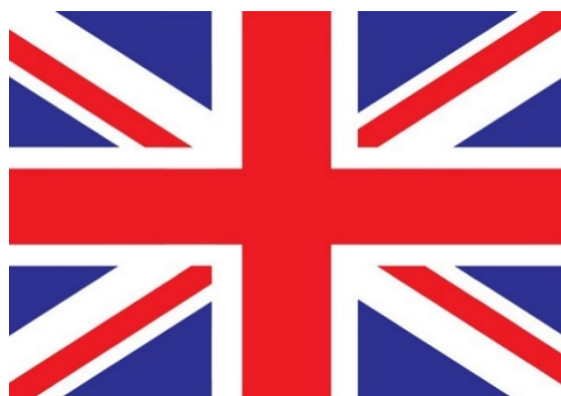


B U I T E N P L A A T S

— **Het Loo** —

## **The English Menu**



**\* Our vegan dishes are indicated in green**

## **Lunch**

### **Grilled Sandwiches**

Made with French wholewheat Farmers Bread

#### **Grilled Sandwich Classic**

Gammon | Mild Cheese | Tomato Ketchup | 8,-

#### **Grilled Sandwich Pulled Pork**

Spareribs without bone | Cheddar | Tomato ketchup | 10,-

#### **Grilled Sandwich Caprese**

Tomato | Basil pesto | Fresh Spinach | Buffalo mozzarella | Tomato Ketchup | 11,-

### **Soup**

#### **Traditional Dutch Chicken Soup**

Poultry Stock | Chicken Meat | Traditional Garnish | Baguette | 9,-

#### **Seasonal Soup**

Matching garnish | Baguette | ask our staff | 9,-

#### **Tomato Soup (made from Roma tomatoes)**

Croutons | Fresh Spring Onion | Baguette | 8,-

### **Salads**

#### **Salad 'Harderwijkse vis'**

Smoked Salmon | Smoked Mackerel | Radish | Capers | Cherry Tomatoes | Croutons | Shallot mayo | Basil Dressing | Baguette | 24,-

#### **Salad 'Willem III'**

Our own 'Caesar Salad' | Farmers' chicken thigh | Anchovy | Roman lettuce | Parmesan | boiled egg | garlic croutons | Caesar dressing | baguette | 23,-

#### **Salad Carpaccio**

Thinly Slices Beef | Truffle Mayo | Sunflower Seeds | Red Onion | Mixed Lettuce | Aged Enkhuizen Cheese | Tomato | Croutons | Baguette | 22,-

#### **Salad 'Veluwe'**

Aged Enkhuizen Cheese | Pan-fried Mushrooms | Walnuts | Mixed Lettuce | Pickle | Croutons | Basil dressing | Baguette | 19

Vegan option possible

### **Sandwiches**

\* Our vegan dishes are indicated in green

Made with French wholewheat Farmers Bread

The wholewheat bread that we use at Buitenplaats het Loo is made by the bakers of 'vanMenno' with 50% wholewheat flour. This way it stays tasty and light, perfect for lunch and it also has a high level of fiber. The bread has a light brown colour, just as it should be. It's made of flour, water, sea salt and a pinch of yeast. Enjoy!

### **Farmers Bread Sunny Side Up**

3 fried eggs | 11,-

Possible additions:

Mild Cheese | 1,- | Gammon | 1,5 | Bacon | 1,5

### **Brioche 'Sticky Ribs'**

Spareribs off the bone | Slowly cooked | Own marinade | Coleslaw | Red Onion | Jalapeño | 17

### **Farmers Bread Salmon & Mackerel**

Smoked Fish from Harderwijk | Mayo made with roasted shallot | Mixed Salad | Capers | Radish | 16,-

### **Farmers Bread Carpaccio Pasture-Fed Beef**

Truffle Mayo | Sunflower Seeds | Aged Enkhuizen Cheese | Red Onion | Rocket Lettuce | 15,-

### **Farmers Bread 'Chili Chicken'**

Farmyard chicken thigh | Chili sauce | Sweet & Sour cabbage | Crispy Onion | 15,-

### **Farmers Bread Tuna Salad**

Homemade | Black Olive | Truffle | Red Onion | Capers | Pickle | 14,-

### **Farmers Bread Pepper Spread**

Mildly spicy | Pointed Pepper | walnut | smoked almonds | Mixed Salad | Olive Oil | 13,-

### **Farmers Bread 'Het Loo' Game Croquettes**

2 Croquettes | Homemade Venison Goulash | Coarse Mustard | 13,-

1 Croquette | Homemade Venison Goulash | Coarse Mustard | 9,-

### **Farmers Bread Beef Croquettes**

2 Croquettes | Coarse Mustard | 11,-

1 Croquette | Coarse Mustard | 7,-

**Sweet potato fries | 7,-**

**Fresh fries | 6,-**

\* Our vegan dishes are indicated in green

## Lunch main courses

### **Half Farmyard Chicken**

Charcoal-rotisserie | Authentic Recipe | Lemon | Sea salt | Rocket Lettuce | Fresh Fries | 22,-

### **Chicken Thigh Satay**

Charcoal grill | Fresh Atjar | Peanut Sate Sauce | Fresh Fries | 22,-

### **King Beef Burger**

180 grams | Cheddar | Fried Bacon | Brioche from 'bakkerij Wegerif' | Lettuce | Tomato | Pickle | homemade Relish | Fresh Fries | 23,-

### **Royal Vega Burger**

150 grams | Charcoal Grill | Vegetable-bacon | Cheddar | Beetroot Burger Bun | Lettuce | Tomato | Pickle | Homemade Relish | Fresh Fries | 23,-

*Vegan option possible*

### **Vol-au-vent Game**

Game Stew 'Het Loo' Made of Game From the 'Kroondomein' | Puff-Pastry Case | Spring Onion | 17,-

### **Pancakes**

*Served with syrup and powdered sugar*

**Plain** | 9,-

**Cheese** | *Mild or Aged* | 11,-

**Apple** | 11,-

**Bacon** | 12,-

**Bacon & Apple** | 13,-

**Cheese, Bacon & Onion** | 14,-

\* Our vegan dishes are indicated in green

## Lunch desserts

### **Coupe 'het Loo'**

Fresh fruit salad | 2 flavours of sorbet ice cream | Cookie Crumb | Whipped Cream | 9,-

### **Vanilla & Strawberry**

Vanilla ice cream | Fresh strawberries | Whipped Cream | 9,-

### **2 Scoops of Vanilla Ice Cream**

Whipped Cream | Kletskep (biscuit) | 6,-

### **2 Scoops of Sorbet**

Changing flavours | whipped Cream | Kletskep (biscuit) | 6,-

### **Chocolate sauce | 3,-**

#### **Ice cream:**

Magnum Almond | 3,5

Magnum Almond vegan | 3,5

Cornetto | 3,2

Raketje (water based ice cream) | 1,5

Ice coffee | 6,-

Frappuccino with whipped cream | 7,-

## Kids menu

### **Cheese sticks | 5 p.**

Fresh Fries | Apple Sauce | Cucumber | Tomato | 9,-

### **Frikandel**

Fresh Fries | Apple Sauce | Cucumber | Tomato | 9,-

### **Croquette**

Fresh Fries | Apple Sauce | Cucumber | Tomato | 9,-

### **Chicken Nuggets | 5 p.**

Fresh Fries | Apple Sauce | Cucumber | Tomato | 9,-

### **Kids pancake | 9,-**

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## Dinner

### Appetizers

#### **'Het Loo' – Tasting for 2 people (or more)**

Carpaccio | Tuna Tataki | Mini salad 'Willem III' | Garlic Shrimp | Pepper Relish | Tuna Salad |  
Bruschetta | 18 p.p.

#### **Vol-au-vent Game**

Game Stew 'Het Loo' made of game from the 'Kroondomein' | Puff-Pastry Case | Spring Onion |  
17,-

#### **Smokey 'Brioche' Salmon and Mackerel**

Brioche from local bakery Wegerif | Pickle | Radish | Shallot mayo | 16,-

#### **Fresh Tuna Tataki**

Roasted | Wakamé | Sweet and sour Cucumber | Sesame | Soy | Yogurt-lime mayo | 16,-

#### **Carpaccio van Pasture-Fed Beef**

Truffle mayo | Sunflower Seeds | Aged Enkhuizer Cheese | Red Onion | Rocket Lettuce | Baguette |  
15,-

#### **Tarte Tatin made from Red Onion & Tomato**

Savory tart | Balsamic | Thyme | Carrot cream | Beetroot Leaf | smoked Almond | 14

#### **Traditional Dutch Chicken Soup**

Poultry Stock | Chicken Meat | Traditional Garnish | Baguette | 9,-

#### **Seasonal Soup**

Matching Garnish | Baguette | Ask our staff | 9,-

#### **Tomato Soup made from Roma Tomatoes**

Croutons | Fresh Spring Onions | Baguette | 8

#### **Variety of bread**

Selection of Rustic Bread | Traditional Herb Butter | Pesto | Tapenade of sun-dried tomato | Citrus  
Garlic Spread | 12,-

#### **French Baguette 'vanMenno'**

Traditional Herb Butter | 7,-

#### **French Baguette 'vanMenno'**

Tapenade of Sun-Dried Tomato | 7,-

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## Side Dishes

- Roasted seasonal Vegetables | 8,5
- Sweet Potato Fries | 6,-
- Small Jacket Potato | 5,5
- Fresh Farmers Fries | 5,-
- Green Salad | 4,-
- Creamy Mushroom Sauce | 3,5
- Creamy Pepper Sauce | 3,5

## Main dishes

*In the kitchen, we have some grill experts. Every week, they choose a different piece of meat to prepare for our guests. Want to know this week's selection of meat? Ask our staff.*

### **Grill Selection 'Het Loo'**

800 grams Meat and Fish | To share with 2 or 3 people | 85,-

800 grams meat, poultry and fish

Chef's choice of meat | Grilled Farmyard Chicken | Hot-Smoked Salmon from Dries | Game Stew  
'Het Loo'

Served with the following side dishes:

Small Jacket Potatoes | Seasonal vegetables | Creamy pepper Sauce

### **Meat of the Day!**

300 grams | Chef's choice of meat | Seasonal Vegetables | 37,-

### **Spare Ribs**

Homemade secret marinade from 'Chef Danny' | Coleslaw | Fresh Fries

1 rib | 26,-

2 ribs | 39,-

### **Wiener Schnitzel**

White Veal from The Topside | Crispy Fried | Seasonal Vegetables | Lemon | Fresh Fries

175 grams | 20,-

300 grams | 29,-

### **Venison Steak from 'the Kroondomein'**

Charcoal grill | seasonal vegetables | fresh fries | 29,-

### **Stew 'Het Loo' from the 'Kroondomein'**

Authentic Recipe Venison Stew | Small Jacket Potatoes | Rocket Lettuce | 27,-

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### **Salmon from “Dries”**

Hot-smoked in Harderwijk | Stir-Fried Spinach | Carrot | Lemon | Fresh Fries | 26,-

### **Gasconne Beef Steak**

Charcoal grill | Seasonal Vegetables | Fresh Fries | 25,-

### **Half Farmhouse Chicken from The Charcoal Grill**

450 grams | Roasted | Authentic Recipe | Sea Salt | Lemon | Fresh Fries | 22,-

### **Chicken Thigh Satay**

220 grams | Charcoal grill | Fresh Atjar | Peanut Sate Sauce | Fresh Fries | 22,-

### **King Beef Burger**

180 grams | Cheddar | Fried Bacon | Brioche from Bakery ‘Wegerif’ | Lettuce | Tomato | Pickle |  
Homemade Relish | Fresh Fries | 23,-

### **Royal Vega Burger**

150 grams | charcoal Grill | Vegetable-bacon | Cheddar | Beetroot Burger Bun | Lettuce | Tomato  
| Pickle | Homemade Relish | Fresh Fries | 23,-

*Vegan option possible*

### **Spinach and Watercress Risotto**

Parmesan | Grilled Fennel | Fresh Spinach | Smoked Almond | 21,-

*Vegan option possible*

## Salads

### **Salad ‘Harderwijkse vis’**

Smoked Salmon | Smoked Mackerel | Radish | Capers | Cherry Tomatoes | Croutons | Shallot  
mayo | Basil Dressing | Baguette | 24,-

### **Salad ‘Willem III’**

Our own ‘Caesar Salad’ | Farmers’ chicken thigh | bacon | Anchovy | Roman lettuce | Parmesan |  
Boiled Egg | Garlic Croutons | Caesar Dressing | Baguette | 23,-

### **Salad Carpaccio**

Thinly Slices Beef | Truffle Mayo | Sunflower Seeds | Red Onion | Mixed Lettuce | Aged Enkhuizen  
Cheese | Tomato | Croutons | Baguette | 22,-

### **Salad ‘Veluwe’**

Aged Enkhuizer Cheese | Chestnut Mushrooms | Walnuts | Mixed Lettuce | Pickle | Croutons |  
Basil Dressing | Baguette | 19

*Vegan option possible*

**\* Our vegan dishes are indicated in green**

## Desserts

### **Cheese Platter Deluxe**

100 grams | 4 Kinds of Cheese | Apple butter | Homemade Fig Bread | Smoked Almond | 15,-

### **Coupe 'het Loo'**

Fresh Fruit Salad | 2 flavours of sorbet ice cream | Cookie Crumb | Whipped Cream | 9,-

### **Vanilla cheesecake**

Fresh Curd | Bastogne Cookie | Forest fruit gel and compote | Raspberry Sorbet | 10,-

### **Choco-'Loo'-co**

Different preparations of Chocolate | Parfait | Mousse | Crumbs | Cream | Crispy cookie | 10,-

### **Vanilla & Strawberry**

Vanilla ice cream | Fresh strawberries | Whipped Cream | 9,-

### **2 Scoops of Vanilla Ice Cream**

Whipped Cream | Kletskep (biscuit) | 6,-

### **2 Scoops of Sorbet**

Changing Flavours | Whipped Cream | Kletskep (biscuit) | 6,-

Vegan option possible

### **Cold Chocolate Sauce | 3**

## Delicious with coffee...

### **Luxury pastries**

Ask our staff | 5,-

Vegan pastry | 5,-

### **Uddelermeertje**

Authentic luxury apple pastry from bakery 'Schouten' | 4,5

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## Bites

### **Snack platter 'het Loo'**

Sticky Ribs | Crunchy Chicken | Bruschetta | Grill Sausage | Aged Cheese | Marinated Olives |  
Game Croquette Balls | Sauces | 39,-

### **Sticky Ribs**

Spareribs in authentic marinade | 450 grams | Spring Onion | 18,-

### **Crunchy Chicken**

Crispy Chicken | Seasoned and Spicy | Chilli Sauce | Lemon | 15,-

### **Nacho's**

Tortilla Chips | Pulled Pork | Cheddar | Guacamole | Jalapeño | Spring Onions | Tomato | 13,-

### **Italian Bruschetta**

Seasoned and Crispy Toast | Choose toppings:

Carpaccio and Aged Cheese | 3 pieces | 11,-

Tuna and Truffle | 3 pieces | 11,-

Pepper and Almond | 3 pieces | 11,-

### **Charcuterie of meat and Aged Cheese**

Variety of dried meats such as venison | Grill Sausage | Aged Enkhuizen Cheese | Marinated Olives  
| Pickles | Pearl Onions | Baguette | 25,-

### **Cheese Platter deluxe**

100 grams | 4 kinds of cheese | 'Apple butter' | Homemade Fig Bread | Smoked Almond | 13,-

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