

♦ HENDRIK ♦

PANCAKES

Our pancakes are made according to traditional methods and prepared with whole grain flour from the De Ruiter corn mill in Vreeland.
The flour consists of: wheat, buckwheat, corn, barley and rye.

HENDRIK'S FAVOURITES

Bishops Choice

Bacon, cheese, mushrooms, onion 16,75

Farmers pancake

Cheese, onion, tomato, mushrooms, bell pepper..... 16,50

Grilled vegetable pancake

Bell pepper, onion, tomato, zucchini, feta cheese, oregano 17,00

Pancake French brie

Brie cheese, apple syrup, walnuts, rocket..... 16,75

Mediterranean pancake

Mozzarella, Chorizo, pomodoro tomato, cheese, basil 17,50

Smoked salmon pancake

Smoked salmon, creme fraiche, capers, arugula, lemon 19,75

Goat cheese pancake

Goat cheese, walnuts, thyme, arugula, honey 16,75

'Kapsalon' pancake

Shawarma meat, cheese, lettuce, fries, chili sauce, garlic sauce 19,25

Nut pancake

Raisins, hazelnuts, walnuts, almond shavings, caramel sauce.. 18,50

Vredeland pancake

Stroopwaffle crumble, caramel sauce, raisins, vanilla icecream...17,50

Hendrik

Plain with brown sugar and lemon 11,25

SWEET PANCAKES

Plain with sugar and syrup9,75

Raisins 11,50

Banana12,00

Apple 11,50

Apple and raisins 13,00

Ginger 12,50

Brandied raisins 13,75

Vanilla ice cream 13,75

Nutella..... 12,00

SAVORY PANCAKES

Bacon 13,25

Bacon and onion.....13,75

Bacon and apple 13,75

Bacon and raisins 13,75

Bacon, apple and raisins 14,75

Bacon and cheese 14,25

Bacon, cheese and apple 15,50

Bacon, cheese and onion 15,50

Bacon, cheese and mushrooms 15,50

Bacon and mushrooms 14,00

Cheese13,00

Cheese and apple 13,50

Cheese and onion 13,50

Cheese and mushrooms 13,50

Cheese, mushrooms and onion 14,75

Cheese and ginger 14,25

Extra ingredient: 2,25

Bacon can also be replaced by ham

FOR CHILDREN

Plain with syrup and sugar 7,50

Apple 8,50

Raisins 8,50

Nutella 9,00

Vanilla ice cream 9,75

Bacon.....9,50

Cheese 9,00

Bacon and cheese 10,25

Children's party (self-decorating with candies) 9,75

Vegan, gluten- or lactose-free batter + 2,00

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LUNCH

12:00 till 15:00

DUTCH CLASSICS

White or brown sourdough bread from Menno

Two Van Dobben beef croquettes

With bread, butter and mustard 11,50

Two Holtkamp shrimp croquettes

With bread, butter and lemon mayonnaise 14,25

Farmer's omelet

Three freshly laid eggs, spring onion, tomato, cheese, mushrooms .. 12,25
(With bacon + 2,25)

Fried eggs with cheese

Three fried eggs, bread, mature cheese 11,75

Fried eggs with ham and cheese

Three fried eggs, bread, mature cheese, ham 12,25

TOASTED FOCACCIA

Traditional Dutch

Dutch mature cheese or mature cheese/ham..... 6,00/7,50

Foccacia Brie

French brie cheese with sundried tomatoes 8,75

Foccacia Serranoham

Serranoham, mozzarella, pesto 9,75

SANDWICHES

White or brown sourdough bread from Menno

Tuna salad

Home-made with a fresh hint of acidity 10,75

Goat cheese

Walnuts, thyme, rocket, honey.....10,25

Vitello Tonnato

Thin slices of veal with creamy tuna sauce, capers..... 11,50

Smoked Salmon on Toast

Sour cream with horseradish, red onion, capers, lemon.....9,25

SALADS

Salad with goat cheese

Mixed lettuce, tomato, walnuts, bacon, honey dressing, bread... 16,75

Caesar salad

Romaine salad, warm chicken thighs, Parmesan, egg, croutons. 18,25

SOUP

French onion soup

Topped with Gruyère cheese and bread 8,75

Seasonal soup

Home-made with bread on the side 8,50

EXTRA

Fries with mayonnaise 4,75

Green salad with French vinaigrette 6,50

Warm bread with homemade garlic butter 4,75

SWEETS

Apple pie

The best, freshly made daily (whipped cream +0.75) 5,25

Lemon cheesecake

Bastogne pie crust, strawberry coulis..... 6,50

Double chocolate brownie

With red fruit (whipped cream + € 0,75).....6,25

Chocolate bar

Dark or milk 4,25



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EVENING

From 17:00h

APPETIZERS

French onion soup

Topped with gruyère cheese and bread 8,75

Seasonal soup

Home-madefrom 8,50

Vitello Tonnato

Thin slices of veal with creamy tuna sauce, capers..... 12,50

Van Dobben shrimp croquettes

Three pieces with lemon mayonnaise11,50

Insalata Burrata

Colorfull cherry tomatoes and rucola paste.....13,50

MAIN COURSES

Classic Satay

Marinated chicken thigh, salad, fries,satay sauce..... 22,25

Tournedos Steak

With pepper sauce or herb butter, salad and fries 29,25

Salad with goat cheese

Mixed lettuce, tomato, walnuts, bacon, honey dressing, bread...16,25

Caesar salad

Romaine salad, warm chicken thighs, Parmesan, egg, croutons. 18,25

We offer daily seasonal specialties. We are happy to explain you about these specialties!

FOR CHILDREN

Frankfurters

With fries, apple sauce 8,75

Croquette by Van Dobben

Beef croquette with fries, applesauce 9,75

Healthy plate

Raw vegetables: cucumber, bell pepper, tomatoes, radish 7,75

EXTRA

Fries with mayonnaise or ketchup 4,75

Mixed salad with French vinaigrette 6,50

Warm bread with homemade garlic butter 4,75

DESSERTS

Vredeland ice cream

Ice cream with syrup waffle, caramel sauce, whipped cream 8,75

Dame blanche

Ice cream, whipped cream, hot chocolate sauce 8,50

Ice cream with brandied raisins and whipped cream.. 8,75

Strawberries with cream and vanilla ice cream.....8,75

Affogato

“Drowned” in Italian. Scoop of vanilla ice cream with espresso,

Cantucci cookie and Mocca beans 6,75

Double chocolate brownie

with red fruit & whipped cream7,00

Lemon cheesecake

Bastogne pie crust, strawberry coulis..... 6,50

Warm apple pie

With whipped cream and a scoop of ice cream 7,75

Surprise ice cream for kids

Vanilla ice cream with disco sprinkles and a surprise 6,75

Chocolate

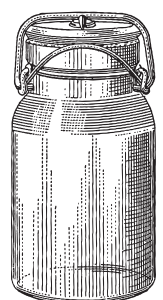
Bar of Verkade chocolate. Choice of dark or milk 4,25

At Hendrik all sauces, dressings, soups and pie are home-made!

VREELAND AAN DE VECHT SINCE 1250

Hendrik van Vianden played an important role in the history of Vreeland. Hendrik was cathedral provost of Cologne and from 1249 to 1267 bishop of Utrecht. Hendrik granted city rights to Vreeland in 1265. Here he built the castle Vredelant as a border fortress between Utrecht and Holland. Vredelant Castle was a strategic castle which was besieged several times by Gijsbregt van Amstel in the feud against Floris V. Today, the archaeological monument of Castle Vredelant lies beneath the grass of the “Sperwerveld” in Vreeland. The legacy of Hendrik van Vianden lives on in our restaurant.

Our restaurant can be rented for private parties!



RESTAURANT

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APPETIZERS

FROM 3:00 PM

FROM VIANDEN

Bread

Warm bread with home-made garlic butter 4,75

Beef bitterballen by Van Dobben

Six pieces 8,25

Crudité

Colorful, raw vegetables with a yogurt-feta dip 9,00

Shrimp croquettes by Holtkamp

Three pieces, lemon mayonnaise 10,50

Cheese sticks

Six pieces 7,75

Vegan bittenballen

Six pieces 8,25

Famous meatballs from Café Hoppe

Eight pieces. With Hoppe sauce 9,50

Snack platter

Olives, nuts, bread and tapenade 11,50

