



HOLTKAMP

Pastry

Pies from bakery Holtkamp Amsterdam

Apple crumble pie	5,75
Cheese cake	5,75
Stroopwafel pie	5,75
Pie of the day	5,75

Snacks

House roasted luxury nut blend 	5,00
"Salty mild cheese"  (young matured cheese)	6,00
"Vlaardingsche ouwe"  (matured cheese)	6,50
Holtkamp croquette balls with mustard	8,75
Vegetarian croquette balls with mustard 	8,50
Torpedo prawns with chili sauce	9,00
Tatsuta chicken bites with chili sauce	9,50
Calamari with aioli	9,25
Mini cheese soufflés 	7,25
Mixed warm appetizers	14,00
Nachos from the oven 	9,75
<i>Cheddar sour cream guacamole jalapeño spring onion</i>	



Lunch dishes until 5 p.m.

Flaguette white or brown

Flaguette carpaccio **14,75**

Truffle mayonnaise | capers | pine nuts |
Parmesan cheese | bacon | rocket salad

Flaguette mortadella **13,50**

Mozzarella | pistachio pesto | tomato | rocket salad

Flaguette tuna salad **14,25**

Red union | boiled egg | pickles | little gem

Flaguette melted brie  **13,75**

Pecan nuts | honey | sundried tomato | rocket salad

Sandwich

Croquettes with bread or fries **12,50**

Choice between beef croquettes | shrimp croquettes |
cheese croquettes

Delta Clubsandwich **13,50**

*Fried chicken | egg salad | tomato | cucumber | bacon |
little gem | mustard mayonnaise*

Croque monsieur **8,75**

Young matured cheese | ham | Gruyère

Afternoon lunch

"Delta" **16,50**

Two sandwiches | carpaccio | beef croquette |
mini soup | coleslaw

"Ocean" **16,75**

Two sandwiches | tuna salad | Dutch shrimp croquette |
mini soup | coleslaw

"Nautique"  **16,50**

Two sandwiches | egg salad | cheese croquette | mini soup |
coleslaw



Fries eggs/omelets

Fried eggs 12,00

Ham | bacon | young matured cheese | roast beef
(choise between two kinds of toppings, surcharge 1,25 per extra topping)

Spinach omelet  13,50

Two sandwiches | young leaf spinach | feta | sundried tomato

Smoked salmon omelet 15,50

Two sandwiches | green herbs | tomato | smoked salmon

Flammkuchen

"Pizza" 12,75

Tomato sauce | mozzarella | pepperoni | mushrooms

"Carpaccio" 14,50

Sour cream | truffle tapenade | red onion | Parmesan cheese | pine nuts

"Goat cheese"  13,50

Sour cream | spinach | zucchini | sundried tomato | honey

Salads

Gratinated goat cheese  15,75

Mesclun salad | Dutch goat cheese | pecan nuts | sundried tomato | mustard mayonnaise | cherry tomato

Caesar Salad 16,50

Little gem | Caesar dressing | anchovies | fried chicken | croutons | tomato | boiled egg | bacon

Salad of the week dayprice

Classics (all day)

Sole à la meunière 24,50

Two fried soles | remoulade sauce | lemon butter | fries

Chicken thigh skewer 23,50

Peanut sauce | atjar | fried onions | fries | cassave crackers

Holyhoeve hamburger (also vegetarian) 23,50

Brioche bread | young matured cheese | pickles | curry mayonnaise | tomato | little gem | smoked onion | bacon | fries



Soups

Clear Italian mushroom soup  **8,75**

Mixed mushrooms | celery | garlic | olive oil | oregano

Celeriac-mustard soup  **8,75**

Cream | spring onion | roasted almonds

Soup of the week **daily price**

Bread and bites

Oven fresh break bread  **5,75**

Herb butter/aioli

To share (from two persons) **7,75 p.p**

Manchego cheese | quince jelly | dry sausage |
smoked almonds | grissini | aioli

Oyster platter **10,25**

3 oysters | shallot vinaigrette | lemon | pepper

Oyster per piece **3,50**

Shallot vinaigrette | lemon | pepper

Starters (after 5 p.m.)

Carpaccio **14,50**

Truffle mayonnaise | pine nuts | capers | bacon |
Parmesan cheese | rocket salad

Veal pastrami **15,50**

Tuna cream | onion marmalade | Spanish capers | chicory |
radicchio

Tuna tataki **16,75**

Oriental salad | bean sprouts | red pepper | coriander | spring
onion | black sesame | lime | soy sauce | wasabi mayonnaise

Prawns pil pil **14,50**

Pealed prawns | piri piri spices | garlic | onion | parsley |
bread

Tomato tartare  **12,75**

Shallots | capers | mustard | balsamic curd | parsley | garlic
toast



Main courses (after 5 p.m.)

Cod fillet 29,50

*Scallop | king bolete | pumpkin cream | hazelnut |
Champagne sauce*

Dry-aged ribeye 36,50

*Potato-black garlic muslin | roasted purple carrot |
green asparagus | pepper gravy*

Veal duo 29,50

*Veal tenderloin | veal sparerib | bonne femme |
caramelized red onion | jus de veau*

Catch of the week daily price

Vegetarian

Tempeh saté  22,50

*Peanut sauce | maple syrup | soy sauce | red pepper |
lime leaf | fried onions | yellow rice*

Tajine  22,50

*Sweet potato | chick peas | raisins | bell pepper | coriander |
ras el hanout | couscous*

Supplements

Fries with mayonnaise 4,75

**Fries with truffle mayonnaise and
Parmesan cheese** 5,75

Sweet potato fries with truffle mayonnaise 5,25

**Sweet potato fries with truffle mayonnaise and
Parmesan cheese** 6,25

Yellow rice with coconut 4,50

Stir fried vegetables with onion and garlic 4,75

Raw vegetables with herb dressing 4,50



Desserts

Trifle	9,75
Mocha mousse café noir dark chocolate hazelnuts	
Lemon cheesecake	10,50
Lemon curd raspberries white chocolate ice cream Bastogne cookie	
Crème brûlée	9,50
Bittersweet cookies amaretto 4 nut ice cream	
Ice cream per scoop	2,25
White chocolate ice cream vanilla ice cream 4 nuts ice cream strawberry sherbet ice cream	
Cheese board	12,50
Variation of cheeses nuts dried figs quince jelly rich fruit loaf	

From the Galley (after 5 p.m.)

3 courses Galley menu	46,50
4 courses Galley menu	52,50

All courses can be ordered separately. Fries and mayonnaise are not included. A wine pairing arrangement can be suggested with the menu.