



*Hotel \*\*\**

*Haus am Berg*

Welcome!

We are pleased that you selected our restaurant. Because we are not Bavarian, we do not cook Bavarian food. On our menu are dishes from all over the world, but it is our aim to use as much local produce as possible. The large majority of our dishes are homemade.

Pepijn Boelens  
Natascha Porter



= suitable for vegetarians



( ) = with changes suitable for vegetarians



= suitable for vegetarians who eat fish

If you have a diet or intolerance, please tell us, we are happy to give you advice.

The compulsory list of additives can be found on the last page.

## **Our speciality: homemade, handmade dutch beef croquettes**



In Germany when speaking of "Krokette", almost always the potato variety is meant. The Dutch kroket has a meat filling, and is made from a ragout of minced pure beef and herbs, surrounded by an egg and breadcrumb batter. It is always served with mustard.

Originally, the croquette comes from France, where it is first mentioned in the annals towards the end of the seventeenth century. From the middle of the nineteenth century there is written proof of its existence in the Dutch cuisine.

The eldest known recipe in the Netherlands is that of the cook of King William I of Orange, and appears in an appendix to the cookery book "Modern Cooking" of Maria Haezebroeck,

which was published in 1851. At that time the fancy French word croquette was still used.

The big breakthrough as a snack was after the second World War. Until 1996 it was actually the most sold snack at the snack bar, and up to now is still the second most sold snack in The Netherlands. Apart from at the snack stall, you can also order it in bistros and in many restaurants. The Dutch eat more than 300 million kroketten per year, that is on average 25 per person!

Our beef kroketten are handmade in our own kitchen by our Dutch chef, using fresh beef.

1 homemade Dutch beef croquette* (Meat component $\pm$ 50 grams) with white bread and mustard	€ 3,90
--	--------

2 homemade Dutch beef croquettes* (Meat component $\pm$ 100 grams) with white bread and mustard	€ 5,90
--	--------

## Soups


All soups are served with bread

🌿Homemade tomato soup € 3.25

🌿Homemade paprika-lime soup\* € 3.25


🌿Homemade sellery soup with Bavaria Blu  
cheese\* € 3.25

## Starters

 Bruschetta - toasted bread with pickled diced tomato\* € 3.40

 Homemade zaziki with bread € 3.40

 Shrimp cocktail with homemade cocktail sauce\* and bread €5.40

 Snack size portion Calamari\* with bread and homemade zaziki € 4.90

Baked goats' cheese with Black Forest ham and honey, served with bread € 6.90

Carpaccio of thin slices of ham filet with homemade cream cheese with fresh spring onions, served with bread € 6.90

1 homemade Dutch beef croquette\* (Meat component ± 50 grams) with white bread and mustard € 3,90


## Small portions:

 Roll with cheese*	€ 3.90
Roll with sausage meat slices*	€ 3.90
 Roll with brie and tomato	€ 4.50
 Roll with homemade egg salad*	€ 4.50
 Homemade zaziki with bread	€ 3.40
 Bruschetta - toasted bread with pickled diced tomato*	€ 3.40
 Portion Pommes Frites with ketchup, German curry sauce or mayonnaise*	€ 3.00
extra sauce	€ 0.50
 Scrambled eggs with bread	€ 3.90
 Shrimp cocktail with homemade cocktail sauce* and bread	€ 5.40
 Snack size portion Calamari* with bread and homemade zaziki	€ 4.90
 Herring in homemade yoghurt-cream sauce with bread (fish portion ± 200 grams)	€ 6.90
Snack size portion albondigas: 2 Spanish meat balls in tomato sauce served with bread	€ 5.90


## Our salads


XL salads are served with a homemade dressing of your choice:


- Ranch dressing (creamy with spring onions and herbs)
- Balsamic-mustard dressing
- Italian Vinaigrette

 XL salad, prepared with fresh produce of the day,  
served with fresh Ciabatta bread € 7.50

XL salad, prepared with fresh produce of the day,  
with chicken slices and fresh Ciabatta bread € 9.90

 XL salad, prepared with fresh produce of  
the day, with a whole pan baked salmon fillet  
and fresh Ciabatta bread € 9.90

() Salad with small baked goats' cheeses,  
Black Forest ham, homemade Balsamic-mustard  
dressing, served with fresh Ciabatta bread € 10.90

 Greek salad with tomatoes, olives, feta and creamy  
Ranch Dressing, served with fresh Ciabatta bread €9.90

Salad with slices of slow cooked Confit duck meat, apples,  
walnuts, and homemade Balsamic-mustard dressing,  
served with fresh Ciabatta bread € 12.90

## **Pasta dishes**

Tagliatelle Primavera, with homemade  
pea and ham-cream sauce € 9.90

Tagliatelle Bolognese, with homemade minced  
meat and tomato sauce € 9.90

 Tagliatelle with homemade cream sauce,  
a whole pan baked salmon fillet and courgette € 12.90



## **Poultry dishes**

Moroccan chicken fillet with couscous\* € 12.90

Jambalaya:


Caribbean stew with chicken strips, shrimps, peas,  
rice and a little fruit, stir fried in Cajun herbs € 12.90

Chicken & Leek Pie:

Chicken and leek ragout under a puff  
pastry top, served with boiled potatoes € 11.90

Duck leg slowly confit cooked with cranberries,  
boiled potatoes and a side salad € 13.90

## Meat dishes

()Cold cuts platter: different kinds of cheese and meat\*, served with a bread basket € 9.90


Pork fillet medallions with homemade mustard cream sauce, served with potato croquettes and a side salad € 13.90

Pork satay: diced pork filet with homemade peanut sauce, served with pommes frites € 10,90

Albondigas: 4 homemade Spanish meatballs in homemade tomato sauce, served with rice and a side salad € 11.90

Chili con Carne with rice € 10.90


## Fish

 Herring in homemade yoghurt-cream sauce  
(fish portion ± 200 grams)


with bread € 6.90

with boiled potatoes € 7.90

 Calamari (squid)\*  
(breaded fish portion ± 200 Gramm) with homemade  
zaziki, rice and a side salad € 10.90

 Salmon fillet with homemade paprika sauce,  
served with boiled potatoes and a side salad € 13.90

 () Couscous\* with garlic shrimp € 9.90

 Tagliatelle with homemade cream sauce,  
a whole pan baked salmon filet and courgette € 12.90


**Fun for kids**  
**(small portions for young children)**

 Roll with cheese*	€ 3.90
Roll with sausage meat slices*	€ 3.90
 Roll with brie and tomato	€ 4.50
 Roll with homemade egg salad*	€ 4.50
 Homemade zaziki with bread	€ 3.40
 Bruschetta - toasted bread with pickled diced tomato*	€ 3.40
 Scrambled eggs with bread	€ 3.90
 Kids cold cuts platter: Plate with 2 different kinds of cheese and meat, served with a small bread basket	€ 5.90

**Fun for kids**  
**(small portions for young children)**

1 pork fillet medallion with homemade cream sauce, served with potato croquettes and salad trimming € 6.90

1/2 Portion pasta Bolognese,  
with minced meat and tomato sauce € 5.90

 Portion Pommes Frites  
with ketchup, German curry sauce or  
mayonnaise\* € 3.00  
extra sauce € 0.50

 Snack size portion calamari\*  
with bread and homemade Zaziki € 4.90

Snack size portion (2 pieces) albondigas: Spanish  
meat balls in tomato sauce served with bread € 5.90

1 homemade Dutch beef croquette\*  
(Meat component ± 50 grams) with white bread  
and mustard € 3,90


## Side dishes:


🌿 Homemade zaziki with bread	€ 3.40
🌿 Small side salad	€ 3.00
🌿 Portion Pommes Frites with ketchup, German curry sauce or mayonnaise*	€ 3.00
extra sauce	€ 0.50
🌿 Portion rice	€ 2.00
🌿 Portion Ciabatta bread	€ 2.00
🌿 Portion boiled potatoes	€ 2.00

Would you like to change the side dishes with your meal? Of course that is often possible!

## Sweet treats

🌿 Plum cake	€ 2.90
🌿 Warm apple strudel* with whipped cream	€ 3.90
+ Vanilla ice cream	€ 0.80
+ Vanilla sauce	€ 0.80
🌿 Dame Blanche: vanilla ice cream with chocolate sauce and whipped cream	€ 4.50
🌿 Vanilla ice cream with fruit salad and whipped cream	€ 5.40
🌿 Sanfte Engel (orange juice with vanilla ice cream)	€ 2.90
🌿 Ice chocolate (chocolate milk with vanilla ice cream and whipped cream)	€ 3.40
🌿 Homemade fresh waffle	
with icing sugar and whipped cream	€ 2.90
with maple syrup and whipped cream	€ 3.40
with one scoop of vanilla ice cream and whipped cream	€ 3.70
🌿 Chocolate mousse with whipped cream	€ 3.90

 = suitable for vegetarians

() = with changes suitable for vegetarians

 = suitable for vegetarians who eat fish

If you have a diet or intolerance, please tell us, we are happy to give you advice.

\* Additives\*:

-sellery soup and paprika soup are made with broth, and therefore contain colourants and flavour enhancers

-the pickled tomatoes contain preservatives

-cheese contains colourants

-sausage and ham contain preservatives, antioxidants and phosphates

-mayonnaise contains colourants

-egg salad contains mayonnaise, and that contains colourants

-cocktail sauce contains mayonnaise, also colourants

-couscous is cooked with broth, and therefore contains colourants and flavour enhancers

-calamari contains colourants

-beef kroketten are made with broth, and therefore contain colourants and flavour enhancers

-apple strudel contains colourants

-Coca-Cola contains caffeine, colourants und flavour enhancers

-Fanta contains colourants and antioxidants

-Tonic contains quinine

-Bitter Lemon contains quinine and antioxidants

-Light beverages also contain artificial sweeteners

-Whisk(e)y, Anessia, Metaxa, Campari, Aperol, Baileys contain colourants

-all wines contain sulphite

-Viechtacher Radler contains artificial sweeteners