LUNCH - DINER

DE RIDDERHOF

MAASSLUIS

STARTERS

CARPACCIO 14
aceto - old Rotterdam - chives - shallot - arugula

PEKING DUCK 11
spring roll - hoisin - sesame - leek

TUNA LOLLIPOPS 13
furikake - wasabi - soy

SCALLOP 14
Parmesan - couscous - lobster sauce

PORTOBELLO 12
goat cheese - thyme - honey - rosemary

PORK BELLY 12
bok choy- bean sprouts - oriental sauce

STEAK TARTARE 12
taco - yakitori - cucumber

SHRIMP WITH SPINACH 12
truffle - parmesan - red onion - pine nuts

SURF&TURF 21
lobster - ibérico ham - little gem - truffle

VEGAN TACO 11
corn - edamame - red onion - cucumber - vegan wasabi mayonnaise

SUSHI

PEKING DUCK 14
hoisin - leek - cucumber

SURF & TURF 16
carpaccio - shrimp -garlic

TUNA 16
tempura - siracha mayonnaise

SASHIMI 15
salmon - tuna

SHRIMP ROCK 16
crab - shrimp - avocado

FLAMED SALMON 14
green asparagus- yakitori - Japanese mayonnaise

VEGAN DRAGON 15
vegan shrimp - avocado - cucumber

VEGGIE 12
green asparagus - yakitori - avocado

chef's choice!

2 COURSES 32
starter -main course

3 COURSES 42
starter - main course - dessert

4 COURSES 52
starter - intermediate dish - main course - dessert

OYSTERS & CAVIAR

3 OYSTERS CLASSIC 9
raspberry vinegar - shallot - lemon

3 OYSTERS ROCKEFELLER 14
spinach - hollandaise

3 FRIED OYSTERS 14
bok choy - huawaiikiekeboe sauce

CAVIAR 30 GR. 70
chives - shallot - blini - egg white - crème fraîche

soup

TRUFFLE 10
brick dough

LOBSTER 17
crostini - garnish of lobster

TOM KHA KUNG 10
coconut soup - shrimps

TOM KHA VEGAN 10
coconut soup - vegan shrimp

pokébowl

SMALL | LARGE

SALMON 9 | 15
wasabi mayonnaise - edamame - cucumber - red onion- wakame - avocado - crunchy wasabi nuts

TUNA 9 | 15
siracha mayonnaise - edamame - cucumber - wakame - avocado - furikake - sesame

CHICKEN 9 | 15
siracha mayonnaise - edamame - cucumber - corn- avocado - red onion - crispy onion - sesame

VEGAN SHRIMP 9 | 15
vegan wasabi mayonnaise - edamame - red onion - wakame - spring onion - furikake

salad

CAESAR CHICKEN 12
parmesan - boiled egg - red onion

GOAT CHEESE 12
walnuts - honey musterd dressing

STEAK 14
burrata - chili saus - cashew - bell pepper -bean sprouts

CAESAR SHRIMP 14
parmesan - boiled egg - red onion

side dishes

BREAD WITH SPREADS 5
GREEN ASPARAGUS 8
MIXED SALAD 5
FRIES 4
SWEET POTATO FRIES 5
PARMESAN TRUFFLE FRIES 8
GRILLED ROSEVAL POTATO 7

kids

TOMATO SOUP 5
MINI BURGER AND FRIES 8
FISH & CHIPS 11

MAINS

BEEF TENDERLOIN 29 | 50
170 grams | 340 grams
roseval - zucchini - eggplant - ras el hanout

CÔTE DE BOEUF 55
600 grams - grilled vegetables - chimichurri

TUNA 24
bean sprouts - spring onions - edamame - parsley oil

SOLE PRICE VARIES
400 grams - spinach -mashed potatoes
filleted +€3,50

SIRLOIN STEAK 25
pepper sauce- crispy potatoes - celeriac

VEAL ESCALOPE 23
chanterelle sauce - mashed potatoes - leek

SEA BASS 24
beurre blanc - couscous - bimi

HALF A LOBSTER 25
thick fries - garlic pepper - asparagus

EGGPLANT 15
stuffed - mediterranean way

RISOTTO 14
nuts - tomato - arugula - asparagus

BURGERS

SERVED WITH FRIES

ANGUS 18
cheddar - bacon - bbq sauce

SUKADE 18
truffel - red onion compôte

CRISPY CHICKEN 18
sweet and sour cucumber - red curry mayonnaise

BEYOND MEAT 18
tomato - cucumber - bbq sauce

= VEGETARIAN = VEGAN | ALLERGIES CAN BE TAKEN INTO ACCOUNT. PLEASE INFORM OUR STAFF.

LUNCH - DINER

DE RIDDERHOF

MAASSLUIS

UNTIL 4:00 PM

SANDWICHES

CARPACCIO 14
old cheese - truffle - pine nuts

PHILLY CHEESE STEAK 16
beef tenderloin strips - bechamel

SPICY CHICKEN 15
chili - spring onions - red onion

PULLED SALMON 14
yakitori - sesame - wasabi mayonnaise

TUNA 14
cucumber - red onion - spicy mayonnaise

OLD ROTTERDAM 11
arugula - honey mustard

PORTOBELLO 12
goat cheese - pesto - arugula

EGGS

FRIED RIDDERHOF 15
veal pastrami - truffle - old cheese - arugula

FRIED CLASSIC 12
cheese - ham

EGGS NORWEGIAN 13
smoked salmon - poached egg - hollandaise

EGGS BENEDICT 12
ham - poached egg - hollandaise

EGGS FLORENTINE 12
spinach - poached egg

OMELET 13
bell pepper - onion - mushrooms

CROQUETTES

BEEF 10
2 slices of bread - mustard

SHRIMP 12
2 slices of bread - yuzu mayonnaise

VEGAN 11
2 slices of bread - mustard

12 O'CLOCK

RIDDERHOF 16
truffel soup - bread with carpaccio - mini wagyu burger

FISH 16
Thai coconut soup - bread with salmon - tuna taco

VEGAN 16
Thai coconut soup - taco - dragon roll - gyoza

HIGH ARRANGEMENTS

HIGH TEA
€22.50 PER PERSON
2 hours various types of tea included - sandwich truffle & cheddar - sandwich egg salad - blini salmon - French toast with chocolate mousse - scones with clotted cream & strawberry jam - homemade pink glazed cake - macarons - cannoli filled with pistachio cream - chocolates

HIGH SUSHI
€34,50 PER PERSON
2 drinks of choice - sashimi salmon - sashimi tuna - nigiri salmon - cucumber roll - flamed salmon roll - dragon roll - veggie roll - beef truffle roll - peking duck roll - tuna roll - edamame

HIGH WINE
€39,50 PER PERSON
4 matching glasses of wine - 1. charcuterie - peppadew - olives - 2. popcorn shrimp - tuna lollipops - blini salmon - 3. tenderloin strips - pork belly - truffle fries - 4. dessert from the chef

HIGH ARRANGEMENTS HAVE TO BE BOOKED AT LEAST 2 DAYS IN ADVANCE

PRIVATE PARTY?

**THE RIDDERHOF HAS VARIOUS {PRIVATE} SPACES.
THESE CAN BE BOOKED SEPARATELY OR IN COMBINATION WITH A COMPLETE PACKAGE.
FEEL FREE TO MAKE AN APPOINTMENT AND WE WILL DRINK A COFFEE AND DISCUSS THE POSSIBILITIES!**

DRINKS | PARTY | WEDDING | PRIVATE DINNER

GET IN TOUCH!

MONDAY -CLOSED
TUESDAY UNTIL SUNDAY 12:00 PM UNTIL 10:00 PM
TAKE AWAY | TUESDAY UNTIL SUNDAY 12:30 PM - 08:30 PM

INFO@RESTAURANTDERIDDERHOF.NL
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