



eetcafé de hooykist

Starters

		€
Tomatensoep	Soup of fresh tomatoes with a dash of chive cream	3,50
Uiensoep*	Spicy French onion soup with a gratinated cheese crouton	3,90
Siciliaanse Escargots	Vermouth marinated snails gratinated with garlic butter and mature cheese	5,20
Leiden aan zee	Sauteed mussels with vegetables, a dash of garlic and served on toast	5,20
Carpaccio	Thinly sliced beef with rucola salad, pine nuts, capers, Parmesan cheese and a tomato basil vinaigrette	7,40
Blikvanger	Tuna salad, olives, tomato, red onion rings and jalopeño peppers	6,40
Kom er Bij*	Goat cheese served with honey on grilled aubergine, courgette and tomato	6,20
Lam'our	Salad of lamb's shank, sauerkraut, tomato and avocado with blueberry dressing	6,80
Marsmannetjes*	Salade of green asparagus, artichoke, quail eggs and hazelnuts with a butter mint dressing	6,80
Stokbrood*	Basket of cornbread accompanied by a garlic herb butter or tapenade	3,00
Stokbrood à la Ellen*	Cornbread with garlic herb butter, gratinated with cheese	3,50

Main Courses

		€
Spare Ribs	Marinated then grilled pork ribs accompanied by a garlic sauce	12,40
Mixed Grill	A mixture of grilled meats accompanied with a chive sauce	12,90
Entrecote Speciale	Fried sirloinsteak with mushrooms, red onion, leek, bacon and spring onion	13,60
Orginele Pepersteak	Rumpsteak rolled in wholegrain mustard and cracked black pepper, served with garlic butter	13,20
Niet Mokken Lekker...	Warm shrimp salad with thinly sliced, stir-fried vegetables, mushrooms and devil sauce	13,50
Gevaarlijk Lekker	Grilled crocodile tail with a spicy, warm guacamole sauce	15,90
Tokkie	Whole roasted chicken from the oven with basil mayonnaise dip	12,20
Alle Gekheid...	Turkey skewer served with saté sauce and coleslaw salad, prawn crackers and fried onions	12,00
Sprong in de Wei	Grilled marinated lamb chops with a honey thyme red wine saus	15,90
Spaarpot	Fried medaillons of pork with a rich mushroom cream sauce	13,20
Gipsvlucht	Original home made Wienerschnitzel with Stroganof sauce	9,90
Droom van Neptunus	Trio of salmon, tuna and pangasius fillet in lime spring onion sauce	13,20
Onderwater Wals	Rolled fillet of sole filled with salmon served with lobster sauce	13,40
Propvol*	Sweet peppers filled with wild spinach, sun dried tomatoes, mushrooms, mozzarella and tomato basil sauce, thrown with pumpkin seeds	11,80
Speldenkussen*	Burrito filled with red beans, cactus, sweet corn, tomato, red onion and wild forest mushrooms, served with gorgonzola sauce	11,80

All main dishes are served with vegetables, fresh salad and Belgium fries

Dishes marked with * are suitable for our vegetarian guests

Tip! Have some mayonnaise or ketchup € 0,40 - Kitchen is open daily from 17.⁰⁰ until 22.⁰⁰



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Desserts

		€
Desserts wine	A glass of Muscat de Rivesaltes "Soleil"	2,60
Uit de oude doos	Chipolata mousse with raisins soaked in amaretto with whipped cream	4,00
Dame Blanche	Vanilla ice cream with chocolate sauce, almonds and whipped cream	4,40
Elfenmaal	Fruits of the forest yoghurt ice with red berries and whipped cream	4,80
Klapperballen	Chocolate ice rolled in coconut and whipped cream	4,80
Coupe Hooykist	Vanilla ice cream, pieces of pear served with amaretto cream	4,60
Crème brulee	Vanilla crème brulee with berries and vanilla ice cream	5,20
Rechtbank	Profiteroles filled with advocaat whipped cream, chocolate sauce and ice cream	5,00
Vadertje tijd	Brownie with after-eight ice cream and whipped cream	5,20
Leidsche Punt	Hot or cold apple-pie with cinnamon ice cream and whipped cream	4,90
Fruithapje	Mango, papaya, cherries and black currant sorbet with berry coulis	4,90
Van Leiden tot Gouda	A selection of Dutch cheeses with cornbread and creamy butter	5,80
Koffie Hooykist	Coffee served with three old Dutch liquors	5,00
Koepamoer	Lovers surprise dessert for two	11,50

Beverages

		€
Duo Penotti	Belgium chocolate truffels, to share or to keep yourself	3,00
Hot Beverages	A wide selection of teas	1,70
	Espresso, Coffee	1,90
	Cappuccino, Cafe au lait	2,00
	Leidsche coffee, Coffee Hooykist	5,00
	French, Spanish, Italian, DOM or Irish coffee	5,00
Cognac	De LaRoche***	3,30
	Courvoisier V.S., Martell V.S.	3,80
	Remy Martin V.S.O.P.	4,20
	Calvados, Armagnac	3,80
Liquors	Safari, Passoa, Pisang Ambon, Malibu	3,30
	Amaretto, Tia Maria, Sambuca, Kahlúa, Southern Comfort	3,30
	Baileys, DOM Bénédictine	3,80
	Grand Marnier, Cointreau, Drambuie	4,20
Whisky/Whiskey	Famous Grouse, Jameson	3,00
	Johnnie Walker Red, Ballantines	3,30
	Johnnie Walker Black	3,80
	Glenfiddich, Four Roses, Jack Daniel's	4,20
Cigars	A wide range of cigars, please ask the waiter for the cigar box	from 1,10