

# DE RIDDERHOF

## TO SHARE

|   |    |
|---|----|
| <b>BREED TO BREAK</b>                | 6  |
| salted butter - aioli   |    |
| <b>CHARCUTERIE</b>  | 16 |
| focaccia - cornichons - spianata romana - chorizo - coppa di parma  |    |
| <b>OYSTER CLASSIC</b>   | 12 |
| 3 pieces   raspberry vinegar   lemon  |    |
| <b>BAKED OYSTERS</b>  | 18 |
| 3 pieces   pak choi   Asian dressing  |    |
| <b>GRATINATED OYSTERS</b>   | 15 |
| 3 pieces   herb butter   aged cheese  |    |
| <b>SUSHI</b>  |    |
| <b>DRAGON</b>  VEGAN OPTION POSSIBLE | 18 |
| shrimp - avocado - unagi - sriracha   |    |
| <b>SURF &amp; TURF</b>  | 18 |
| carpaccio - shrimp - garlic   |    |
| <b>TEMPURA ZALM</b>   | 16 |
| japanese mayonnaise - unagi   |    |
| <b>SPICY TUNA</b>   | 16 |
| sriracha - cucumber   |    |
| <b>SASHIMI MIX</b>  | 18 |
| salmon - tuna   |    |
| <b>SOUP</b>   |    |
| <b>TRUFFEL</b>                     | 10 |
| brick dough   |    |
| <b>KREEFT</b>   | 19 |
| Crostini - garnish of crayfish  |    |
| <b>TOM KHA KUNG</b>   | 10 |
| coconut soup - shrimp   |    |
| <b>VEGAN TOM KHA</b>               | 10 |
| Coconut soup - vegan shrimp   |    |

## MAINS

|   |       |
|---|-------|
| <b>TENDERLOIN</b> 170 GRAMS / 340 GRAMS   | 31/59 |
| Pommes dauphine - chicorée - jus de Madère  |       |
| <b>ENTRECÔTE</b> 170 GRAMS  | 28    |
| peppersauce - Chinese cabbage - sweet potato  |       |
| <b>DEER</b> 170 GRAMS   | 29    |
| red cabbage - spice cake - calvados   |       |
| <b>CHUCKSTEAK</b>   | 26    |
| braised - oyster mushroom - mashed potatoes - leek  |       |
| <b>SALMON</b>   | 25    |
| noodles - teriyaki - coconut  |       |
| <b>RED MULLET</b>   | 27    |
| antiboise - pumpkin - gnocchi   |       |
| <b>TUNA</b>   | 28    |
| sprouts - spring onion - edamame - parsley oil  |       |
| <b>MELANZANE</b>   | 21    |
| eggplant - tomato - cheese  |       |
| <b>GNOCCHI</b>   VEGAN POSSIBLE | 21    |
| truffle - mushroom - parmesan   |       |
| <b>BURGERS</b> WITH FRIES   |       |
| <b>ANGUS</b>  | 21    |
| cheddar - bacon - BBQ sauce   |       |
| <b>CRISPY CHICKEN</b>   | 21    |
| Sweet and sour cucumber - red curry mayonnaise  |       |
| <b>SHRIMP</b>   | 23    |
| Crispy - chili garlic mayonnaise  |       |
| <b>SIDES</b>  |       |
| <b>FRIES</b>  | 5     |
| <b>SWEET POTATO FRIES</b>   | 6     |
| <b>PARMESAN TRUFFLE FRIES</b>   | 9     |
| <b>MIXED SALAD</b>  | 6     |
| <b>STIR-FRIED VEGETABLES</b>  | 8     |

*chef's choice!*

### 2 COURSES 38

starter - main course

### 3 COURSES 48

starter - main course - dessert

### 4 COURSES 58

starter - intermediate course - main course - dessert

## STARTERS

|   |    |
|---|----|
| <b>CARPACCIO</b>  | 15 |
| old cheese - shallot - arugula - chives - vinegar   |    |
| <b>PEKING DUCK</b>  | 16 |
| spring roll - hoisin - sesame - leek  |    |
| <b>TACO STEAK TARTARE</b>   | 15 |
| sweet and sour cucumber - yuzu - yakitori   |    |
| <b>TUNA</b>   | 16 |
| tartare & seared - furikake - wasabi  |    |
| <b>COQUILLE</b>   | 16 |
| two pieces - red curry - parmesan   |    |
| <b>SALMON TATAKI</b>  | 15 |
| Ponzu - jalapeño - chives   |    |
| <b>WATERMELON</b>  | 13 |
| sashimi - wakame - soy dressing   |    |
| <b>VEGAN TACO</b>  | 13 |
| corn - edamame - red onion - cucumber - wasabi  |    |

 = VEGETARIAN

 = VEGAN

FOR ALL INFORMATION ABOUT ALLERGENS, YOU CAN CONTACT THE STAFF.

# DE RIDDERHOF

UNTIL 4:00 PM

## SANDWICHES

### CARPACCIO 16

old cheese - arugula - pine nuts

### PHILLY CHEESE STEAK 17

tenderloin cubes - béchamel sauce

### SPICY CHICKEN 15

chili - spring onion - red pepper

### PULLED SALMON 15

yakitori - sweet and sour cucumber - wasabi mayonnaise

### TUNA 15

cucumber - red onion - spicy mayonnaise

## CROQUETTES

### BEEF 10

2 on bread - mustard

### SHRIMP 14

2 on bread - yuzu mayonnaise

### VEGAN 11

2 on bread - mustard

## PRIVATE PARTY?

THE RIDDERHOF OFFERS SEVERAL {PRIVATE} SPACES. THESE CAN BE BOOKED INDIVIDUALLY OR IN COMBINATION WITH A COMPLETE ARRANGEMENT. FEEL FREE TO MAKE AN APPOINTMENT SO WE CAN DISCUSS THE OPTIONS OVER A CUP OF COFFEE.

DRINKS | PARTY | WEDDING | PRIVATE DINNER

## EGGS

### FRIED EGG RIDDERHOF 15

veal pastrami - truffle - aged cheese - arugula

### FRIED EGG CLASSIC 12

cheese - ham

### EGGS NORWEGIAN 13

smoked salmon - poached egg - hollandaise

### EGGS BENEDICT 12

ham - poached egg - hollandaise

### EGGS FLORENTINE 12

spinach - poached egg

### OMELET 13

bell pepper - onion - mushrooms

## 12 O'CLOCK

### RIDDERHOF 16

truffle soup - carpaccio sandwich - mini wagyu burger

### FISH 16

Thai coconut soup - tuna sandwich - salmon taco

### VEGAN 16

Thai coconut soup - grilled vegetable sandwich with cashew pesto - gyoza - vegan taco

## SALADS

### CAESAR CHICKEN 13

little gem lettuce - parmesan - boiled egg - red onion

### CAESAR SHRIMP 14

little gem lettuce - parmesan - boiled egg - red onion

### GOAT CHEESE 12

mesclun - walnuts - honey mustard dressing - beet

### STEAK 17

mesclun - burrata - chili sauce - cashew - bell pepper - bean sprouts - beef tenderloin

## POKÉBOWL SMALL/LARGE

corn - edamame - cucumber - red onion - avocado - wakame

### TUNA 13/17

sriracha mayonnaise

### CRISPY CHICKEN 12/16

sriracha mayonnaise

### SALMON 12/16

Wasabi mayonnaise

### VEGAN GAMBA 13/17

vegan wasabi mayonnaise

## GET IN TOUCH!

MONDAY - CLOSED

TUESDAY TO SUNDAY 12:00 PM TO 10:00 PM

INFO@RESTAURANTDERIDDERHOF.NL

010 5911211

FOLLOW US ON SOCIAL MEDIA @DE\_RIDDERHOF



= VEGETARIAN



= VEGAN

| FOR ALL INFORMATION ABOUT ALLERGENS, YOU CAN CONTACT THE STAFF.