

BAR RESTAURANT

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Breaktast (untill 12.00)	
Hofman Breakfast I pancake I yoghurt & granola I	
scrambled eggs I varying filling I Beemster cheese I baguette	1
fresh orange juice	16
French toast I brioche I cinnamon I sugar	8.5
Extra: Apple raisin compote	2.5
Extra: Vanilla ice cream	2.5
Creek yoghurt I granola I banana I blueberries	7.5
Lunch (from 10.00)	
Sandwiches Choice of white or brown bread	
Smoked salmon I cucumber I sweet & sour red onion I	
lime mayonnaise	14.5
Carpaccio I aged cheese I pesto I pine nuts	14.5
Tuna salad I mayonnaise I chives I egg	13
Alkmaar cheese salad I mustard I celery I chives I mixed nuts ${\cal V}$	12.5
Grootmeester veal croquettes I 2 croquettes I	
mustard mayonnaise	12
Soup	
Tom kha kai I chicken I coconut cream I cassava crackers	8.5
Chef's soup I changes daily	8.5
Lunch Tip! Soup & Sandwich	13.5
Soup & a single sandwich of your choice	
Choose from the items above	
Salad	
Caesar I chicken I egg I parmesan I bacon I croutons I anchovy dressing	17.5
Burrata I roasted vegetables I spicy tomato jam I avocado ${\cal V}$	17.5
Specials	
Hamburger I bacon jam I pickle I lettuce I burger sauce I	
potato bun	17
Frittata in a cast-iron pan I omelette I vegetables I potato I	
cheese I bread ${\cal V}$	13
Pulled chicken sandwich I cheese I kimchi I from the oven	13.5

Coat's cheese au gratin I chilli honey I nuts I toasted bread ${\cal V}$ 13.5

Hofman favourites (from 12.00)

These cold & hot dishes are served as entremets. For a complete lunch we recommend two dishes per person. But of course, sharing is also an option!

Tuna I ponzu I avocado I sesame I wasabi	16
Steak tartare I truffle mayonnaise I aged cheese I arugula	16
Quiche I asparagus I leek I pea I goat cheese I honey ${\cal V}$	15.5
Cannellonil I prawn I ricotta I tomato I béchamel	16
Tournedos IOO grams I stroganoff sauce	17.5
Pil Pil king prawns I garlic I chilli peppers I baguette	15.5
Lazy ribs I sweet & sour red cabbage I	
sriracha mayonnaise I sesame	15.5
Fish of the moment price vari	ies daily

On the side

Green salad I French dressing I cucumber I tomato ${\cal V}$	6
Fresh chips I mayonnaise ${\cal V}$	5
Roseval potatoes I garlic I parmesan I truffle mayonnaise ${\cal V}$	5
Roasted carrot I chilihoney I hazelnut ${\cal V}$	6.5

Snacks & Finger food

Hofman's Snack Platter I ready to share	26
Risotto croquette ball I sundried tomato I pesto I aioli (6 pcs)	${\cal V}$ 9
Jamón ibérico I Spanish ham I Spanish tomato bread	16
Korean fried chicken I sticky sweet chilli sauce (6 pcs)	9
Gyoza I crispy chicken dumpling I soy sesame sauce (6 pcs)	9
Oven-baked garlic-cheese bread I aioli ${\cal V}$	8.5
Oyster 'Amsterdam no 3' I yuzu I lemon ice cream a piece	4.5
'Daan's' cheese selection I fig jam I nut cake ${\cal V}$	16
Assorted deep-fried snacks (I2 pcs)	14
Grootmeester bitterballs I mustard mayonnaise (6 pcs)	8
Cheese sticks I chilli sauce (6 pcs) ${\cal V}$	8
Mini frikandel special I mayonnaise I onion I curry sauce (8 pcs)	8
Nachos cheese I tomato salsa I jalapeño I spring onion ${\cal V}$	12
Extra: Pulled Chicken	4.5

 ${\cal V}$ = vegetarian

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

DINNER



To Start

Jamón ibérico I Spanish ham I Spanish tomato bread	16
Risotto croquette ball sundried tomato pesto aioli (6 pcs) ${\cal V}$	10
Oven-baked garlic-cheese bread I aioli ${\cal V}$	8.5
Gyoza I crispy chicken dumpling I soy sesame sauce	9
Flatbread from BBQ I Muhammara I garlic yoghurt	8.5
Oyster 'Amsterdam no 3' I yuzu I	
lemon ice cream a pi	ece 4.5
Cappuccino of langoustine	6

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

- Hofman -

Dishes "At Hofman, it's all about enjoying!"

Our dishes are the size of an appetizer – ideal for sharing or creating your own menu.

Tuna I ponzu I avocado I sesame I wasabi	16
Carpaccio I beef tenderloin I truffle mayonnaise I	
aged cheese I arugula	15.5
Smoked mackerel I pea I lemon I sourdough	17.5
Hummus I cauliflower I pinsa I vadouvan I	
pomegranate ${\cal V}$	14.5
Burrata I avocado I spicy tomato jam I cheese crac	ker 15.5
Quiche I asparagus I leek I pea I goat cheese I hone	y $ u$ 16
Cannelloni shrimp ricotta tomato bechamel	16
Tournedos 100 grams I stroganoff sauce	17.5
- 200 grams	34
Chicken fillet I yellow curry I corn I pak choi I cashe	w 15.5
Pil Pil king prawns I garlic I chilli peppers I baguett	e 15.5
Lazy ribs I sweet & sour red cabbage I	
sriracha mayonnaise I sesame	15.5
Fish of the moment	laily price

From the charcoal BBQ

Entrecôte I Black Angus I 200 grams	27.5	
Rib-eye I Simentaler I 300 grams	37.5	
BBQ Chicken I Cajun-style chicken thigh I 350 grams	24.5	
Choice of pepper sauce I red wine sauce I cold garlic sauce		
Served with vegetables and Roseval potatoes		

Chef's Choice

Let our chef surprise you by compiling a menu for you	1
Three courses	45
Four courses	55
Three or four course wine arrangement	21 / 28

On the side

Green salad I French dressing I cucumber I tomato ${\cal V}$	6
Roasted beetroot I watercress pesto ${\cal V}$	6.5
Caesar salad garlic bacon bits egg croutons parmesan)	V 7
Fresh chips I mayonnaise ${\cal V}$	5
Roseval potatoes garlic parmesan truffle mayonnaise)	<i>V</i> 5
Roasted carrot I chilihoney I hazelnut ${\cal V}$	6.5

Dessert

Hofman coupe I vanilla ice cream I chocolate sa salted caramel I peanuts	uce l
Passion fruit & coconut tartlet I pineapple I passion fruit meringue	10
Chocolate tartelette I dulce de leche I pistachio ico	e cream 10
Dessert of the moment	10
'Daan's' cheese selection I fig jam I nut cake	16
Sgroppino I lemon ice cream I prosecco I vodka	9
Coffee & Friandises I four sweets with coffee	12
Chocolate whipped cream truffle	a piece 1.5
Chocolate bonbons from CHOC-LAB	a piece 2.5

 ${\cal V}$ = vegetarian

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