

welcome to
DE RIDDERHOF

The perfect location for every occasion

TO SHARE

BREAD WITH SPREADS 6

salted butter - aioli

CHARCUTERIE 14

focaccia - cornichons

OYSTERS | A PIECE 4/6/6

classic / rockefeller / fried

SOUP

TRUFFLE 10

brick dough

LOBSTER 17

crostini - garnish of lobster

TOM KHA KUNG 10

coconut soup - shrimps

VEGAN TOM KHA 10

coconut soup - vegan shrimps

chef's choice!

2 COURSES 34

starter - main course

3 COURSES 44

starter - main course - dessert

4 COURSES 54

starter - intermediate dish -

main course - dessert

SUSHI

DRAGON VEGAN OPTIONAL 15

shrimp - avocado - unagi - siracha mayo

CRAB ROLL 13

wasabi nuts - cucumber

SURF & TURF 16

carpaccio - shrimp - garlic

TEMPURA SALMON 14

japanese mayonnaise - unagi

SPICY TUNA 14

siracha - cucumber

SASHIMI MIX 15

salmon - tuna

SALADS

CAESAR CHICKEN 13

little gem lettuce - parmesan - boiled egg - red onion

CAESAR SHRIMP 14

little gem lettuce - parmesan - bioled egg - red onion

GOAT CHEESE 12

mesclun - walnuts - honey mustard dressing

SURF & TURF 24

lobster - iberico ham - little gem lettuce - truffle

STEAK 15

mesclun - burrata - chili sauce - cashew - bell pepper - bean sprouts

POKÉBOWL SMALL/LARGE

corn - edamame - cucumber - red onion - avocado - wakame

TUNA 12/17

siracha mayonnaise

CRISPY CHICKEN 11/16

siracha mayonnaise

SHRIMP 12/17

wasabi mayonnaise

SALMON 11/16

wasabi mayonnaise

VEGAN SHRIMP 12/17

vegan wasabi mayonnaise

SIDES

FRIES 5

SWEET POTATO FRIES 6

PARMESAN TRUFFLE FRIES 9

MIXED SALAD 6

FORGOTTEN VEGETABLES 8

STARTERS

CARPACCIO 14

old cheese - shallot - arugula - chives - aceto

PEKING DUCK 12

spring roll - hoisin - sesame - leek -

PORK BELLY 12

bok choy - bean sprouts - oriental sauce

TUNA LOLLIPOPS 14

furikake - wasabi - soy

SCALLOP 15

two pieces - red curry - parmesan

SALMON TACO 13

sweet and sour cucumber - yuzu - unagi sauce

SHRIMPS WITH SPINACH 13

truffle - parmesan - red onion - pine nuts

PORTOBELLO 13

goat cheese - thyme - honey - rosemary

VEGAN TACO 12

corn - edamame - red onion - cucumber - wasabi mayo

MAINS

BEEF TENDERLOIN 170 GRAMS/340 GRAMS 29/50

black angus - grilled - rosemary potato - zucchini - ras el hanout

SIRLOIN STEAK 170 GRAMS 26

black angus - pepper sauce - crispy potato - celeriac

CÔTE DE BOEUF 600 GRAMS 55

black angus - grilled - seasonal vegetables - chimichurri - herb butter

BRAISED VEAL 23

steamed - chanterelle sauce - mashed potatoes - leek

HALIBUT 24

open ravioli - truffe foam - spinach

SEA BASS 24

small carrot - couscous - beurre blanc

TUNA 26

bean sprouts - spring onion - edamame - parsley oil

LOBSTER HALF/WHOLE 26/45

black pasta - garlic - red pepper

EGGPLANT 19

grilled - tempura broccolini - sun-dried tomato - vegan pecorino

RISOTTO 19

nuts - tomato - arugula - prosociano

BURGERS

ANGUS 19

cheddar - bacon - bbq sauce

BRAISED VEAL 19

truffle - red onion compote

CRISPY CHICKEN 19

sweet and sour cucumber - red curry mayonnaise

BEYOND MEAT 19

tomato - cucumber - bbq sauce

KIDS

TOMATO SOUP 6

MINI BURGER WITH FRIES 11

FRIKANDEL WITH FRIES 7

MEAT CROQUETTE WITH FRIES 7

MINI CHEESE SOUFLÉS WITH FRIES 7

DE RIDDERHOF

UNTIL 4:00 PM

SANDWICHES

CARPACCIO 14

old cheese - arugula

PHILLY CHEESE STEAK 16

beef tenderloin strips - bechamel sauce

SPICY CHICKEN 15

chili - spring onion - red pepper

PULLED SALMON 14

yakitori - sweet and sour cucumber - wasabi mayonnaise

TONIJN 14

cucumber - red onion - spicy mayonnaise

OLD ROTTERDAM 11

arugula - honey mustard dressing

PORTOBELLO 13

goat cheese - tyhme - arugula

EGGS

FRIED EGG RIDDERHOF 15

veal pastrami - truffle - old cheese - arugula

FRIED EGG CLASSIC 12

cheese - ham

EGGS NORWEGIAN 13

smoked salmon - poached egg - hollandaise sauce

EGGS BENEDICT 12

ham - poached egg - hollandaise sauce

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

truffle soup - sandwich carpaccio - mini wagyu burger

FISH 16

Thai coconut soup - tuna sandwich - taco salmon

VEGAN 16

Thai coconut soup - sandwich with grilled vegetables and cashew pesto - gyoza - vegan taco

HIGH ARRANGEMENTS

HIGH TEA

2 hours various types of tea - sandwich truffle & cheddar - sandwich egg salad - blini salmon - french toast with chocolate mouse - scones with clotted cream & strawberry jam - homemade pink glazed cake - macarons - cannoli filled with pistachio cream - chocolates

€24,50 P.P

HIGH SUSHI

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

€36,50 P.P

HIGH WINE

4 matching glasses of wine - 1. charcuterie - olives - 2. popcorn shrimp - tuna lollipops - blini salmon - 3. beef tenderloin strips - pork belly - truffle fries - 4. dessert from the chef

€46,50 P.P

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

PRIVATE PARTY?

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

DRINKS | PARTY | WEDDING | PRIVATE DINNER

GET IN TOUCH!

MONDAY - CLOSED

TUESDAY TO SUNDAY 12:00 PM - 10:00 PM

TAKE AWAY | TUESDAY TO SUNDAY

12:30 PM - 08:30 PM

INFO@RESTAURANTDERIDDERHOF.NL

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= VEGETARIAN

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