

♦ 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 17,00

Farmers pancake

Cheese, onion, tomato, mushrooms, bell pepper..... 16,75

Pancake French brie

Brie cheese, apple syrup, walnuts, rocket..... 17,75

Mediterranean pancake

Mozzarella, Chorizo, pomodoro tomato, cheese, basil 17,75

Smoked salmon pancake

Smoked salmon, creme fraiche, capers, rocket, lemon 20,25

Goat cheese pancake

Goat cheese, walnuts, thyme, arugula, honey 17,75

Pulled Chicken pancake

Cheese, BBQ sauce, spring onion, crispy fried onions 18,75

'Kapsalon' pancake

Shawarma meat, cheese, lettuce, fries, chili sauce, garlic sauce 19,50

Vredeland pancake

Stroopwaffle crumble, caramel sauce, raisins, vanilla icecream..18,00

Summer delight

Strawberries, vanilla icecream, whipped cream 17,50

Hendrik

Plain with brown sugar and lemon 12,75

SWEET PANCAKES

Plain with sugar and syrup10,75

Apple 12,50

Raisins 12,50

Banana 12,75

Apple and raisins 14,00

Ginger 13,50

Brandied raisins 14,75

Vanilla ice cream 14,50

Nutella..... 12,75

SAVORY PANCAKES

Bacon 14,25

Bacon and onion.....14,75

Bacon and apple 14,75

Bacon and raisins 14,75

Bacon, apple and raisins 15,75

Bacon and cheese 15,25

Bacon, cheese and apple 16,75

Bacon, cheese and onion 16,75

Bacon, cheese and mushrooms 16,75

Bacon and mushrooms 15,25

Cheese 14,00

Cheese and apple 14,50

Cheese and onion 14,50

Cheese and mushrooms 14,50

Cheese, mushrooms and onion 15,75

Cheese and ginger 15,25

Extra ingredient: 2,25

Bacon can also be replaced by ham

FOR CHILDREN

Plain with syrup and sugar 8,00

Apple 9,00

Raisins 9,00

Nutella 9,50

Vanilla ice cream 10,00

Bacon.....10,25

Cheese 9,75

Bacon and cheese 11,00

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

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

♦ HENDRIK ♦

LUNCH

12:00 till 15:00

HENDRIKS CLASSICS

White or brown organic sourdough bread vanMenno

Two Van Dobben beef croquettes

With bread, butter and mustard 11,50

Two Holtkamp shrimp croquettes

With bread, butter and lemon mayonnaise 14,75

Farmer's omelet

Three eggs, spring onion, tomato, cheese, mushrooms 12,75
(With bacon + €2,25)

Fried eggs with cheese

Three fried eggs, bread, mature cheese 12,25

Fried eggs with ham and cheese

Three fried eggs, bread, mature cheese, ham 12,75

Belgian Stew Dish "Frietje Stoof"

French fries with homemade beef stew and mayonnaise 23,75

ROYAL TOASTED FOCCACIA

Traditional Dutch

Dutch mature cheese or mature cheese/ham 6,50/7,75

Foccacia Pulled Chicken

Cheddar, spicy mayo, spring onion, BBQ sauce 11,50

Foccacia Brie

French brie cheese with sundried tomatoes tapenade 9,75

SANDWICHES

White or brown organic sourdough bread vanMenno

Tuna salad

Home-made with a fresh hint of acidity 11,25

Meatball from "Aunt Leen"

Homemade with chicken meat. Mustard, pickles and bread 12,50

Smoked Salmon on Toast

Sour cream with horseradish, red onion, capers, lemon 16,75

SALADS

Salad with goat cheese

Mixed lettuce, tomato, cucumber, walnuts, bacon, Taggiasca olives, spring onion, 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 9,25

Seasonal soup

Home-made with bread on the side 8,50

EXTRA

Rustic white sourdough bread with herb butter 5,75

Fries with home-made mayonnaise 4,95

Small green salad with vinaigrette and radishes 3,75

Mixed salad with vinaigrette and croutons 6,50

SWEETS

Apple pie

The best, freshly made daily (whipped cream +0.75) 5,75

Lemon meringue tart

Almond paste base with fresh lemon bavarois 6,75

Double chocolate brownie

(whipped cream + € 0,75) 6,50

Chocolate Cream Truffles from Holtkamp

Three pieces 4,85

Do you have an allergy? Please let us know



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EVENING *From 17:00h*

APPETIZERS

French onion soup

Topped with gruyère cheese and bread 9,25

Seasonal soup

Home-madefrom 8,50

Gamba Piri Piri (from oven)

Baked in oil with garlic, tomato, red pepper. With bread.12,25

Arancini – risotto balls mozzarella & tomato

Six pieces, with Parmesan and peperoncino mayonnaise 9,75

Van Dobben shrimp croquettes

Three pieces with lemon mayonnaise 12,50

MAIN COURSES

Classic Satay

Marinated chicken thigh, fries, satay sauce 23,75

Black Angus Steak

French fries. Choice of pepper sauce or herb butter 28,75

Belgian Stew Dish “Frietje Stoof”

French fries with homemade beef stew and mayonnaise 23,25

Salad with goat cheese

Mixed lettuce, tomato, cucumber, walnuts, bacon, Taggiasca olives, spring onion, bread..... 16,75

Caesar salad

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

FOR CHILDREN

Frankfurters

With fries, apple sauce 9,25

Croquette by Van Dobben

Beef croquette with fries, applesauce 9,75

Healthy plate

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

EXTRA

Rustic white sourdough bread with herb butter 5,75

Fries with home-made mayonnaise 4,95

Small green salad with vinaigrette and radishes 3,75

Mixed salad with vinaigrette and croutons 6,50

DESSERTS

Vredeland ice cream

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

Dame blanche

Ice cream, whipped cream, hot chocolate sauce 8,75

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

Affogato

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

Cantucci cookie and Mocca beans 7,25

Double chocolate brownie

(Whipped cream + 0,75).....6,50

Lemon meringue tart

Almond paste base with fresh lemon bavarois 6,75

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 Cream Truffles from Holtkamp

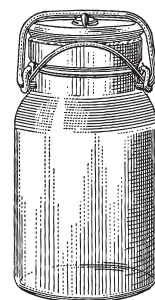
Three pieces 4,85

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

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 fued 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.

Do you have an allergy? Please let us know!



RESTAURANT

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APPETIZERS

FROM 3:00 PM

FROM VIANDEN

Bread

Rustic white sourdough bread with herb butter 5,75

Salty Snack

Sea salt chips with a can of olives 5,50

Beemster Mature Cheese Cubes

With mustard and Amsterdam pickles 6,75

Gamba Piri Piri (from oven)

Baked in oil with garlic, tomato, red pepper. With bread.12,25

Beef bitterballen by Van Dobben

Six pieces with mustard 8,25

Shrimp croquettes by Holtkamp

Three pieces, lemon mayonnaise 12,50

Cheese sticks

Six pieces with sweet chilis sauce..... 7,75

Holtkamp Mushroom-Truffle Bitterballen

Six pieces with mustard 9,75

Arancini – risotto balls mozzarella & tomato

Six pieces, with Parmesan and peperoncino mayonnaise 9,75

