



Our menu

Appetizer


Breadboard  € 5.50
Bread served with aioli, olive oil and fleur de sel

Fried garlic prawns € 7.00

Steak skewer with garden herb oil € 7.00

Bruchetta with tomato and basil  € 5.50

Soup

Pumpkin soup  € 7.95
Pumpkin seeds | spring onion

Mediterranean tomato soup  € 7.95
Chive | crème fraîche




*Do you fancy a glass of bubbly?
Ask our team for advice.*

Starters

Carpaccio € 14.00
Beef carpaccio | truffle mayonnaise | rocket salad | seed mix | Parmesan cheese

Steak tartare € 14.50
Truffle oil | Amsterdams zuur | truffle chips | poached egg


Soft-steamed salmon € 14.00
Salmon | furikake dip | sweet and sour vegetables | pearls of cucumber | lime cream

Goat's cheese (v) (also available in a tuna version)  € 13.00
Creamy goat's cheese | carrot | smoked almonds Tuna € 14.50

Lierderholt hats  € 9.50
Mushrooms | cream cheese | herb butter | Parmesan cheese

Salads

All our salads are served with artisan white or brown bread

| | Starter | Main course |
|--|---------|-------------|
| Carpaccio salad Truffle mayonnaise rocket salad seed mix Parmesan cheeses | € 16.50 | € 18.50 |
| Smoked salmon salad Sweet and sour vegetables lime mayonnaise | € 16.50 | € 18.50 |
| Goat's cheese salad (v) (vegetarian option available)  Gratinated goat cheese bacon walnuts balsamic vinegar | € 16.00 | € 18.00 |

* Do you have an allergy? Report it to our team and we will be happy to help you.

Main courses



Meat

These main courses include matching seasonal garnishes

Duo of veal € 31.50
Entrecote | sucade (veal shoulder meat) | celeriac | own gravy

Jewish fillet € 29.50
Grilled | parsnip | celeriac |
choice of truffle gravy, pepper cream sauce or herb butter

Pork neck € 26.50
Slow-cooked | baby corn | celeriac |
choice of truffle gravy, pepper cream sauce or herb butter

Dry aged meat Ribeye € daily price
Extremely tender meat | aged for 4 weeks | Tomahawk per 100 grams € 12.75
daily fresh seasonal vegetables |
choice of truffle gravy, pepper cream sauce or herb butter

Lierderhoeve specials

Lierderhoeve specials are served with fries

Spare ribs Lierderhoeve € 25.00
Garlic sauce

Mixed grill from the Big Green Egg € 29.50
Beef steak | pork tenderloin | chicken breast | corn on the cob | roasted tomato |
garlic and cocktail sauce Supplement: spare ribs € 5.50

Fish

These main dishes are served with seasonal side dishes

Cod € 29.50
Cod fillet | shrimp croquette |
mini fennel | cauliflower | antiboise

Red gurnard € 28.00
Fried on the skin | mini fennel |
cauliflower | white wine sauce



Feel free to ask our team for a fine matching wine!

Side dishes

Fresh salad € 0.00
Fresh ingredients

Fries € 4.75
Mayonnaise

Roseval potato € 5.25
Rosemary | thyme | aioli

Seasonal vegetables € 5.50
Fresh ingredients

Vegetarian

Pumpkin risotto € 24.00
Roasted pumpkin | pumpkin seeds |
goat cheese | lamb's lettuce

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