



eetcafé de hooykist

Starters

		€
Broodplank*	French bread accompanied by a garlic herb butter	4,50
Stokbrood à la Ellen*	French bread with garlic herb butter, gratinated with cheese	5,50
Wat de Pot Schaft	Soup of the season, see the blackboard	5,50
Als de Brandweer	Fresh tomato soup with cream	5,50
Huilebalk*	Spicy French onion soup with a gratinated cheese onion crouton	5,50
Voor af en Toe	Starter of the season, see the blackboard	8,50
Escargots	Wine marinated snails gratinated with garlic butter and mature cheese	8,50
Carpaccio	Beef with pine nuts, Parmesan cheese and a tomato basil vinaigrette	9,50
Kom er Bij*	Goat's cheese gratinated with honey on a bed of tomato and salad	8,50
Leiden aan Zee	Smoked salmon with salad, cocktail sauce and French bread	9,50

Main Courses

		€
Op is Op!	Dish of the day, see the blackboard, Facebook or Twitter	10,50
De Moestuin*	Warm stir-fried salad with kikkoman vinaigrette	10,50
Leids Lekkers	Fried pork tenderloin filled with Leiden cheese and a red wine sauce	15,50
Oranje Boven	Fried salmon with sauce Hollandaise	15,50
Gipsvlucht	Large breaded chicken schnitzel with fried mushrooms, bacon and onions	14,50
Niet Mokken Lekker...	Warm stir-fried beef salad with thinly sliced vegetables and a spicy sauce	15,50
Alle Gekheid...	Chicken skewer with saté sauce, prawn crackers and fried onions	15,50
Geen Halve Maatregelen	Whole roasted chicken from the oven with a Chili sauce	15,50
Droom van Neptunes	Fish dish of the season, see the blackboard	17,50
Stoplicht*	Filled sweet pepper gratinated with Parmesan cheese	14,50
Spare Ribs	Marinated and grilled pork ribs accompanied by a garlic sauce	17,50
Mixed Grill	Grilled steak, chicken, pork tenderloin and spare ribs with a chive sauce	18,50
De Winnaar	Fried rump steak cutlets with a richly filled mushroom bacon onion sauce	18,50

Desserts

		€
Uit den Ouden Doos*	Dessert of the season, see the blackboard	6,50
Dame Blanche*	Vanilla ice cream with chocolate sauce, almonds and whipped cream	6,50
Bezige Bij*	Turkish yoghurt with walnuts and honey	6,50
Chocolade Trio*	Three delicious chocolate desserts	7,50
Boerderij 't Geertje*	A selection of local farmer cheeses with nut bread and apple syrup	7,50
Koffie Met*	Coffee or tea with three 'Leonidas' chocolate treats	6,50
Koffie Hooykist*	Coffee served with three 'Van Wees' old Dutch liqueurs	6,50

All main courses are served with fresh salad, fresh vegetables and thick fries or rice

Dishes marked with * are suitable for our vegetarian eating guests

Tip! Have some mayonnaise € 0,50 - Kitchen open daily from 17.00 until 22.00



Scan the code for WiFi
Code: 12345678

Lorentz four course menu € 22,50

Kleine broodplank* - Half a French bread accompanied by a garlic herb butter

Wat de Pot Schaft - Soup of the season, see the blackboard

or

Als de Brandweer - Fresh tomato soup with cream

or

Huilebalk* - Spicy French onion soup with a gratinated cheese onion crouton

Op is Op! - Dish of the day, see the blackboard, Facebook or Twitter

or

Gipsvlucht - Large breaded chicken schnitzel with fried mushrooms, bacon and onions

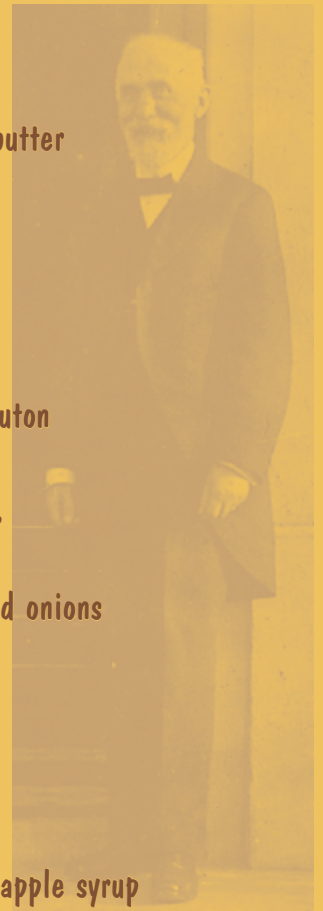
or

Stoplicht* - Filled sweet pepper gratinated with Parmesan cheese

Chocolade Trio* - Three delicious chocolate desserts

or

Boerderij 't Geertje* - A selection of local farmer cheeses with nut bread and apple syrup



Einstein four course menu € 32,50

Kleine broodplank* - Half a French bread accompanied by a garlic herb butter

Leiden aan Zee - Smoked salmon with salad, cocktail sauce and French bread

or

Carpaccio - Beef with pine nuts, Parmesan cheese and a tomato basil vinaigrette

or

Kom er Bij* - Goat's cheese gratinated with honey on a bed of tomato and salad

Droom van Neptunes - Fish dish of the season, see the blackboard

or

Mixed Grill - Grilled steak, chicken, pork tenderloin and spare ribs with a chive sauce

or

Stoplicht* - Filled sweet pepper gratinated with Parmesan cheese

Chocolade Trio* - Three delicious chocolate desserts

or

Boerderij 't Geertje* - A selection of local farmer cheeses with nut bread and apple syrup



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