOFMAN LUNCH - 25 p.p.

For 2 or more people | share a taste of Hofman

Each person chooses 1 bite and 1 Hofman dish.
Two pieces of each selected bite are served.
Together, choose 1 side.

Or let us surprise you!

For parties of 3 or more, we serve 2 sides.

BITES

Tuna tartare wasabi cracker lime 2 pieces	7
Œuf mayonnaise caviar 2 egg halves	10
Gyoza crispy chicken dumplings soy-sesame dressing	10
Risotto croquettes Parmesan pesto 4 pieces	10
Jamón Ibérico pan con tomate 2 pieces	9
Smoked eel brioche lemon 2 pieces	8
Amsterdam oyster no. 3 mignonette or Thai-style each or half a dozen	4.5 / 25

HOFMAN DISHES

Indonesian-style steak tartare kaffir lime mayonnaise sambal potatoes chilli oil	16.5
Tomato whipped feta bell pepper cucumber crispy pita olive 	16
Raw tuna prawn wonton ponzu avocado sesame	17
Roasted aubergine tahini pomegranate pistachio capers 	16
Fish of the moment	market price
Beef tenderloin steak 100 g Stroganoff sauce	17.5
Caesar salad chicken thigh egg anchovy dressing bacon croutons Parmesan	16
Lazy ribs sweet-and-sour red cabbage sriracha mayonnaise	16.5
Gambas pil pil garlic chilli pepper herbs	16.5

SIDES

Friethoes fries Brander mayonnaise 	5
Roasted baby potatoes aged cheese truffle mayonnaise 	5
Tenderstem broccoli Chinese BBQ glaze sesame 	7
Roasted baby carrots chilli honey dukkah 	7

DINNER - from 17:00

Start your dinner with a delicious aperitif



SPARKLING WINES

Cava Arte Latino Brut	8 / 40
Alma Negra Brut Nature Rosé	9.5 / 47.5
Vinada Amazing Airén Gold 0%	6.2 / 29.5
Champagne Thiénot Brut	65

GIN & TONIC

Malfy Con Limone yuzu tonic lemon	12.5
Hendrick’s yuzu tonic cucumber mint	11
Spicy Gin & Tonic Bombay Sapphire red chilli mango lemon	11
Pink Lady cherry blossom gin tonic raspberry blueberry	10

COCKTAILS

Hofman’s Gentleman Hofman gin ginger ale lime	11
Moscow Mule vodka ginger beer lime	10
Negroni gin Belsazar vermouth Campari	13
Limoncello Spritz limoncello prosecco sparkling water	9.5

MOCKTAILS

Alcohol-free gin yuzu tonic cucumber mint 0%	7.5
Virgin Pornstar Martini vanilla passion fruit 0%	9.5
Spritz Zero Giffard Spritz orange 0%	8.5

HOFMAN MENU - 49.5

Create your own Hofman Menu
or let us surprise you!

Choose 2 bites (1 piece of each selected bite),
followed by your 2 favourite Hofman dishes,
and finish with a dessert of your choice.

Cheese +5 | without dessert 42.5

BBQ dishes are not included in the Hofman Menu

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Risotto croquettes Parmesan pesto 4 pieces	10
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Amsterdam oyster no. 3 mignonette or Thai-style each or half a dozen	4.5 25

HOFMAN DISHES

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Pastrami curry sauerkraut mustard meringue	16
Tomato whipped feta bell pepper cucumber crispy pita olive	16
Raw tuna prawn wonton ponzu avocado sesame	17
Roasted aubergine tahini pomegranate pistachio capers	16
Fish of the moment	market price
Beef tenderloin steak 100 g Stroganoff sauce	17.5
Roasted chicken thigh butter chicken sweet potato lime	16
Lazy ribs sweet-and-sour red cabbage sriracha mayonnaise	16.5
Gambas pil pil garlic chilli pepper herbs	16.5

FROM THE BBQ

Uruguayan Wagyu beef tenderloin 250 g	55
Canadian lobster half (250 g)or whole garlic-lemon butter linguine	25.5 49.5
Entrecôte 200 g roasted baby potatoes vegetables	28
Ribeye 300 g roasted baby potatoes vegetables	38
Sauce: pepper sauce, aioli or red-wine jus	

SIDES

Friethoes fries Brander mayonnaise 	5
Roasted baby potatoes aged cheese truffle mayonnaise 	5
Tenderstem broccoli Chinese BBQ glaze sesame	7
Caesar salad egg anchovy dressing bacon Parmesan	7
Roasted baby carrots chilli honey dukkah 	7

DESSERT

Chocolate mousse hazelnut caramel meringue orange	10
Poached pear mascarpone crumble ice cream from Laan	10
Hofman sundae vanilla ice cream salted caramel chocolate sauce peanut crunch	10
Cheese from Daan Blankendaal fig chutney nut cake crackers	16
Sgroppino lemon sorbet prosecco vodka	10
Coffee & friandises four sweet treats served with coffee	12
Chocolate whipped-cream truffle each	2
Chocolate bonbons each	2.5

 = Vegetarian

Allergies: please let us know!

AFTER-DINNER COCKTAILS

Espresso Martini vodka Kahlúa espresso	11
The Frankie vanilla ice cream Licor 43 espresso	10
Virgin Pornstar Martini 	9.5

SPECIAL COFFEES - 0% ALCOHOL

Toffee Coffee espresso caramel milk foam whipped cream 	4.6
Iced Caramel Macchiato espresso caramel milk foam ice 	4.6
Alcohol-free Espresso Martini 	8

DESSERT WINES

Muscat de Rivesaltes	8
Moscatel de Rotllan Torra	8
Van Zellers ‘Ruby’ Port Lote n°16	6
Van Zellers White Port	6
Van Zellers 10-Year-Old Tawny Port	10.5
Pedro Ximénez sherry	6

LIQUEURS

Amaretto Limoncello Tia Maria Frangelico Licor 43 Baileys Kahlúa Southern Comfort Cointreau Grand Marnier Drambuie DOM Bénédictine	6
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SPECIAL COFFEES - with unsweetened cream

Irish Coffee - Jameson Italian Coffee - Amaretto Cream Coffee - Baileys French Coffee - Grand Marnier Mexican Coffee - tequila and Kahlúa Spanish Coffee - Licor 43 or Tia Maria Kiss of Fire - Tia Maria and Cointreau	9.5
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COGNAC & GRAPPA

Cognac Joseph Guy VS	6
Cognac Courvoisier VSOP	8
Cognac Courvoisier XO	15
Grappa Marzadro Anfora	6.5
Grappa Marzadro Le Diciotte Lune	9
Calvados	6.5