

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>COPPA DI PARMA</b> 5 thinly sliced dried ham   pickles		<b>WHOLE DORADE</b> 22 lemon ratatouille   chimichurri <small>menu +3</small>
	<b>OLIVES</b> 3.5 green & black olives   olive oil		<b>GNOCCHI KURKUMA</b> 19 curry jackfruit   turnip greens   macadamia
<b>STARTERS</b>	<b>CARPACCIO</b> 12 truffle mayonnaise   Parmesan   arugula	<b>VEGA</b>	<b>AVOCADO BURGER</b> 18 crispy corn   onion compote   BBQ sauce
	<b>BABA GANOUSH</b> 9 radish   cress   pomegranate   sunflower seeds		<b>STEAKS</b>
	<b>SMOKED SALMON</b> 12 pappadum   miso mayonnaise   sweet and sour shiitake	<b>KLOOSTER STEAK</b> 22 <small>menu +3</small>	
	<b>CHARCUTERIE PLATTER</b> 15 Vitello Tonato   Coppa di Parma   steak tartare <small>menu +3</small>	<b>TOURNEDOS FILLET STEAK</b> 27 <small>menu +8</small>	
	<b>STEAK TARTARE</b> 14 classic   quail egg <small>menu +2</small>	<b>SIDES</b>	
	<b>TUSCAN TOMATO SOUP</b> 7 basil		<b>SEASONAL VEGETABLES</b> 6 mix from vegetables of the season
<b>SOUP OF THE DAY</b> 8 our staff will tell you about this	<b>FRESH FRIES</b> 4 with mayonnaise	<b>DESSERTS</b>	<b>PEANUT BUTTER &amp; JELLY</b> 7 french toast   vanilla ice-cream
<b>SALADS</b>	<b>CAESAR</b> 12 as main course + 4,- crispy chicken thighs   Parmesan   anchovies   egg		<b>STICKY TOFFEE BROWNIE</b> 7 rhubarb & caramel sauce   vanilla ice-cream
	<b>PECORINO</b> 10 as main course + 4,- green asparagus   fregola   spinach   fig compote		<b>RED VELVET CAKE</b> 7 strawberries   yogurt-basil ice-cream
<b>CLASSICS</b>	<b>KLOOSTER BURGER</b> 18 medium onion-bacon compote   cheddar   cajun tortilla		<b>COUPE APPLE CRUMBLE</b> 7 vanilla ice-cream   brandy raisins   whipped cream
	<b>SATÉ</b> 17 chicken thighs   cassava chips   atjar		<b>COCONUT MOCHI'S</b> 9 pineapple   macarons <small>menu +2</small>
	<b>SMOKEY RIBS</b> 19 corn bread   oriental bok choy	<b>CHEESES</b> 10 Boerenpracht   Blije Geit   Shorpshire blue   Bussummer <small>menu +3</small>	
	<b>STEAK TARTARE</b> 19 as main course   classic   quail egg   crostini		
<b>BBQ BROCHETTE</b> 19 steak   yogurt chicken   pork belly   roasted sweet pepper   padron pepper   cowboy butter			

Information about allergens can be obtained from our employees. Feel free to ask us about it!

At all main courses we will serve fresh fries with mayonnaise

**DINNER**