

LUNCH

11.00-17.00 HRS

EGGS

Omelette 8,5

Old dutch cheese, field mushrooms & green asparagus

Sunny side up eggs 6

farmers bread

bacon/ham/cheese (1€ per item)

Eggs benedict 9.5

Poached free-range eggs, brioche bun, ham & Béarnaise

Eggs Norwegian 11

poached free-range eggs, brioche bun, salmon & Béarnaise

SANDWICHES

Smoked beef ribeye 9,5

whole grain roll, green asparagus, sundried tomato, lettuce, Parmesan & truffle mayonnaise

Sweet potato hummus 9

grilled zucchini, pumpkin seeds, little gem & pumpkin seed oil

Tuna salad 9,5

farmers bread, pickled cucumber, taugé, sesame seeds & Hoisin sauce

HERENGRACHT CLUBS

white or wheat bread (fries)

Smoked salmon 11 (12,5)

cream cheese, omelette, cucumber & red onion

Grilled corn fed chicken 10 (11,5)

bacon, omelette & tomato

CROQUES & KROKETTEN

Monsieur 6

toast, Gruyère & ham

Madame 7

toast, Gruyère, ham & fried egg

Veal croquettes 9

bread, with mixed pickles & mustard

Shrimp croquettes 10

bread, parsley & mustard mayonnaise

SALADS

Caesar salad 13

little gem, bacon, anchovies, croutons, Parmesan & poached free-range egg
extra: sliced corn fed chicken 3

Waldorf salad 13

apple, grape, walnut, celeriac, chicory, little gem & citrus dressing

Shrimp & couscous salad 14

bell pepper, red onion, cucumber, pomegranate & mint

SOUPS

Broccoli soup 8

almonds, chorizo & farmers bread

LUNCH

Truffle ravioli 18

cream sauce, Parmesan & field mushrooms

Fish & chips 18,5

salad & ravigotte sauce

Herengracht burger 18

100% beef, fried onions, bacon, old Dutch cheese, piment mayonnaise, brioche, salad & fries

Entrecote 23,5

salad, Roseval potato & Chimichurri

SWEETS

Carrot cake 4

Pie of the day 5

ask you waiter!

If possible we use organic local ingredients and responsibly caught fish

HERENGRACHT SPECIALS

Mussels classic style 17,5

served with fries & salad

Catch of the day 19,5

served with fries, salad & tomato antiboise

SMALL BITES TO SHARE

11.00-22.30 HRS

Bread & dip 5,2

Mixed nuts & olives 5

Warm nachos 9

cheese, guacamole, sour cream, salsa & jalapeños

shrimp croquettes (5) 8,5

mustard mayonnaise

Cheese sticks (8) sweet chili 7,5

Bitterballs (8) mustard 7,5

Dutch bar bites (8) 10

cheese sticks, bitterballs, shrimp croquettes & samosas

Goudenbochtmix (18) 17

large bar bites

Vegetable crudité 7,5

hummus & yogurt-mint dip

Fish platter 14,5

smoked salmon, tuna salad, shrimp croquettes, bisque, aioli & crostini

Meat platter 14,5

dried sausage, Parma ham, smoked ribeye, bitterballs, tomato tapenade & crostini

Flatbread Hummus 12,5

sweet potato hummus, little gem, zucchini, pumpkin seeds & pumpkin seed oil

Flatbread smoked ribeye 12,5

smoked beef ribeye, green asparagus, lettuce, sundried tomatoes, Parmesan & truffle mayonnaise

Cheese platter 14,5

cheese from 'De Kaaskamer', fig bread & walnuts

LUNCH

11.00-17.00 UUR

EIEREN

Omelet 8,5
oude kaas, bospaddenstoelen & groene asperge

Uitsmijter 6
landbrood
bacon/ham/kaas (1€ per item)

Eggs benedict 9,5
gepocheerde scharreleieren, brioche bol, ham & Béarnaise

Eggs Norwegian 11
gepocheerde scharreleieren, brioche bol, zalm & Béarnaise

SANDWICHES

Gerookte runder ribeye 9,5
meergranen bol, groene asperge, zongedroogde tomaat, veldsla, Parmezaan & truffelmayonaise

Zoete aardappel hummus 9
gegrilde courgette, pompoenpit, little gem & pompoenpitolie

Tonijnsalade 9,5
landbrood, zoetzure komkommer, taugé, sesamzaad & Hoisin saus

HERENGRACHT CLUBS

wit of bruin (frites)

Gerookte zalm 11 (12,5)
kruidenroomkaas, omelet, komkommer & rode ui

Gegrilde maïskip 10 (11,5)
bacon, omelet & tomaat

KROKET & CROQUE

Monsieur 6
toast, Gruyère & ham

Madame 7
toast, Gruyère, ham & spiegelei

Kalfsvleeskroketten 9
landbrood & mosterd

Garnalenkroketten 10
landbrood & mosterdmayonaise

SALADES

Caesar salade 13
little gem, bacon, ansjovis, croutons, Parmezaan & gepocheerd scharrelei
extra: label rouge maïskip 3

Waldorfsalade 13
appel, druif, walnoot, knolselderij, witlof, little gem & citrusdressing

Couscous & Garnaal salade 14
paprika, rode ui, komkommer, granaatappel & munt

SOEPEN

Broccoli soep 8
amandel, chorizo & landbrood

LUNCH

Truffelravioli 18
roomsaus, Parmezaan & paddestoelen

Fish & chips 18,5
salade & ravigotte saus

Herengracht burger 18
100% rund, gebakken ui, bacon, oude boerenkaas, pimentmayonaise, brioche, salade & frites

Entrecote 23,5
salade, Roseval aardappel & Chimichurri

ZOET

Carrot cake 4

Taart van de dag 5
vraag uw ober!

Daar waar mogelijk maken wij gebruik van biologische streekproducten en verantwoord gevangen vis.

HERENGRACHT SPECIALS

Mosselen op klassieke wijze 17,5
geserveerd met friet & salade

Catch of the day 19,5
geserveerd met friet, salade & tomaten antiboase

VOOR BIJ DE BORREL

11.00-22.30 UUR

Brood & dip 5,2

Gemengde nootjes & olijven 5

Nachos uit de oven 9
kaas, guacamole, zure room, salsa & jalapeños

garnalenkroketjes (5)
mosterdmayonaise 8,5

Kaastengels (8) sweet chili 7,5

Ambachtelijke bitterballen (8) 7,5
grove mosterd

Gemengd bittergarnituur (8) 10
kaastengels, bitterballen, garnalenkroketjes & samosa's

Goudenbochtmix (18) 17
groot bittergarnituur

Groentencrudité 7,5
hummus & yoghurt-munt dip

Visplank 14,5
gerookte zalm, tonijnsalade, garnalenkroketjes, bisque, aioli & crostini

Vleesplank 14,5
gedroogde worst, parmaham, gerookte ribeye, bitterballen, tomaten tapenade & crostini

Flatbread Hummus 12,5
zoete aardappelhummus, little gem, gegrilde courgette, pompoenpit & pompoenpitolie

Flatbread gerookte ribeye 12,5
gerookte runder ribeye, groene asperge, veldsla, zongedroogde tomaat, Parmezaan & truffelmayonaise

Kaasplateau 14,5
kaas van de Kaaskamer, vijgenbrood & walnoten