



FOOD



**HET
GEGEVEN
PAARD**

LUNCH

11.30 - 15.00

SANDWICHES WHITE / MULTIGRAIN

Crispy Parsnip 🌱 12,5

Korean coleslaw, furikake, miso-yuzu mayonnaise, red cabbage

Goat Cheese 🌱 13

pumpkin hummus, beetroot, walnuts, honey-mustard mayonnaise, apple

Indonesian Pulled Salmon 13,8

cucumber, onion, X.O. mayonnaise, kentang, cashew nuts, emping

Rib-eye 14,8

piccalilly mayonnaise, onion, pickle, tomato, seed mix

Tortillas

Pulled Mushroom Massala 🌱 13,5

cucumber, tomato, sriracha mayonnaise, iceberg lettuce

Free-range Chicken Fajitas 13,5

lime aioli, mushrooms, iceberg lettuce, red cabbage, onion



🌱 vegetarian

(🌱) can be made vegetarian

🌱 vegan

(🌱) can be made vegan

Warm Dishes WHITE / MULTIGRAIN

HGP "12 o'clock" 🌱 15,5

pumpkin soup, sandwich with Cas & Kas croquette, sandwich with pulled mushroom massala

"12 o'clock" 15,8

pumpkin soup, sandwich with free-range beef croquette, sandwich with rib-eye

Cas & Kas Croquettes 🌱 12,5

salad, mustard **fries instead of bread optional + 1,5**

Free-range Beef Croquettes (Heeren van Loosdrecht) 12,5

salad, mustard **fries instead of bread optional + 1,5**

"Uitsmijter" (Fried Eggs) 9,5

toppings of your choice:

mushrooms + 1 / cheese + 1,5

ham + 1,5 / veal bacon + 2,5

Gluten-free bread available on request + 1,8

Our Story, Your Plate

The basis of a good dish starts with the quality of our ingredients. Discover more about our suppliers:



ALL DAY MENU

FROM 11:30

Tear & Share Bread 🌱	9
truffle butter, olive oil, pumpkin hummus	
Seasonal Soup	daily price
with changing garnish, bread	
Pumpkin Soup 🌱	7,5
ginger, coconut, chili oil, bread	
Goat Cheese Salad 🥕	19,3
quinoa, red cabbage, beetroot, pumpkin, chickpeas, harissa mayonnaise, bread	
Fish Salad	20,8
Indonesian pulled salmon, catch of the day, crispy mussels, X.O. mayonnaise, furikake, squid crackers, bread	

ZIE ONZE
ANDERE MENU'S
SEE OUR OTHER MENUS



DIETARY REQUIREMENTS/ALLERGIES?
Our staff are
happy to help.

SIDE DISHES

Fries with mayonnaise and ketchup (🌱)	5,0
Fresh salad 🌱	4,5
Extra sauce	0,8

🥕 vegetarian

(🥕) can be made vegetarian

🌱 vegan

(🌱) can be made vegan

DINNER

FROM 17.00

Starters

Truffle Croquettes 🌱	10,8
piccalilly mayonnaise, pumpkin hummus, beetroot, shiso	
Wine suggestion: Monteclain, Grenache Rosé	
Forest Pie 🌱	12,5
mushroom ragout, walnuts, red cabbage, spring onion, vene cress	
Wine suggestion: Torres, Magnetic Garnacha Tinta, Syrah	

Main Courses

Planted Satay 🌱	23,5
peanut sauce, pickles, kentang, cassava, fries	
Beer suggestion: Playground, vandeStreek IPA <0,5%	
HGP-burger 🌱	23
BBQ sauce, bun, cheddar, tomato salsa, pickle, cucumber, onion ring, iceberg lettuce, corn, fries	
Beer suggestion: Hazy Weekend, vandeStreek NEIPA 6,6%	
Catch of the Day	25,8
smoked potatoes, seasonal vegetables, celeriac cream, changing sauce	
Wine suggestion: Torres, Magnetic Garnacha Blanco, Sauvignon Blanc	
Thai Yellow Curry 🌱	22
carrot, pumpkin, chickpeas, pak choi, basmati rice, cashew nuts, cucumber salad, coriander	
Wine suggestion: II Cigno, Pinot Grigio	



More main
courses on
the next
page!

Chicken Thigh Satay 23

peanut sauce, pickles, kentang, cassava, fries

Beer suggestion: Pauwel Kwak Blond 7,4%

Hybrid Burger 23,5

bun, veal bacon, BBQ sauce, cheddar, tomato salsa, pickle, cucumber, onion ring, iceberg lettuce, corn, fries

Beer suggestion: Gluiperd, Brouwerij Hommeles Tripel 8,0%

Loaded Fries Pulled Salmon 22,8

lime aioli, coleslaw, lemon, fries, kentang, red chili

Wine suggestion: Croix D'Or, Réserve Chardonnay

Confit Veluwe Duck Leg 25,5

smoked potatoes, seasonal vegetables, celeriac cream, truffle jus

Wine suggestion: La Linda, Malbec

Desserts

Sabayon gluten-free 9,8

cava, yogurt ice cream, atsina, white chocolate, peanuts

Tiramisu 🍄 9,8

espresso, biscuits, hazelnut, cocoa, atsina, mocha beans

Lemon Curd 9,8

pistachio ice cream, biscuit base, meringue, atsina, caramel pieces

Cheese Platter 1 person 🥕 10,8

Utrechtse Oude Gracht, Rotterdam goat cheese, Bleu de Wolvega, sugar bread, apple syrup, walnuts, dried figs

BITES TO SHARE

FROM 11.30 AM

Nut mix from Nootzaak Gotje 🥕 5,0

Iberico Chips 5,0

with lime aioli

Cheese platter 2 persons 🥕 17,8

Utrechtse Oude Gracht, Rotterdam goat cheese, Bleu de Wolvega, sugar bread, apple syrup, walnuts, dried figs

Crispy Cauliflower 🍄 11,5

miso-caramel & gochujang

Wakame Croquettes 🍄 11,5

8 pieces, miso-yuzu mayo

Nachos Classic 🍄 11,3

cheddar, jalapeños, tomato salsa, bean dip, guacamole

Parmesan Fries 🥕 7,5

truffle mayo

Crispy Chicken 11,5

8 pieces, Korean BBQ sauce

Mini Mexicanos 11,5

8 pieces, peanut ketchup

Cheese sticks 🥕 11,5

8 pieces, chili sauce

Cas & Kas Bitterballen 🍄 11,5

8 pieces, mustard

Beef Bitterballen (Heeren van Loosdrecht) 11,5

8 pieces, mustard

Mixed Snacks 🥕🍄 14,8

4 bitterballen, 4 cheese sticks, 4 mexicanos, chili sauce, mustard

