Breakfast ..... (untill 12.00)
Hofman Breakfast I pancake I yoghurt \& granola | scrambled eggs |
filet americain | Beemster cheese I baguette I fresh orange juice |sPancakes I banana I blueberries I syrup10
Greek yoghurt I granola I banana I blueberries ..... 6
Lunch ..... Ifrom 10.00 )
Sandwiches Choice of white or brown bread
Smoked salmon I cucumber I sweet \& sour red onion I lime mayonnaise ..... 14.5
Carpaccio I aged cheese I pesto I pine nuts ..... 14
Tuna salad I mayonnaise I chives I egg ..... 13
Alkmaar cheese salad I mustard I celery I chives I mixed nuts $V$ ..... 12.5Grootmeester veal croquettes 12 croquettes $\mid$mustard mayonnaiseII
Soup
Tom kha kai I chicken I coconut cream I cassava crackers ..... 8.5
Chef's soup I changes daily ..... 8.5 ..... 8.5
Lunch Tip! Soup \& Sandwich13.5Soup \& a single sandwich of your choiceChoose from the items above
SaladCaesar I chicken I egg I parmesan I bacon I croutons |anchovy dressing17
Burrata I roasted vegetables I pesto I pine nuts $V$ ..... 17
Specials
Hamburger I bacon I pickle I onion I lettuce I burger sauce |sesame brioche16
Frittata in a cast-iron pan I omelette I vegetables I potato I cheese I bread $V$ ..... 13
Pulled chicken sandwich I cheese I kimchi I from the oven ..... 13.5
Hofman favourites ..... [from I2.00]
These cold \& hot dishes are served as entremets.
For a complete lunch we recommend two dishes per person.But of course, sharing is also an option!
Classic steak tartare I pickle I truffle mayonnaise I brioche ..... 15
Pil Pil king prawns I garlic I chilli peppers I baguette ..... 15
Raw tuna I ponzu dressing I sesame I avocado | wasabi mayonnaise ..... 16
Lazy ribs I sweet \& sour red cabbage I sriracha mayonnaise ..... 15
Cnocchi I peas I spinach I gorgonzola I parmesan $V$ ..... 15
Tournedos 100 g I spicy tomato - garlic sauce ..... 17
Fish of the moment price varies daily
On the side
Green salad I French dressing I croutons ..... 5.5
Fresh chips I mayonnaise ..... 5
Roseval potatoes I garlic I parmesan I truffle mayonnaise ..... 5
Roasted carrot I chilihoney I almond shavings ..... 6.5
Snacks \& Finger food
Hofman s Snack Platter I ready to share26
Jamón ibérico I Spanish ham I Spanish tomato bread ..... 16
Korean fried chicken I sticky sweet chilli sauce (6 pcs) ..... 9
Coco Thai bitterball I coconut curry I peas (6 pcs) V ..... 9
Cyoza I crispy chicken dumpling I soy sesame sauce [6 pcs) ..... 8
Oven-baked garlic-cheese ball I aioli $V$ ..... 8
'Amsterdam no 3' Creuse oysters I lemon I ponzu dressing ..... a piece 4.5
'Daan's' cheese selection I fig jam I nut cake $V$ ..... 15
Assorted deep-fried snacks (12 pcs) ..... 12
Crootmeester bitterballs I mustard mayonnaise (6 pcs) ..... 8
Cheese sticks I chilli sauce (6 pcs) V ..... 8
Nachos au gratin with cheese I chilli sauce I red onion $V$ ..... 10
$V=$ vegetarian

## DINNER

## To Start

Jamón ibérico I Spanish ham I Spanish tomato bread Oven-baked garlic-cheese ball I aioli $V$
Cyoza I crispy chicken dumpling I soy sesame sauce Baguette I herb butter $V$
'Amsterdam no 3' Creuse oysters I lemon I ponzu dressing Cappuccino of langoustine

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

- Hofman -


## Dishes "To share or not to share" <br> 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 V ..... 15Hot-smoked salmon I labneh I vadouvan dressing I dill oil
Steak tartare I bacon mayonnaise I little gem IAmsterdam pickled vegetables I brioche15
Raw tuna I coconut milk I sweet \& sour salad I crispy chilli oil ..... 16
Grilled broccoli \& little gem I pecorino I walnut |miso dressing l egg $V$14
Scallops I celeriac I Jamón Ibérico I hazelnut ..... 16
Tournedos 100 grams I spicy tomato - garlic sauce ..... 17200 grams32.5
Lazy ribs I sweet \& sour red cabbage I sriracha mayonnaise ..... 15
Gnocchi I peas I spinach I gorgonzola I parmesan $V$ ..... 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 sauceServed 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 I garlic I bacon bits I egg I croutons I parmesan ..... 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 Isalted caramel I peanuts10
Blueberry cheesecake I frozen yoghurt I pistachio | 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

