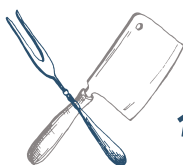




ANNO 1962



# Kloosterhoeve

CAFÉ • RESTAURANT • ZALEN

## TO SHARE

- Bread** with truffle butter, aioli and olive oil ..... 4.5
- Olives** ..... 3.5
- Lomo** thin sliced dried Spanish ham ..... 3.5

## STARTER

- Carpaccio** with truffle mayonnaise, Parmesan and rocket... 9.5
- Gravad lax** with horseradish cream and dill ..... 9.5
- Italian tomato soup** with meatballs and cherry tomato's ..... 5.5
- Soup** of the day ..... 6.5
- Smoked portobello** with steamed bun, avocado, red cabbage and salsa verde (*vegan*) ..... 7.5
- Strangolapreti:** bread gnocchi with tartar from dried tomato, ricotta from tofu and basil (*vegan*) ..... 7.5
- Steak tartare** with celeriac, duck liver mousse and roasted beet ..... 14.5
- Lobster cracker** seed cracker with Canner lobster tartare, pieces lobster, vanilla cream and sweet pepper grout ..... 16.5

## SALADS (as main course + 5)

- Caesar** with crispy chicken thighs, Parmesan, fresh anchovies, poached egg and croutons ..... 7.5
- Goat cheese** with fenugreek, roasted pumpkin, sweet apple cream, cashew nuts, blackberries, chick peas and yogurt dressing ..... 6.5

## CLASSICS (with fresh fries)

- Smokey ribs** with ginger-polenta and salad from mini bok choy ..... 19.5
- Veal cheek** stewed in bock beer, oxheart cabbage and a waffle from broccoli and cheddar ..... 22.5
- Sateh** from chicken thighs with prawn crackers and pickles 16.0
- Klooster Burger** with bacon, cheddar and green salad .... 15.5

## KIDS (with fresh fries and fruit salad)

- Small kloosterburger** with bacon and cheddar (medium) .. 9.5
- Fish of the day** ..... 9.5
- Steak** ..... 9.5
- Spaghetti pomodoro** ..... 7.5
- Saté** from chicken thighs ..... 9.5
- Smokey ribs** with garlic sauce ..... 9.5
- Apple compote** ..... 1.0

## STEAK

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

- Tournedos** fillet steak ..... 23.5
- Oldenheimer Steak** ..... 19.5
- Côte de boeuf** (2 pers.) rib steak ..... p.p. 27.0

## FISH

- Catch of the day** ..... 19.5
- Salmon steak** with serrano ham, lentils, fennel, capers and sage butter ..... 21.5

## VEGETARIAN

- Flat bread** with burrata, mushrooms, puffed chestnut, pumpkin and truffle cream ..... 16.0
- Ravioli** filled with red cabbage and apple, sauce from smoked potatoes, caramelized apple and pistachio (*vegan*) ..... 17.5

## ON THE SIDE

- Green asparagus** with Parmesan and balsamic ..... 4.5
- Little gem salad** with celeriac salad and avocado ..... 3.5
- Fresh fries** ..... 3.5
- Vegetables** of the season ..... 4.5

## DESSERT

- Waffle** with cheese cake cream and raspberries ..... 5.5
- Cheesecake** with red fruit and raspberry ice-cream ..... 6.8
- Coupe apple crumble** with vanilla ice cream, brandied raisins and whipped cream ..... 6.8
- Honey panna cotta** with baklava and matcha ice-cream .... 6.8
- Green Heart** cheese platter with Blauwklaver, Blije Geit, Hooibloem and Oude Boeren ..... 8.5
- Kids ice cream cup** with ice cream ..... 3.5

## DESSERT

- Bonbon** 2 per person ..... 1.8
- Mini cheese cake** ..... 1.5
- Mini brownie** ..... 1.5
- Mini banana bread** ..... 1.5
- Truffles** 2 per person ..... 1.8
- Scoop ice cream:** vanilla, matcha or raspberry ..... 1.8

Monday to Friday open at 8 o'clock. Weekend from 9 o'clock.  
For information about allergies please check with our staff.

[www.kloosterhoeve.nl](http://www.kloosterhoeve.nl)

## Kitchen hours

17.00 - 22.00 uur