

# lunch

- american pancakes** 9.5  
3 pieces • fruit • maple syrup
- tomato soup** 7  
crème fraîche • bread
- croque monsieur** 7  
ham • cheese • bechamel sauce  
tomato chutney
- croque madame** 8  
croque monsieur • fried egg
- croquettes** 9.5  
2 veal croquettes or **vegan croquettes**  
bread • mustard mayonnaise
- spicy chicken** 9.5  
brioche bread • coleslaw • sriracha mayonnaise
- smoked salmon** 9.5  
bagel • cream cheese • avocado  
sweet and sour cucumber
- carpaccio** 12  
tomato mayonnaise • pine nuts  
Parmesan cheese • rocket
- smashed avocado** 11  
feta • pomegranate • smoked almonds  
fennel salad
- green salad** 11  
herb dressing • cucumber • cherry tomato

● vegetarian  
● vegan

lunch is available until 16:00

# dinner

<b>tomato soup</b>	7
crème fraîche • bread	
<b>smoked salmon</b>	12
chive-lime dressing • lettuce cucumber	
<b>beef carpaccio</b>	12
pesto sauce • pine nuts • rucola Parmesan cheese • marinated tomato	
<b>caprese</b>	12
tomato • burrata • chives pan carasato	
<b>chicken saté</b>	19.5
peanut sauce • prawn crackers fries • sweet and sour vegetables	
<b>fish&amp;season</b>	22.5
catch of the day • Hofgarden garnish	
<b>ravioli</b>	20
ricotta-spinach filling • aubergine cream zucchini • tomato • citrus cream sauce	
<b>Hofgarden salad</b>	18.5
vegetables from our Hofgarden cucumber • cherry tomato • cress • feta croutons • herb dressing	
<b>blooming burger</b>	19.5
200 gr • brioche bun • cheddar • bacon onion • burger sauce • fries • mayonnaise	

## sides

<b>bread</b> • home made dips	5
<b>bread</b> • charcuterie	10
<b>portion of fries</b> • mayonnaise	5
<b>salad</b> • herb dressing	5

## desserts

<b>blondi</b>	8.5
chocolate mousse • almond crumble toasted white chocolate • fresh fruit vanilla ice cream	
<b>sorbet coupe</b>	8.5
fresh fruit • home made sorbet	
<b>coffee &amp; friandises</b>	5
from our own patisserie	
<b>scroppino</b>	8.5
prosecco • limoncello	

# coffee & tea

coffee	2.8
espresso	2.8
macchiato	3.2
cappuccino	3.8
flat white	3.8
with milk	4.5
latte	4.5
double espresso	4.5
oat milk • soy milk	+0.5

iced coffee 3.8

tea	2.5
fresh mint tea	3
fresh ginger tea	3
hot chocolate	3.8

# soft drinks

sodas	starting at 3
carafe lemonade	4
flat water 75cl	6.5
sparkling water 75cl	6.5
fever tree tonic	4.2
<i>Elderflower • Ginger Beer • Raspberry</i>	
tomato juice	4
fresh orange juice	4

# malt beer

Radler	4.8
Zwarte Ruiters 0.0	4.8
Zwarte Ruiters Weissen	4.8
Zwarte Ruiters IPA 0.3	4.8

# drinks

## beer

Gulpener fluitje	3.6
Gulpener vaasje	4
Chateau Neuborg	5
Gulpener Korenwolf	5
Gulpener seasonal beer	5
seasonal draft	6.5

### **Bergensche Blos** 5.8

Locally brewed at Egmond Brewery with organically grown grains and water from the Adelbertus spring in Egmond Binnen. A light malt beer with a hint of rosehip.

## wine

blooming white <i>Spain, Viognier</i>	6.5 • 30
blooming red <i>Spain, Tempranillo &amp; petit verdot</i>	6.5 • 30
blooming rosé <i>Spain, Garnacha Rosado</i>	6.5 • 30
blooming cava <i>Spain, Agusti Torello Brut Reserva</i>	9.5 • 45

• or ask for our wine menu

# bites

## sweet

pastry of the day	4.5
<i>whipped cream</i>	1

## snacks

● portion of fries • mayonnaise	5
'bitterbal' from Grootmeester	1.2
● vega 'bitterbal' from Grootmeester	1.2
chicken kara age	7
● spring rolls	7
● cheese spring rolls	7
● samosas	9
crispy shrimps	9
mix 6 pieces	7
mix 12 pieces	12

● vegetarian

the kitchen is open until 21:00