

DE RIDDERHOF

TO SHARE

BREAD TO BREAK

Salted butter - aioli

CHARCUTERIE

focaccia - cornichons - spianata romana - chorizo - coppa di parma

OYSTERS CLASSIC

3 pieces | raspberry vinegar | lemon

BAKED OYSTERS

3 pieces | bok choy | asian dressing

GRATINATED OYSTERS

3 pieces | herbs butter | aged cheese

SUSHI

DRAGON VEGAN OPTION POSSIBLE

shrimp - avocado - unagi - sriracha

SURF & TURF

carpaccio - shrimp - garlic

TEMPURA ZALM

Japanese mayonnaise - unagi

SPICY TUNA

sriracha - cucumber

SASHIMI MIX

salmon - tuna

SOUP

TRUFFLE

brick dough

LOBSTER

crostini - garnish of lobster

TOM KHA KUNG

coconut soup - shrimps

VEGAN TOM KHA

coconut soup - vegan shrimps

6

16

12

18

15

18

18

16

16

18

12

24

12

12

chef's choice!

2 COURSES 38

starter - main course

3 COURSES 48

starter - main course - dessert

4 COURSES 58

starter - entremets - main course - dessert

STARTERS

CARPACCIO

aged parmesan - shallot - chives - aceto

15

BEIJING DUCK

spring roll - hoisin - sesame - leek

16

TACO STEAK TARTAAR

sweet and sour cucumber - yuzu - yakitori

15

TUNA

tartare & seared - furikake - wasabi

16

SCALLOPS

two pieces - red curry - parmesan

16

SALMON TATAKI

ponzu - jalapeño - chives

15

BURRATA

pomodori - little gem - olive oil

14

VEGAN TACO

corn - edamame - red onion - cucumber - wasabi

13

MAINS

TENDERLOIN 170 GRAM/340GRAM 32/59

pommes dauphine - chicory - Madeira sauce

ENTRECOTE 170 GRAM 28

peppersauce - Chinese cabbage - sweet potato

DUCK BREAST 27

pomodori - pistachio - marsala

BRAISED VEAL 26

beech mushroom - mashed potatoes - chicory

SALMON 25

noodles - teriyaki - coconut

HALIBUT 28

chantarelle - puree - herring roe - beurre blanc

TUNA STEAK 28

bean sprouts - spring onion - edamame - parsley oil

MELANZANE

eggplant - tomato - cheese

21

GNOCCHI VEGAN MOGELIJK

truffle - beech mushroom - parmesan

21

BURGERS WITH FRENCH FRIES

ANGUS 23

cheddar - bacon - bbq sauce

CRISPY CHICKEN 22

sweet and sour cucumber - red curry mayonnaise

BRAISED VEAL 25

onioncompote - truffle

SIDES

FRENCH FRIES 5

SWEET POTATO FRIES 6

PARMESAN TRUFFLE FRIES 9

MIXED SALAD 6

STIR-FRIED VEGETABLES 8

DE RIDDERHOF

TILL 16:00

SANDWICHES

CARPACCIO 16

Aged parmesan - arugula - shallot - chives - aceto

PHILLY CHEESE STEAK 17

beefstrips - bechamel sauce

SPICY CHICKEN 15

chili - spring onion - red pepper

PULLED SALMON 15

yakitori - sweet and sour cucumber - wasabi mayonnaise

CAPRESE 15

burrata - cherry tomato - pesto - aceto

CROQUETTES

BEEF CROQUETTES 10

2 on brioche - mustard

SHRIMP CROQUETTES 14

2 on brioche - yuzu mayonnaise

PRIVATE PARTY?

DE RIDDERHOF OFFERS SEVERAL (PRIVATE) ROOMS. THESE CAN BE BOOKED SEPARATELY OR COMBINED WITH A FULL ARRANGEMENT. IF YOU ARE INTERESTED YOU CAN MAKE AN APPOINTMENT AND WE WILL DISCUSS THE POSSIBILITIES WITH YOU.

DRINKS | PARTY | WEDDING | PRIVATE DINNER

EGGS

BAKED EGGS 15

veal pastrami - truffle - aged cheese - arugula

CLASSIC SUNNY-SIDE UP 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

paprika - onion - beech mushrooms

LUNCH PLATTER

RIDDERHOF 16

truffle soup - sandwich carpaccio - mini angus burger

FISH 16

Thai coconut soep - tuna sandwich - taco salmon

VEGAN 16

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

SALADS

CAESAR CHICKEN 13

little gem - parmesan - boiled egg - red onion

CAESAR SHRIMP 14

little gem - parmesan - boiled egg - red onion

GOAT CHEESE 12

mesclun - walnuts - honey mustard dressing - beetroot

BEEFSTRIPS 17

mesclun - burrata - chilisaus - cashew - paprika - mung bean sprouts - beefstrips

POKÉBOWL SMALL/LARGE

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

TUNA 13/17

sriracha mayonnaise

CRISPY CHICKEN 12/16

sriracha mayonnaise

SALMON 12/16

wasabi mayonnaise

VEGAN SHRIMP 13/17

vegan wasabi mayonnaise

GET IN TOUCH!

CLOSED ON MONDAYS

OPENED TUESDAY TILL SUNDAY 12:00-22:00

INFO@RESTAURANTDERIDDERHOF.NL

010-5911211

FOLLOW US ON SOCIAL MEDIA @DE_RIDDERHOF



= VEGETARIAN



= VEGAN | FOR ALL INFORMATION ABOUT ALLERGENS, PLEASE CONTACT THE STAFF