

LUNCH DINER



BUITENPLAATS

Het Loo

LUNCH MENU

B U I T E N P L A A T S

Het Loo

11:00-16:00 uur

'BUITENPLAATS' 12 O'CLOCK

Brioche bread | Tomato soup
Beef croquette | Ham | Cheese
Fried egg | Mustard | 18

Can be expanded with:
Game croquette instead of | 2
Chicken broth instead of | 1

TOASTED SANDWICH

Prepared with French wholemeal country bread from Vanmenno

Toasted sandwich 'Pulled wild boar'

Slow-cooked wild boar | House marinade
Cheddar cheese | Tomato ketchup | 14

Toasted sandwich Salmon

Cold-smoked salmon | Cream cheese chili
Red onion | Aioli | 12

Classic grilled cheese sandwich

Ham | Young matured cheese
Tomato ketchup | 9

BAGUETTES

SLT

Baguette | Smoked salmon | Lettuce
Mix of luxury tomatoes | Mayonnaise | 14

CLT

Baguette | Slow-cooked chicken | Lettuce
Mix of luxury tomatoes | Mayonnaise | 13

BLT

Baguette | Fried bacon | Lettuce | Mix of luxury tomatoes | Mayonnaise | 12

- WILD -

Our wild selection changes regularly, as we depend on the supply from the Crown Estate. That is why we offer a changing selection of sandwiches with game from the region, tailored to what the hunters are currently supplying.

Ask our staff for more information!

SANDWICHES

Prepared with French wholemeal country bread

Country bread Salmon & Eel

Smoked salmon | Smoked eel from Dries
Saffron mayonnaise | Mixed salad | Capers
Pickle Radish | 18

Country bread Wild mushrooms

Warm from the oven | Poached egg Blue cheese
Spring onion | 16

Country bread Carpaccio 'Buitenplaats'

Thinly sliced beef | Truffle mayonnaise
Sunflower seeds Oud Enkhuizen cheese
Red onion | Arugula | 15

Country bread Tuna salad

Homemade | Black olives | Truffle | Red onion
Capers | Pickles | 14

Country bread 'Het Loo' wild croquettes

2 pieces | Venison goulash | Coarse mustard | 13
1 piece | Venison goulash | Coarse mustard | 9

Country bread Beef croquettes

2 pieces | Coarse mustard | 11
1 piece | Coarse mustard | 7

Country bread Fried eggs 3 fried eggs | 11

Can be expanded with:

Young mature cheese | 1 Ham | 2
Fried bacon | 2

SOUPS

Seasonal soup

Accompanying garnish | Rustic baguette
Ask our wait staff for details | 11

Traditional Dutch chicken soup

Poultry broth | Plucked farm chicken
Classic garnish | Rustic baguette | 10

Creamy tomato soup

Italian tomatoes | Croutons | Fresh spring onions
Rustic baguette | 9

LUNCH MENU

B U I T E N P L A A T S

Het Loo

11:00-16:00 uur

-LUNCH SALADS-

Salad Salmon & King Prawns

Smoked salmon | Large prawns | Radish
Capers | Cherry tomatoes | Croutons
Saffron mayonnaise | Basil dressing
Rustic baguette | 26

Carpaccio Salad

Thinly sliced beef | Truffle mayo
Sunflower seeds | Red onion | Mixed lettuce
Oud Enkhuizer cheese | Tomato | Croutons
Rustic baguette | 23

Veluwe Salad

Oud Enkhuizer cheese | Chestnut mushrooms
Walnuts | Mixed lettuce
Gherkin | Croutons | Basil dressing
Rustic baguette | 19

LUNCH PLATES

Spare Ribs – Long Rib

House marinade | Sweet-and-sour cabbage
Aioli | Fresh fries | 27

King's Beef Burger

Brioche bun | Cheddar | Lettuce | Fried egg
Red onion | Gherkin
'Buitenplaats' burger sauce | Fresh fries | 26

Half Farm Chicken

Roasted | 'Buitenplaats' Cajun seasoning Lemon
Sea salt | Rocket | Fresh fries | 25

Royal Veggie Burger

Sesame bun | Cheddar | Lettuce | Guacamole
Beetroot | Red onion | Tomato | Gherkin
Fresh fries | 24

Chicken Thigh Satay

Charcoal grill | Fresh atjar | Peanut sauce
Fresh fries | 24

Wild Vol-au-vent

'Het Loo' venison stew from the Kroondomein
Pastry shell | Spring onion | 18

PANCAKES

Served with syrup and
powdered sugar

Bacon & cheese | 14

Bacon | 12

Cheese (young or aged) | 11

Plain | 9

LUNCH DESSERTS

Dame Blanche

Vanilla ice cream | Chocolate sauce
Kletskop cookie | 10

Coupe 'Het Loo'

Fresh fruit salad | Two kinds of ice cream
Cookie crumble | Whipped cream | 9

2 scoops Vanilla Ice Cream

Whipped cream | Kletskop | 6

2 scoops Mandarin Sorbet

Whipped cream | Kletskop | 6

Portion of fresh farmhouse fries | 6



DINNER MENU

B U I T E N P L A A T S

Het Loo

Dinner starting from 4:30 PM

- STARTERS -

Tasting Platter 'Het Loo'

From 2 people

Carpaccio | Pumpkin quiche | Smoked fish | Tuna salad
Brioche 'pulled wild boar' | 19 p.p.

Smokey Brioche

Smoked salmon | Smoked eel from Dries
Toasted brioche | Gherkin | Radish
Saffron mayonnaise | 19

Carpaccio 'Buitenplaats'

Thinly sliced beef | Truffle mayo | Sunflower seeds
Oud Enkhuizer cheese | Red onion | Rocket
Rustic bread | 15

Pumpkin Quiche

Homemade | Moroccan spices | Mushrooms | Walnuts
Blue cheese | Herb salad | 15

Soup of the Season

Matching garnish | Rustic bread | Ask our staff | 11

Old-Dutch Chicken Soup

Poultry broth | Pulled farm chicken | Classic vegetables
Rustic bread | 10

Creamy Tomato Soup

Italian tomatoes | Croutons | Fresh spring onion
Rustic bread | 9

Luxury Bread Board

Rustic breads | Herb butter | Pesto | Tapenade
Cream cheese-chili dip | 13

Bread & Dips

Baguette | Herb butter | Cream cheese-chili dip | 9

Baguette with Aioli | 8

MAIN COURSES

Grill Platter 'Het Loo' - From 2 people

Venison stew 'Buitenplaats' | Fresh fish fillet
Farm chicken | Seasonal vegetables
Baked baby potatoes | Fresh fries
29 p.p.

Our chefs specialize in preparing meat and fish dishes. Every day, they select the finest cuts of meat and the freshest fish to prepare for our guests. Curious about today's offerings? Ask our wait staff!

Meat of the Day

Chef's selection

Varies daily in type & weight

Charcoal grilled | Served with seasonal garnishes

39

Fish of the Day

Chef's selection of fish

Varies daily in type, weight & preparation

Served with seasonal garnishes

32

Side Dishes

Roasted seasonal vegetables | 8

Baked baby potatoes | 6

Fresh farmhouse fries | 6

Green salad | 4

Creamy mushroom sauce | 4

Pepper sauce | 4

White wine sauce | 4



B U I T E N P L A A T S

DINNER MENU

Dinner starting from 4:30 PM

HAUPTGERICHTE

Spare Ribs (Long Rib)

House marinade | Coleslaw | Fresh fries
1 rib | 27
2 ribs | 39

Wiener Schnitzel (Veal)

Crispy fried veal | Seasonal vegetables | Lemon
Fresh fries
Half | 22
Whole | 32

Salmon Fillet

Pan-fried | Green vegetables | Lemon |
Fresh fries | 28

Beef Steak

Charcoal grilled | Seasonal vegetables
Fresh fries | 27

King's Beef Burger

Brioche bun | Cheddar | Lettuce | Fried egg
Red onion | Gherkin
'Buitenplaats' burger sauce | Fresh fries | 6

Half Farm Chicken

Roasted | 'Buitenplaats' Cajun seasoning | Lemon
Sea salt | Rocket | Fresh fries | 25

Royal Veggie Burger

Sesame bun | Cheddar | Lettuce | Guacamole
Beetroot | Red onion | Tomato | Gherkin
Fresh fries | 24

Chicken Thigh Satay

Charcoal grill | Fresh atjar | Peanut sauce
Fresh fries | 24

Winter Risotto

Italian rice | Chestnuts | Charred leek
Fresh & crispy sage | Baked cherry tomato
Herb salad | 22

- MEAL SALADS -

Salmon & Prawn Salad

Smoked salmon | Large prawns | Radish
Capers | Cherry tomatoes | Croutons
Saffron mayonnaise | Basil dressing
Rustic bread | 26

Carpaccio Salad

Thinly sliced beef | Truffle mayo
Sunflower seeds | Red onion | Mixed lettuce
Oud Enkhuizer cheese | Tomato | Croutons
Rustic bread | 23

Veluwe Salad

Oud Enkhuizer cheese | Chestnut mushrooms
Walnuts | Mixed lettuce | Gherkin | Croutons
Basil dressing | Rustic bread | 19
vegetarian option available!

PANCAKES

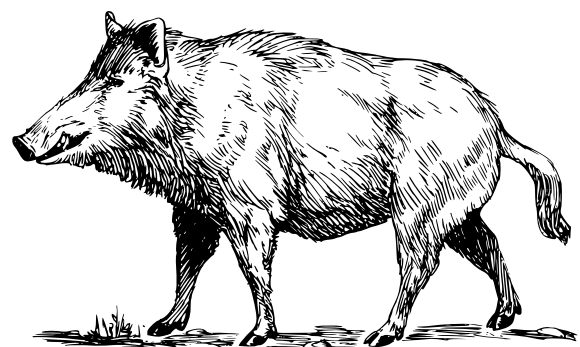
Served with syrup and
powdered sugar

Bacon & cheese | 14

Bacon | 12

Cheese (young or aged) | 11

Plain | 9



B U I T E N P L A A T S

DINNER MENU

Dinner starting from 4:30 PM

- KIDS MENU -

Cheese Sticks | 5 pcs.

Fresh fries | Applesauce | Cucumber | Tomato | 9

Frikandel

Fresh fries | Applesauce | Cucumber | Tomato | 9

Croquette

Fresh fries | Applesauce | Cucumber | Tomato | 9

Chicken Nuggets | 5 pcs.

Fresh fries | Applesauce | Cucumber | Tomato | 9

Kids Pancake | 9

- DESSERTS -

Luxury Cheese Board

4 types of cheese | Apple syrup | Fig bread
Nuts | 16

Choco Mandarin

Chocolate cream & crunch | Mandarin bavaois
Nougat | Orange quark ice cream | 11

Apple Crumble

Granny Smith panna cotta | Lime gel
Green apple sorbet | Nut crumble | Meringue | 11

Coupe 'Het Loo'

Fresh fruit salad | Two types of ice cream
Cookie crumble | Whipped cream | 9

Dame Blanche

Vanilla ice cream | Chocolate sauce
Kletskep cookie | 10

2 scoops Vanilla Ice Cream

Whipped cream | Kletskep cookie | 6

2 scoops Mandarin Sorbet

Whipped cream | Kletskep cookie | 6

Irish Coffee | 9

43 Coffee | 8

Italian Coffee | 8

Spanish Coffee | 8

American Coffee | 7

French Coffee | 7

