

PAVILJOEN HET HOUTSE MEER



Share the winter at Het Houtse Meer



MENU WINTER 2020



Welcome to Het Houtse Meer!

It's time for the winter leaflet again as the beautiful autumn colours disappear and leave the lakeside trees bare. Although this too offers some lovely pictures, particularly in the early mornings when there is ground frost and a low winter sun shining across the lake.

This winter, the theme is Trappist beer. Our beverages committee has done reconnaissance for you and has brought back all 12 Trappist beers in the world to Het Houtse Meer! Trappist beer is not a kind of beer as such, it's beer that is brewed by monks in a monastery.

We highly recommend the 'suggestion from our taste experts' for food sharing and hope you will find this winter leaflet deliciously inspiring!

Our taste experts are only too happy to help with their favourite recommendations.

ALLERGENS

You will see numbers after the dishes in this menu. These numbers indicate which allergens have been used in this dish. There are 14 different allergens. The index below shows which number refers to which allergen.

If you have any other questions, please do not hesitate to ask!

- | | | | | | | | | | | | | | |
|--------|--------|-----|------|------|------|-----------|---------|------|---------|----------|-------|--------------|-----------------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| | | | | | | | | | | | | | |
| Gluten | Celery | Egg | Milk | Nuts | Fish | Shellfish | Peanuts | Soya | Mustard | Molluscs | Lupin | Sesame seeds | Sulphur Dioxide |

DRINKS

COFFEE & TEA

Coffee.....	2.75
Espresso	2.75
Double espresso.....	3.85
Espresso macchiato	3.00
Cappuccino	3.00
Café au lait *.....	3.10
Latte macchiato	3.35
Latte macchiato with a flavour shot and whipped cream... 4.00	
<i>Caramel, hazelnut or white chocolate</i>	
Flat white	3.60
Hot chocolate.....	3.60
Hot chocolate with whipped cream	4.35
Iced coffee, mocha ice cream with espresso 1/3/4/5/8/9..	5.90
Iced coffee, mocha ice cream with espresso, whipped cream 1/3/4/5/8/9.....	6.65
Special coffees (Irish, French, Italian, Spanish) ..	7.40
Tea.....	2.75
<i>Forest fruits, rooibos, Sencha, lemon, Earl Grey, English</i>	
Fresh herbal teas:	
Ginger.....	3.10
Ginger & Mint	3.85
Ginger & Rosemary.....	3.85
Green mint.....	3.10
Morning wake-up.....	3.45
<i>Moroccan mint, apple mint and Jiaogulan (immortality herb)</i>	
Happy tummy.....	3.45
<i>Peppermint, lemon balm, herb fennel</i>	
Houtse tea.....	4.10
<i>Ginger, mint & orange</i>	

*Prepared with soy milk and oat milk on request. Surcharge of €0.50.

CAKES AND PASTRIES

Hazelnut meringue 3/4/5.....	4.35
Chocolate 1/3/4/5	4.35
Apple 1/3/4	4.35
Apple with whipped cream 1/3/4.....	5.15
Tasting of cakes and pastries 1/3/4/5	5.40

WATER

Fresh herb-infused waters:	
Lemon, rosemary.....	2.70
Mint, lemon.....	2.70
Chaudfontaine still/sparkling	2.75
Chaudfontaine still/sparkling 0.75l.....	6.00

SOFT DRINKS

Coca-cola (Regular, Light, Zero).....	2.75
Sprite.....	2.75
Orangina.....	2.90
Hero Cassis.....	2.90
Bitter lemon, Tonic.....	2.90
Rivella, Ginger Ale	2.90
Chocomel, Fristi.....	2.90
Lipton Ice Tea (Regular, Green).....	2.90
Schweppes premium ginger beer	3.60
Schweppes premium tonic (indian, hibiscus, matcha)..	3.60

JUICES

	SMALL	LARGE
Freshly-squeezed orange juice	3.75	4.75
Schulp brand fruit juices:		
Apple.....		3.10
Tomato juice.....		3.10

HIGH TEA

Get together to enjoy savoury and
sweet delicacies in combination
with a variety of teas.
For more information, go to Page 14!



BEERS

DRAUGHT BEERS

JUPILER bittersweet, fresh, easy-going 5.2%
 Glass 0.25..... 2.70
 Glass 0.33..... 3.40
 Glass 0.5..... 5.00

HERTOG JAN full-bodied, pleasantly bitter, fresh 5.1%
 Glass 0.25..... 2.90
 Glass 0.45..... 5.00

HOUTSE WEIZEN slightly bitter, fresh, banana 5.4%
 Glass 0.3..... 4.50
 Glass 0.5..... 6.00

LEFFE BLOND slightly sweet, fruity, touch of bitterness 6.6%
 Glass 0.25..... 4.00
 LEFFE DUBBEL full-bodied, slightly sweet, malty 6.5%
 Glass 0.25..... 4.00

BOTTLED BEERS

WHITE

Hoegaarden fresh, fruity, spiced 4.9%..... 3.75
 Witte Anker hop tones, tropical fruit, citrus 5.5%..... 5.00

BLOND

Houtse Blond grass, refreshing, citrus 6.5%..... 4.50
 Kwaremont mild, full-bodied, spice 6.6%..... 4.50

STRONG BLOND

Duvel subtle bitterness, slightly sweet, fresh 8.5%..... 4.50
 Omer full and creamy, fruity aroma, subtle bitterness 8%..... 4.50

TRIPEL

Houtse Tripel mild, fresh, fruity 8.5%..... 4.50
 Karmeliet spicy, mild bitterness, fruity 8.5%..... 5.00

IPA

Houtse Hop robustly bitter, fruity, caramel 6.5%..... 5.00
 Jopen Mooie Nel hop flavour, fresh, fruity 6.5%..... 5.00

AMBER

De Koninck slightly sweet, malty, touch of fruit 5.2%..... 4.50

DARK

Gouden Carolus sweet, slightly spiced, full-bodied 8.8%..... 4.50
 St. Bernardus abt 12 complex, strong, bittersweet 10%..... 5.00

LIMITED HOUTSE BEERS

Houtse Barrel Aged sweet, woody and vanilla 9%..... 4.50
 Houtse winter beer dark, spicy, warming 11%..... 4.50

BARREL AGED

KBS Bourbon Barrel Aged coffee, vanilla, chocolate 12.2%..... 8.00

STOUT & PORTER

Houtse Stout coffee, malty, strong 11%..... 5.00
 Bliksem black sabbath maple syrup, spicy, sweet finish 10%... 6.00

VLAAMS BRUIN / GEUZE

Rodenbach klassiek intense, sweet, sour 5.2%..... 4.00
 Boon Oude Geuze sour, fruity, sparkling 7%..... 4.00

GLUTEN-FREE

Grisette Bio intense bitterness, refreshing, dry finish 5.5%..... 4.50

ALCOHOL-FREE

Jupiler refreshing, mildly bitter, easy-going 0%..... 2.70
 Hoegaarden Radler thirst-quenching, fresh, citrus 0%..... 3.70
 Leffe Blond slightly sweet, fruity, touch of bitterness 0%..... 3.75

LOW IN ALCOHOL

Hoegaarden Radler thirst-quenching, fresh, citrus 2%..... 3.70
 Liefmans Fruitesse fresh, fruity, sweet 3.8%..... 3.95
 Kriek Max smooth, cherry-sweet, fruity 3.5%..... 4.50
 Playground (0.0%) fresh, robustly bitter, touch of fruit 0.5%.. 4.75

THE 12 TRAPPIST BEERS



La trappe bockbier spicy aromas, subtle, sweet undertones 7%... 4.50
 Orval distinctive, honey, fruity 6.2%..... 5.00
 Zundert spiced, slight bitterness, malty 8%..... 5.00
 Achel 8 mild bitterness, fruity, floral, touch of caramel 8%..... 5.00
 Chimay blauw dark and rich, intense, raisin after-taste 9%..... 5.00
 Rochefort 6 caramel, strong malt taste, dried fruit 7.5%..... 5.00

Westmalle tripel slightly sweet, slightly spiced, complex 9.5%... 5.00
 Tynt meadow licorice, dark fruit, full-bodied 7.4%..... 6.00
 Stiftt Engelszell Gregorius sweet chestnut, licorice, cacao 10.5%.. 6.35
 Spencer smooth, subtle, fruity aromas 6.5%..... 6.65
 Tre fontane tripel eucalyptus, sweet, slight hop bitterness 8%... 8.40
 Westvleteren 12 coffee, caramel, extremely full-bodied 10.2%... 14.50

HOUTSE WEIZEN

Slightly bitter, fresh, banana; alc. 5.4%



HOUTSE BLOND

Grass, refreshing, citrus; alc. 6.5%



HOUTSE TRIPEL

Mild, fresh, fruity; alc. 8.5%



HOUTSE STOUT

coffee, malty, strong; alc. 11%



HOUTSE HOP

Robustly bitter, fruity, caramel; alc. 6.5%



WINES & SPIRITS

WHITE WINES

	GLASS	BOTTLE
Verdejo - Viejo Marchanta - Spain.....	4.15	/ 20.75
<i>Juicy / fresh / smooth</i>		
Sauvignon blanc - Felines Jourdan - France...	4.60	/ 23.00
<i>Citrus notes / lychee / white flowers</i>		
Chardonnay - Corette - France	5.00	/ 25.00
<i>Tropical fruit / hint of oak wood / elegant</i>		
Pinot Grigio - Riff - Italy.....	5.50	/ 27.50
<i>Full of fruit / juicy / slight spice / con amore</i>		
Sauvignon Blanc - Steenberg - South Africa...	6.20	/ 31.00
<i>Aromatic spritz / grapefruit / exuberant</i>		

SWEET AND ROSÉ WINES

	GLASS	BOTTLE
Die Königin - Müller Thurgau and Kerner - Germany.....	4.00	/ 20.00
<i>Smooth / mildly sweet / friendly</i>		
Rosé - Cante Merle - France.....	4.05	/ 20.25
<i>Small red fruits / cheerful / juicy</i>		
Rosé - AIX - France	5.95	/ 29.75
<i>Fresh / berry fruits / sun</i>		

RED WINES

	GLASS	BOTTLE
Garnacha - Viejo Marchante - Spain	4.15	/ 20.75
<i>Mild / smoothly fruity / slight spice</i>		
Tempranillo - Enguera - Spain B10.....	4.40	/ 22.00
<i>Rich / temperamental / elegant</i>		
Merlot - Corette - France	4.90	/ 24.50
<i>Full of fruit / mild / characteristic</i>		
Primitivo-Orion - Masseria Li Veli - Italy...	6.00	/ 30.00
<i>Ripe cherries / currants / smouldering & mild</i>		
Rioja Crianza - Pena Aldera - Spain B10.....	6.15	/ 30.75
<i>Classic / wood-matured / siesta</i>		

MICHAEL AND SASCHA DE ROOIJ, 'DE GOUDEN TON' OOSTERHOUT

WINTER WINE

	GLASS	BOTTLE
Monastrell - Olivares - Spain.....	6.00	/ 30.00
<i>Ripe fruit/spice/ matured in wood</i>		

Mulled wine.....	4.50	
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SPARKLING WINES

Cava Reserva - Spain, piccolo 0.2 L.....	7.95	
<i>Sparkling / matured / refined freshness</i>		
Prosecco - Girasole - Italy, bottle B10.....	26.75	
<i>Mild / refreshing / easy-going</i>		
Champagne - Billecart Salmon - France.....	69.00	
<i>Complex / elegant / pure class</i>		

MOCKTAILS

Crodino.....	5.40	
<i>Ginger ale and mint</i>		
Elderflower.....	5.40	
<i>Sparkling water, mint and lemon</i>		
Virgin G&T.....	5.40	
<i>Orange, mint</i>		

COCKTAILS

Aperol Spritz.....	6.70	
Hugo	6.70	
Shilo.....	6.70	
<i>Limoncello, Schweppes Tonic, lemon, mint</i>		

GIN & TONIC

Bombay Dry Gin.....	7.75	
<i>Star anise, cucumber, Schweppes Regular Tonic</i>		
Hendrick's Gin.....	10.25	
<i>Cardamom, cucumber, Schweppes Premium Original Indian Tonic</i>		
Houtse Meer Gin - Matcha.....	10.75	
<i>Rosemary, lime, Schweppes Premium Matcha Tonic</i>		
Houtse Meer Gin - Indian.....	10.75	
<i>Mint, lemon, Schweppes Premium Indian Tonic</i>		
V2C Dutch Orange Dry Gin.....	11.75	
<i>Cinnamon, orange, Schweppes Premium Original Indian Tonic</i>		
Copperhead Gin.....	12.75	
<i>Rosemary, orange, Schweppes Premium Hibiscus Tonic</i>		

APPETISER STACK

Olives, Fuet sausage, Serrano ham,
farm cheese, yakitori skewer
crispy shrimp, "bitterballen".

Order for two or more people.

9.95 P.P.

1/2/3/4/7/9/10

APPETISERS & SNACKS

Bread to spread 1/3/4/9/10	6.75	
<i>Bread with aioli and rosemary butter</i>		
Houtse nachos from the oven 2/3/4/9/10.....	9.00	
Houtse Nachos with pulled chicken from the oven 1/4/9/11/13..	11.25	
Traditional Dutch "bitterballen", each 1/2/3/4/10.....	1.00	
Celeriac traditional Dutch "bitterballen", each 1/2/3/4/8.....	1.25	
Shrimp "bitterballen", each 1/2/3/4/7/9/10.....	1.25	
Crispy shrimp, each 1/7	1.60	
Duck spring roll, each 1/9.....	1.85	
Paper cone of fries		
With mayonnaise 1/3/9/10.....	3.75	
With truffle mayonnaise 1/3/9/10.....	4.25	
Homemade Houtse sauce 1/2/3/9/10.....	4.25	

LUNCH
till 15:30

HOUTSE FAVOURITES

- Houtse club sandwich 1/2/3/4/9/10/14 12.50
Chicken, bacon, egg, tomato, mature Reypenaar cheese
- Tasting of 3 burgers 1/2/3/4/9/10/14..... 13.50
Houtse burger, indulgent burger, pulled chicken burger
- Houtse Meer lunch meat 1/2/4/10..... 14.75
Tomato/grilled pepper soup, salad with grilled chicken, croquette and bread
- Houtse Meer lunch vega 1/2/4/5/9/10/14..... 15.25
Tomato/grilled bell pepper soup, sheep cheese salad, celeriac rissole with bread
- Houtse Meer lunch fish 1/2/3/4/6/7/9/10/11..... 16.75
Fish soup, salad with grilled fresh tuna, shrimp croquette and bread
- Grilled sirloin steak 1.2.3.9.10 19.00
Chimichurri, fries and rosemary



SOURDOUGH BREAD DARK/SPELT/WHITE

- Bread roll with meat croquettes 1/2/3/4/9/10 8.75
2 croquettes, mustard
- Bread roll with sweet potato * 1/2/3/7/9/10..... 9.75
Red curry mayonnaise, sweet and sour cucumber, pumpkin seeds, herbs
- Bread roll with tuna salad * 1/2/3/4/6/9/10 10.25
Horseradish, soya beans, mint, sun-dried tomatoes, herbs
- Bread roll with shrimp croquettes 1/2/3/4/7/9/10 10.25
2 shrimp croquettes, spicy aioli
- Bread roll with celeriac rissoles 1/2/3/4/9/10/12/13 10.25
2 celeriac rissoles, truffle mayonnaise
- Bread roll with pulled chicken 1/9 10.75
Teriyaki sauce, atjar

- Bread roll 'muhammara' 1/2/5/8/10..... 10.75
Bell pepper, walnut, pomegranate seed, avocado, herbs
- Bread roll with carpaccio * 1/2/3/4/9/10 11.25
Truffle mayonnaise, Parmesan cheese, sun-dried tomatoes and pine nuts
- Bread roll with smoked salmon * 1/2/3/6/9/10..... 11.75
Herb mayonnaise, avocado, cherry tomatoes, cress

- | | SMALL | LARGE |
|---|-------|---------|
| Charcoal-grilled toasted sandwich 1/3/4/9/10..... | 6.00 | / 10.75 |
| <i>Cheese, ham, bacon and ketchup or aioli</i> | | |

Our breads contain the following allergen numbers:

Sour dough bread dark 1/13
Sour dough bread spelt 1/12/13
Sour dough bread white 1

* These sandwiches can be ordered with gluten/lactose-free bread. Surcharge of €1.25.

ALL-DAY DISHES

11:00 - 22:00

SOUPS

Tomato/grilled pepper soup 1/2/10	6.50
<i>Tomato and grilled pepper, basil</i>	
Fish soup 1/2/4/6/7	8.50
<i>Lots of fish, and leek</i>	

SALADS

Warm goats cheese salad 1/2/4/5/10	12.25
<i>Stewed pear, granola, cherry tomato, balsamic vinegar</i>	
Salad with grilled chicken thigh 1/2/4/10	12.75
<i>Green asparagus, Parmesan cheese, Serrano ham, cherry tomatoes, croutons</i>	
Grilled tuna salad 1/2/4/6/9/10/13	13.25
<i>Soya beans, bell pepper, cucumber, cherry tomato, red onion, horseradish dressing, tempura crisp</i>	

DELICIOUS ACCOMPANIMENTS TO SOUP & SALAD

Bread to spread 1/3/4/9/10	6.75
<i>Bread with aioli and rosemary butter</i>	

PAPER CONE OF FRIES

With mayonnaise 1/3/9/10	4.00
With truffle mayonnaise 1/3/9/10	4.25
Homemade Houtse sauce 1/2/3/9/10/14	4.25

BURGERS

Houtse burger 1/2/3/4/9/10/14	12.50
<i>Bacon, Cheddar cheese, onion rings, Houtse sauce, fries</i>	
Indulgent burger 1/2/3/4/9/10	14.50
<i>Avocado, grilled red pepper, Serrano ham, blue cheese, truffle mayonnaise, fries</i>	

FLAMMKUCHEN

Bacon and cheese 1/4	11.75
<i>Crème fraîche, red onion, rocket leaves</i>	
Goats cheese vegetarian 1/4/5	12.75
<i>Crème fraîche, cherry tomatoes, walnuts, honey, rocket leaves</i>	
Goats cheese bacon 1/4/5	13.25
<i>Crème fraîche, walnuts, honey, rocket leaves</i>	
Serrano ham 1/4	14.25
<i>Crème fraîche, Parmesan cheese, balsamic vinegar, rocket leaves</i>	
Smoked salmon 1/4/6	15.75
<i>Crème fraîche, red onion, cherry tomatoes, basil, cheese, rocket leaves</i>	



ROBUST AND HONEST FLAVOURS

The open kitchen in our Bar & Grill contains our charcoal-fired Jospier grill. This grill is a unique barbecue for indoors; it's the perfect combination of oven and grill, on which our taste team prepare delicious dishes. Not only meat, but also fish and vegetarian dishes. The charcoal accentuates the robust, honest flavours of our dishes!

DISHES TO SHARE

All the dishes on this and the next page are served in smaller portions.
That way, you can taste everything and enjoy sharing!

Vegetarian? Suffering from food intolerances? The dishes are clearly divided into meat, fish, vegetarian and vegan. The numbers after the dishes tell you which allergens they contain.
Please let our chefs know about any allergies you have.

Don't want to make a choice yourself? Discover the suggestion from our taste experts below.

SUGGESTIONS FROM OUR TASTE EXPERTS

The taste experts' suggestion can only be ordered for the whole table.
Each suggestion can be ordered for 2 people or more.

MEAT

Houtse bruschetta
Tomato soup
Duck rilette
Beef tataki

Entrecôte (sirloin steak)
Mini Houtse burger
Green salad
Sweet potato

Sweet platter

33.50 P.P.

FISH

Houtse bruschetta
Fish soup
Smoked salmon
Tuna tataki

Thai prawn curry
Swordfish
Green salad
Sweet potato

Sweet platter

35.50 P.P.

COMBINATION

Houtse bruschetta
Tomato soup
Duck rilette
Tuna tataki

Entrecôte (sirloin steak)
Thai prawn curry
Green salad
Sweet potato

Sweet platter

37.50 P.P.

VEGA

Houtse bruschetta
Tomato soup
Goats cheese
Grilled asparagus

Thai red curry
Mini beetroot burger
Green salad
Sweet potato

Sweet platter

31.50 P.P.



DINER - FOOD SHARING

from 17:00

STARTERS

Bread to spread 1/3/4/9/10	6.75
<i>Bread with aioli and rosemary butter</i>	
Tasting 1/2/3/4/5/6/7/8/9/10/11/13	p.p. 12.75
<i>A selection of bites (Order for two or more people)</i>	

FISH

COLD

Smoked salmon 🍷 2/3/6/9/10	13.75
<i>Herb mayonnaise, tomatoes, radish and cress</i>	
Tuna tataki 1/2/3/6/9/10/13.....	14.25
<i>Wakame, wasabi mayonnaise, nori tempura</i>	
Fish platter 1/2/3/6/7/9/10/13.....	16.25
<i>Tuna takaki, smoked salmon, crispy shrimp</i>	

HOT

Thai prawn curry (peeled) 🍷 1/2/4/7/9/10	13.25
<i>Thai curry sauce and bread</i>	
Grilled swordfish 🍷 1/2/3/4/6/9.....	14.25
<i>Chorizo, tomato</i>	
Whole sea bass 🍷 6.....	15.25
<i>Lemon, rosemary</i>	

MEAT

COLD

Houtse carpaccio 3/4/9/10.....	10.00
<i>Parmesan cheese, sun-dried tomatoes, pine nuts, truffle mayonnaise</i>	
BBQ beef tataki 1/2/3/4/5/9/10.....	11.25
<i>Smoked almonds, radish and a whisky glaze</i>	
Meat platter 1/2/3/4/5/9/10.....	13.25
<i>Duck rilette, beef tataki, chorizo croquette</i>	

HOT

Mini bread roll with pulled chicken 🍷 1/9.....	4.25
<i>Teriyaki sauce, atjar</i>	
Mini Houtse burger 🍷 1/2/3/4/9/10/14.....	4.50
<i>Bacon, Cheddar cheese, onion rings, Houtse sauce</i>	
Crispy chicken thigh 1/3/9/10.....	8.50
<i>Wasabi, teriyaki</i>	
Home smoked pork belly 🍷 1,3,4,6,9,10,13,14	13.75
<i>Pineapple salsa, whiskey glaze</i>	
Houtse stew 🍷 1/2/4/12/13/14	14.75
<i>Trappist Chimay blue and bread</i>	
Entrecôte 🍷 2.....	15.50
<i>Chimichurri, rosemary</i>	

VEGETARIAN

COLD

Green salad 2/10	4.25
<i>Little gem, cucumber, red onion, cherry tomato, pistachio nuts</i>	
Houtse bruschetta 1/4.....	6.75
<i>Tomatoes, garlic, Parmesan cheese, basil oil</i>	
Grilled green asparagus 🍷 5/13	10.75
<i>Sun-dried tomatoes, smoked almonds, spicy hummus and smoked olive oil</i>	
Veggie platter 1/2/3/4/5/9/10/13	13.25
<i>Brushetta, grilled asparagus, cellery "bitterbal"</i>	

HOT

Mini beetroot burger 🍷 1/2/3/4/5/9/10/13.....	7.00
<i>Blue cheese, honey, onion chutney</i>	
Grilled vegetables 🍷	7.25
<i>Courgette, green asparagus, red pepper</i>	
Sweet potato 🍷 2/4.....	7.75
<i>Cheddar cheese, sour cream, tomatoes, chimichurri sauce</i>	
Wild mushrooms 🍷 1.....	7.75
<i>Truffle oil, spring onion, parsley, bread</i>	
Thai red curry 1/2/4/5/7/9/10.....	8.25
<i>Red pepper, soy beans, cherry tomatoes, cashew nuts, bread</i>	

VEGAN

COLD

Green salad 2/10	4.25
<i>Little gem, cucumber, red onion, cherry tomato, pistachio nuts</i>	
Houtse brushetta 1.....	6.50
<i>Tomato, garlic, basil oil</i>	
Grilled green asparagus 🍷 5/13	10.75
<i>Sun-dried tomatoes, smoked almonds, spicy hummus and smoked olive oil</i>	

HOT

Spring rolls 1/9.....	5.00
<i>Sweet chilli sauce</i>	
Grilled sweet potato 🍷 2.....	6.75
<i>Chimichurri, tomato</i>	
Grilled vegetables 🍷	7.25
<i>Courgette, green asparagus, red pepper</i>	
Wild mushrooms 🍷 1.....	7.75
<i>Truffle oil, spring onion, parsley, bread</i>	



OUR OWN DISHES, PREPARED ON JOSPER CHARCOAL



PORK BELLY FROM THE SMOKE TRUCK

Het Houtse Meer has its own smoke truck. It's a 1950 Studebaker pick-up truck with a large smoking oven. Our very own taste experts have developed a delicious pork belly for you. It is first marinated in our own herb rub before being slow cooked on the smoke truck (3½ hours) and then when ordered, it is grilled on the Jospers.

CHILDREN

Mini bread roll with pulled chicken, fries 1/9.....	6.75
Mini hamburger, fries 1/2/3/4/9/10/14.....	7.00
Chicken yakitori skewer, fries 1/3/9/10/13	8.00
Meat croquette, fries 1/2/3/4/9/10	8.50

ALL-DAY DISHES

You can also choose dishes from the All-Day menu for diner.



DESSERTS

11:00 - 22:00

DESSERTS



JOEP SLEGRS, IJSSALON VIAVIA

Ice cream for kids 3/4/9.....	4.00
Houtse magnum 1/3/4/5/9.....	5.25
<i>Dairy ice cream, white chocolate, mixed nuts</i>	
Chocolate magnum 1/3/4/5/9.....	5.25
<i>Chocolate ice cream, dark chocolate, nut mix</i>	
Iced coffee 1/3/4/5/8/9.....	6.75
<i>Mocha ice cream with espresso and whipped cream</i>	
Sorbet of mango 4/5/9.....	8.25
<i>Smoked almonds, dark chocolate</i>	
White chocolate ice cream 1/3/4/5/9/13.....	8.25
<i>Almond cake, caramel, mascarpone</i>	
Lemon tiramisu 1/3/4.....	8.25
<i>Sorbet of limoncello, sponge fingers</i>	
Sweet platter 1/3/4/5/13.....	9.25
<i>Surprise</i>	

COME AND ENJOY OUR HIGH TEA!

A tasting of savoury and sweet treats with a selection of teas.

Reservations for high tea can only be made by phone,
and at least 24 hours in advance.

Tea time is on Wednesday through Friday between 11:00 and 14:30 and
on Saturday and Sunday at 11:00.

23.50 P.P.

