



Eeterij
De Lierderhoeve



Our menu



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Lierderhoeve Classic menu

3 courses € 39.50 (These dishes can also be ordered separately)

Starters

Beef carpaccio

Beef carpaccio | truffle mayonnaise | rocket salad |
seed mix | Parmesan cheese

Lierderholt hats

Mushrooms | cream cheese | herb butter | Parmesan cheese

Mediterranean tomato soup

Chive | crème fraîche

Main courses

Spare ribs Lierderhoeve

Aioli | French fries

Pork tenderloin

Bacon | brie | mustard sauce

Salmon fillet

Sweet potato | mini leeks | lemon dill butter

Ravioli

Ricotta cheese | spinach | rocket salad | cherry tomato |
seed mix | pesto cream sauce

Desserts

Tasty toffee

2 scoops of vanilla ice cream from Co | caramel sauce | whipped cream

Affogato

Vanilla ice cream from Co | espresso

* Do you have an allergy? Please inform our staff and we'll be happy to help.



Starters

| | |
|---|---------|
| Scallop red beet caviar green asparagus walnut | € 15.50 |
| House-Smoked Trout parsnip cucumber horseradish carrot | € 15.50 |
| Beef Tartare pallet | € 15.50 |
| Red Beet Tartare ✓ goat cheese walnut shimeji mushrooms | € 13.50 |
| Pumpkin Soup ✓ gruyère cheese seeds | € 10.50 |
| Smoked Duck Breast sweet onion blackberry celeriac hazelnut | € 14.50 |

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Main Courses

Filet Mignon Rossini € 38.50
2 small beef tenderloins | duck liver | green asparagus
brioche | Madeira jus

Rack of Lamb € 36.50
pistachio | celeriac | sweet onion | potato

Venison Sukade € 27.50
red cabbage | potato | truffle | stewed pear

Duck Breast € 32.50
carrot | red beet | blackberry

Sea Bass € 27.50
green asparagus | sweet onion | potato | chives | white wine

Monkfish € 28.50
tomato | basil | lentils | Thai shellfish | Hollandaise

Roasted Celery ✓ € 23.50
blue cheese | onion | brioche | radish | chervil

Slow-Cooked Leek ✓ € 24.50
cauliflower | chickpeas | Romanesco | ajo blanco

Salad € 21.50
wild mushrooms | beef tenderloin tips | mixed nuts | truffle
dressing



Feel free to ask our team for a wonderful wine recommendation to pair with your meal

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Dry Aged Meat

Market price

Dry aging is a process in which meat is aged for 4 weeks in a special climate-controlled cabinet. In our dry-age cabinet, humidity, air circulation, and temperature (between 0°C and 1°C) are strictly monitored. During the aging process, up to 15% of the moisture in the meat evaporates, and natural enzymes break down the muscle tissue. This results in meat with an incredibly tender texture.

This delicious, tender meat is served with fresh seasonal vegetables and jus. Choice of red wine jus or Madeira jus.



Side Dishes

French Fries

€ 5.50

With truffle mayonnaise

Fresh salad

€ 4.50

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Desserts

| | |
|---|---------|
| Cheesecake blueberry white chocolate | € 12.50 |
| Pumpkin blackberry mascarpone caramel | € 13.50 |
| Passion Fruit sponge cake parfait coconut | € 12.50 |
| Coffee with Friandises Coffee friandises | € 10.50 |



Dessert beer

XYAUYÙ BARREL RUM BARREL AGED VANILLA | RAISINS | CARMEL € 11,25

After 3–4 weeks of fermentation, the young beer matures for 6 to 18 months in tanks before aging further in Caroni rum barrels for 12 to 60 months. The story begins in Trinidad, where Teo Musso's friend Luca Gargano discovered the legendary Caroni distillery in 2004. Although it had closed, a precious stock of rum barrels remained, which Teo brought to Europe. In these barrels, Xyauyù develops its rich, complex aromas, a perfect fusion of rum, time, and craftsmanship, ready to come alive in the glass.

XYAUYÙ FUMÉ WHISKY BARREL AGED HARMONIOUS | RIPE FRUIT | SMOKY € 11,25

This exceptional creation from Birra Baladin undergoes a long and patient aging process: first up to 18 months in tanks, then as long as 5 years in oak barrels from the iconic Scottish Laphroaig distillery. Thanks to these casks, Xyauyù Fumè develops a layered character with notes of peat smoke, salinity, and medicinal wood, perfectly balanced by the sweetness of dried fruit and caramel. Still and uncarbonated, yet full of depth, this beer flows like a fine wine with a velvety mouthfeel and a character that honors the art of aging in whisky barrels.

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Dessert wine

Alvear Moscatel | Montilla-Spain

Grape variety: Muscat

€ 4.80 per glass

This amber-colored sweet wine has an intense aroma of muscat and ripe fruits. The sweet flavor finishes refreshingly. An excellent pairing with various desserts.

Eminencia Pedro Ximenez PX | Jerez-Spain

Grape variety: Pedro Ximenez

€ 5.70 per glass

A beautiful dessert wine with a deep mahogany color. The taste is richly sweet and intense, with notes of prunes and chocolate.

Perfect Endings

A delicious cup of **coffee, espresso, decaf, cappuccino, latte macchiato, flavored tea, or fresh mint tea** is always a lovely way to end your meal.

And for a little something extra... choose a nice **liqueur** to go with it.

Or opt for one of our special coffees:

Irish | Spanish | Italian | French

Make your special coffee even more special with a **scoop of Co's vanilla ice cream!**

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