

ANNO  1962

# Kloosterhoeve

CAFÉ • RESTAURANT • ZALEN



## TO SHARE

<b>Bread</b> with truffle butter, aioli and olive oil .....	4.5
<b>Olives</b> .....	3.5
<b>Boquerones</b> pickles anchovy with lemon and chives .....	3.5

## STARTER

<b>Italian tomato soup</b> with meatballs and cherry tomato's .....	5.5
<b>Soup</b> of the day .....	6.5
<b>Crispy pork belly</b> with corn pancake, pickles relish and black bean cream .....	7.5
<b>BBQ Leeks</b> with puffed quinoa, chives, coriander cream and ciabatta chips .....	7.5
<b>Smoked salmon</b> with seaweed, cucumber, nori and Nero mayonnaise .....	9.5
<b>Carpaccio</b> with truffle mayonnaise, Parmesan and rocket .....	9.5
<b>Steak tartare</b> with quail egg and anchovy toast .....	12.5
<b>Oysters</b> with Mignonette sauce and lemon .....	14.5

## SALADS *(as main course + 5)*

<b>Caesar</b> with crispy chicken thighs, Parmesan, fresh anchovies, poached egg and croutons .....	7.5
<b>Goat cheese</b> with pumpkin, stewed pear, spinach, za'atar, chick peas and walnut dressing .....	6.5

## CLASSICS *(with fresh fries)*

<b>Sateh</b> from chicken thighs with prawn crackers and pickles	16.0
<b>Klooster Burger</b> with bacon, cheddar and green salad .....	15.5
<b>Pork tenderloin Stroganoff</b> with vodka, pancetta and roasted sweet pepper .....	19.5
<b>Venison steak</b> with mushrooms, Brussels sprouts, red cabbage, bacon muffin and gravy from porcini mushrooms	19.5

## KIDS *(with fresh fries and fruit salad)*

<b>Small kloosterburger</b> with bacon and cheddar (medium) .....	9.5
<b>Fish of the day</b> .....	9.5
<b>Steak</b> .....	9.5
<b>Spaghetti pomodoro</b> .....	7.5
<b>Saté</b> from chicken thighs .....	9.5
<b>Smokey ribs</b> with garlic sauce .....	9.5
<b>Apple compote</b> .....	1.0
<b>Kids ice cream cup</b> with ice cream .....	3.5

## MEAT FROM CEES

*(served with seasonal vegetables, fresh fries and a choice between pepper sauce, Bearnaise sauce or truffle butter)*

<b>Tournedos</b> fillet steak .....	23.5
<b>Oldenheimer Steak</b> .....	19.5
<b>Côte de boeuf</b> (2 pers.) rib steak .....	p.p. 27.0

## FISH

<b>Catch of the day</b> .....	19.5
<b>Dorade</b> with butter and lemon sauce, fennel orange salad and fries .....	21.5

## VEGETARIAN

<b>Risotto from beetroot</b> with palm cabbage and blue cheese .....	16.0
<b>Ravioli</b> filled with roasted sweet peppers, Jerusalem artichokes, smoked olive oil, pistachio and foam from spinach .....	17.5

## ON THE SIDE

<b>Green asparagus</b> with Parmesan and balsamic .....	4.5
<b>Green salad</b> with pickled red onion, cucumber, egg, tomato	3.5
<b>Fresh fries</b> .....	3.5
<b>Vegetables</b> of the season .....	4.5

## DESSERT

<b>Waffle</b> with stewed pear compote and sour cream .....	5.5
<b>Chocolate lava cake</b> with vanilla ice cream and grilled peach .....	6.8
<b>Coupe apple crumble</b> with vanilla ice cream, brandied raisins and whipped cream .....	6.8
<b>Coupe brownie</b> with chocolate ice cream, brownie, pecan nuts and cherries .....	6.8
<b>Green Hart</b> cheese platter with Blauwklaver, Blije Geit, Hooibloem and Oude Boeren .....	8.5

## DESSERT

<b>Bonbon</b> 2 per person .....	1.8
<b>Mini cheese cake</b> .....	1.5
<b>Truffles</b> 2 per person .....	1.8
<b>Scoop ice cream:</b> vanilla, caramel or coconut .....	1.8