DINNER SLAGER AAN DE SCHANS

ENGLISH MENU

STARTERS

Bread with tapenade and herb butter 5.00
for two persons

Ibericos 14.50
various dried hams and sausage, cheese

Local mustard soup 8.00
with smoked eel

Twisker beef carpaccio 15.50
with aged 'Zaanlander' and truffle mayonnaise

Smoked salmon and smoked eel 13.00
with red beetroot, wakame and soy-sesame vinaigrette

Risottini V 12.50
green asparagus and Parmesaen cheese

Gamba a la plancha 14.00
with aioli

Wild spinach salad 12.75
confit de canard, duck liver, croutons and roasted garlic

MAIN COURSES

Steak and fries 31.50
tenderloin steak with sautéed mushrooms and homemade gravy

SPECIALITEIT VAN DE CHEF

Côte de Veau from local farm Lindenhoff, Baambrugge 34.50 p.p.
grilled, served with café de Paris sauce (for two persons)

LINDENHOFF
THUIS AAN TAFEL, ALS IN EEN RESTAURANT

Pan seared cod 24.50
Dutch shrimps and 'Zaanse' mustard beurre blanc

Guinea fowl 23.50
with chicory and vanilla sauce

Fresh ravioli V 22.50
artichoke with tarragon sauce

Pork tenderloin 24.00
with creamy mushroom sauce

DESSERTS

Crème Brûlée 8.50
with amarena cherry ice cream

Tarte Tatin 9.50
upside-down apple pie with cinnamon ice cream

Two scoops ice cream with whipped cream 6.00

Chocolate trio 9.50
different kinds of chocolate

Scroppino 8.00
vodka, prosecco and lemon sorbet

Cheese platter 14.00
international cheeses with fig bread and quince compote

We make smaller portions for the kids. That way they too can enjoy all our dishes.

Please inform us of any food allergies.