

ANNO  1962

# Kloosterhoeve



<b>TO SHARE</b>	<b>BREAD</b> 4.5 aioli   truffle butter   olive oil	<b>FISH</b>	<b>CATCH OF THE DAY</b> 19 our staff will tell you about this
	<b>LOMO</b> 4 thinly sliced dried ham   pickles		<b>STIR-FRIED MUSSELS</b> 21 cherry tomato   pedron peppers   garlic   oregano menu +2
	<b>OLIVES</b> 3.5 green & black olives   olive oil		
<b>STARTERS</b>	<b>CARPACCIO</b> 12 truffle mayonnaise   Parmesan   aruqula	<b>VEGA</b>	<b>RAVIOLI</b> 19 goat cheese & chioggia beet   sage butter   Pecans
	<b>BLUE CORN TACO</b> 9 pulled jackfruit   mango chutney   green cabbage sour cream		<b>ARTICHOKE PIE</b> 18 blue cheese   cream from stewed pear   dates
	<b>SMOKED SALMON</b> 12 pappadum   miso mayonnaise   sweet and sour shiitake	<b>STEAKS</b>	with pepper sauce, béarnaise or truffle butter   vegetables
	<b>PUMPKIN SPREAD</b> 10 forrest mushrooms   chestnut   goat cheese   flatbread		<b>KLOOSTER STEAK</b> 22 menu +3
	<b>STEAK TARTARE</b> 14 crispy salsify   cream of BBQ sweet potato menu +2		<b>TOURNEDOS FILLET STEAK</b> 27 menu +8
	<b>CRAYFISH BAVAROIS</b> 14 samphire   kohlrabi   yuzu mayonnaise   foccacia menu +2		
	<b>TUSCAN TOMATO SOUP</b> 7 basil		
<b>SOUP OF THE DAY</b> 7 our staff will tell you about this			
<b>SALADS</b>	<b>PASTRAMI</b> 14 as main course + 4,- portobello   quail eggs   coleslaw   BBQ dressing menu +2	<b>SIDES</b>	<b>ROASTED SWEET POTATOE</b> 5 sour cream   chimichurri
	<b>BUTTERNUT SQUASH</b> 14 as main course + 4,- port figs   Tête de Moine cheese   garlic and maple dressing menu +2		<b>SEASONAL VEGETABLES</b> 6 mix from vegetables of the season
			<b>FRESH FRIES</b> 4 with mayonnaise
<b>CLASSICS</b>	<b>KLOOSTER BURGER</b> 18 medium onion-bacon compote   cheddar   cajun tortilla	<b>DESSERTS</b>	<b>CARROT CAKE</b> 7 cardamom cream   pineapple   coconut   pineapple sorbet
	<b>DUCK CONFIT</b> 22 sauerkraut   onion puree   beurre noisette muslin menu +3		<b>STICKY BROWNIE</b> 7 rose gel   hazelnut   strawberry sorbet
	<b>SATÉ</b> 17 chicken thighs   cassava chips   atjar		<b>VANILLE PANNACOTTA</b> 7 blueberry   hazelnut crumble
	<b>BRAZILLIAN CHURRASCO</b> 19 BBQ steak   chipotle chicken   lamb sausage   grilled vegetables   chimichurri		<b>COUPE APPLECRUMBLE</b> 7 vanilla ice-cream   brandy raisins   whipped cream
			<b>ESPRESSO MARTINI ETON MESS</b> 9 espresso martini cream   meringues   vanilla icecream menu +2
		<b>CHEESES</b> 10 Blauwklaver   Blije Geit   Hooibloem   boeren Brokkel menu +3	

At all main courses we will serve fresh fries with mayonnaise

**DINNER**