

Frittata in a cast-iron pan I omelette I vegetables I potato I

Pulled chicken sandwich I cheese I kimchi I from the oven

Goat's cheese au gratin I chilli honey I nuts I toasted bread  ${\cal V}$  12.5

cheese I bread  ${\cal V}$ 



15

15

16

15

15

17

5.5

6.5

26

16

9

9

8

8

12

8

10

Hofman favourites (from 12 00) Breakfast (untill 12 nn) These cold & hot dishes are served as entremets. Hofman Breakfast I pancake I yoqhurt & qranola I scrambled eggs I For a complete lunch we recommend two dishes per person. filet americain | Beemster cheese | baquette | fresh orange juice | 16 But of course, sharing is also an option! Pancakes I banana I blueberries I syrup 10 Greek yoqhurt I granola I banana I blueberries 6 Classic steak tartare I pickle I truffle mayonnaise I brioche Lunch (from 10.00) Pil Pil king prawns I garlic I chilli peppers I baquette Raw tuna I ponzu dressing I sesame I avocado I Sandwiches Choice of white or brown bread wasabi mayonnaise Smoked salmon I cucumber I sweet & sour red onion I Lazy ribs I sweet & sour red cabbage I sriracha mayonnaise lime mayonnaise 14.5 Gnocchi I peas I spinach I gorgonzola I parmesan  ${\cal V}$ Carpaccio I aged cheese I pesto I pine nuts 14 Tournedos 100q I spicy tomato - garlic sauce Fish of the moment Tuna salad I mayonnaise I chives I eqq 13 price varies daily Alkmaar cheese salad I mustard I celery I chives I mixed nuts  ${\cal V}$  12.5 On the side Grootmeester veal croquettes | 2 croquettes | mustard mayonnaise Ш Green salad I French dressing I croutons Fresh chips I mayonnaise Soup Roseval potatoes I garlic I parmesan I truffle mayonnaise Tom kha kai I chicken I coconut cream I cassava crackers 8.5 Roasted carrot I chilihoney I almond shavings Chef's soup I changes daily 8.5 Snacks & Finger food Lunch Tip! Soup & Sandwich 13.5 Hofman s Snack Platter I ready to share Soup & a single sandwich of your choice Jamón ibérico I Spanish ham I Spanish tomato bread Choose from the items above Korean fried chicken I sticky sweet chilli sauce (6 pcs) Coco Thai bitterball I coconut curry I peas (6 pcs)  $\, {\cal V} \,$ Salad Gyoza I crispy chicken dumpling I soy sesame sauce (6 pcs) Caesar I chicken I egg I parmesan I bacon I croutons I Oven-baked garlic-cheese ball I aioli  ${\cal V}$ 17 anchovy dressing 'Amsterdam no 3' Creuse oysters I lemon I ponzu dressing 17 a piece 4.5 Burrata I roasted vegetables I pesto I pine nuts  ${\cal V}$ 'Daan's' cheese selection I fig jam I nut cake  ${\cal V}$ Specials Assorted deep-fried snacks (12 pcs) Hamburger | bacon | pickle | onion | lettuce | burger sauce | Grootmeester bitterballs I mustard mayonnaise (6 pcs) sesame brioche 16

13

13.5

Cheese sticks I chilli sauce (6 pcs)  ${\cal V}$ 

 $\mathcal{V}$  = vegetarian

Nachos au gratin with cheese I chilli sauce I red onion  ${\cal V}$ 

Do you suffer from any food allergies? Please let us know.

# DINNER



#### To Start

Jamón ibérico I Spanish ham I Spanish tomato bread	16
Oven-baked garlic-cheese ball I aioli ${\cal V}$	8
Gyoza I crispy chicken dumpling I soy sesame sauce	9
Baguette I herb butter ${\cal V}$	6
'Amsterdam no 3' Creuse oysters I	
lemon I ponzu dressing	a piece 4.5
Cappuccino of langoustine	6

"They say, people who share a plate, will never forget each other"

- Hofman -

# Dishes "To share or not to share"

These dishes are about the same size as a side dish. Ideal for sharing or for compiling your own menu.

Burrata I roasted aubergine I tomato I courgette I pesto ${\cal V}$	15
Hot-smoked salmon I labneh I vadouvan dressing I dill oil	15
Steak tartare I bacon mayonnaise I little gem I	
Amsterdam pickled vegetables I brioche	15
Raw tuna I coconut milk I sweet $\&$ sour salad I crispy chilli oil	. 16
Grilled broccoli & little gem I pecorino I walnut I	
miso dressing I egg ${\mathcal V}$	14
Scallops I celeriac I Jamón Ibérico I hazelnut	16
Tournedos 100 grams I spicy tomato - garlic sauce	17
200 grams	32.5
Lazy ribs I sweet $\&$ sour red cabbage I sriracha mayonnaise	15
Gnocchi I peas I spinach I gorgonzola I parmesan ${\cal V}$	15
Pil Pil king prawns I garlic I chilli peppers I baguette	15
Chicken teriyaki I corn chicken I pak choi I sesame I soy sauce	15
Fish of the moment daily	price

## From the charcoal BBQ

Entrecôte 200 grams 27.5

Rib-eye steak 300 grams 35

Choice of pepper sauce I red wine sauce I cold garlic sauce

Served with vegetables and Roseval potatoes

### Chef's Choice

Let our chef surprise you by compiling a menu for you

Three courses 39

Four courses 50

Three or four course wine arrangement 21 / 28

#### On the side

Green salad I French dressing I croutons	5.5
Caesar salad   garlic   bacon bits   egg   croutons   parmesa	an 6.5
Fresh chips I mayonnaise	5
Roseval potatoes I garlic I parmesan I truffle mayonnaise	5
Roasted carrot I chilihoney I almond shavings	6.5

#### Dessert

Hofman coupe I vanilla ice cream I chocolate sauce I salted caramel I peanuts	10
Blueberry cheesecake I frozen yoghurt I pistachio I	
red fruit gel	9.5
Dark chocolate cake I sea salt I vanilla ice cream	10
Dessert of the moment	10
'Daan's' cheese selection I fig jam I nut cake	15
Sgroppino I lemon ice cream I prosecco I vodka	9
Coffee & Friandises I four sweets with coffee	12
Chocolate whipped cream truffle I each	1.2

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