

Light Lunch | 12pm - 4.30pm

Cantharel Brioche Club

Egg salad, lettuce, avocado, bellpepper & pine nuts 2, 3, 8, 13, 14	11
Egg salad, lettuce, bacon & tomato 2, 3, 8, 13, 14	12
Egg salad, lettuce, smoked salmon & cucumber 2, 3, 4, 8, 13, 14, 14	14

12'O Clock

Bread, tomato soup, roast beef, potato salad & beef croquette 1, 2, 3, 8, 13, 14	12
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Organic Fried Eggs "Van Blanken"

Ham, cheese & Dutch salad 1, 2, 3, 8, 13, 14	11
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Tosti Cantharel

Remeker cheese, butcher's ham & tomato relish 1, 2, 8, 13, 14	9
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Mushrooms on Toast

Wild spinach, aged cheese & herb salad 2, 3, 8, 13	12
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Authentic Croquettes

Beef croquettes, bread, mustard & butter 1, 2, 3, 8, 13, 14	9
Vegetable croquettes, bread, mustard & butter 1, 2, 3, 8, 13, 14	11
Shrimp croquettes, bread, mustard & butter 1, 2, 3, 4, 5, 8, 13, 14	12

Soup

Tomate Soup

Ravioli of spinach with basil, garlic & croutons 2, 3, 8, 13, 14	8.50
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Velvety Soup of potato and leeks

Saffron oil, bacon & almond crumble 8, 9	8.50
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Our Bread

Our kitchen brigade has developed the 'Cantharel' bread using our own recipe in collaboration with the purveyor to the court and bakery Van der Wal Jolink from Apeldoorn

Salads

Cesar Salad

Little gem lettuce, soft egg, Parmesan & crouton 2, 3, 8, 13, 14	12
Warm smoked salmon 2, 3, 4, 8, 13, 14	15
Grilled corn-fed chicken 2, 3, 8, 13, 14	16

Salad of baby spinach

Burrattini, Parma ham, pesto mayonaise & sourdough croutons 2, 3, 8, 9, 14	12
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Beet Carpaccio Salad

Minute marinade of red beets, hummus, almond crumble, salad & vinaigrette 2, 9, 13, 14	13
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Beef Carpaccio Salad

Pine nuts, Parmesan cheese, sun dried tomato & mixed leaves 3, 8, 13, 14	15
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Lunch Specials

Flamkuchen

Crème fraîche, smoked salmon, tomato & spring onion 2, 3, 4, 8, 9, 13, 14	14
Crème fraîche, Brie, apple, spring onion & nuts 2, 3, 8, 9, 13, 14	12
Crème fraîche, pesto, Serrano, sundried tomato, pesto & olive 2, 3, 4, 8, 9, 13, 14	14

Cantharel Lunch Etagère (from 2 people)

19 p.p.

Collection of small dishes, both hot and cold, consisting of tomato soup, beef carpaccio, smoked salmon bonbon, crispy mushroom ravioli, spinach salad, Parma ham and burattini and a fresh focaccia bread with pesto

1, 2, 3, 8, 11, 12, 13, 14

Sate of Fillet of Pork

Pork fillet skewer of the grill, fries, atjar & prawn crackers 2, 5, 8, 9, 10, 11, 12, 13, 14	18
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Cantharel Burgers

Hereford beef, egg, old Remeker cheese, truffle mayonaise & fries 2, 3, 8, 11, 12, 13, 14	18
Chicken, egg, old Remeker cheese, herb mayonaise & fries 2, 3, 4, 8, 11, 12, 13, 14	18
100% plant-based burger, kimchi, cheddar & fries 2, 3, 8, 11, 12, 13, 14	18

Snacks & Bites | 12pm - 11pm

Bread

French baguette & farmhouse herb butter 2, 8	4.50
Bread assortment with butter, tapenade & hummus 2, 8, 13, 14	8

Olives & Peppadews

Gordal: organic green olives 13	6
Manzanilla: green & black olives 13	5
Peppadews: mini spicy peppers with cream cheese 13	6

Veluwse Charcuterie

Various ham, sausages, pâté, mustard & cornichons 2, 3, 13, 14	14.50
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Cheese

Matured Farm House Cheese - 150 gr 8	9
Old Farm House Cheese - 150 gr 8	12

Hot Items

Crispy Mushroom Ravioli with Kimchi Sauce - 8 pieces 2, 3, 12, 13	9
Popcorn Chickenuggets 2, 3, 8, 13, 14	9.50
Beef meatballs in tomato sauce - 9 pieces 1, 2, 3, 8, 13, 14	9
Roti Chicken, corn wraps & sweet and sour vegetables 2, 3, 8, 13	12.50
Torpedo Shrimps 2, 3, 4, 5, 8, 13, 14	9.50
"Cantharel" Assorted Hot Snacks - 12 pieces 1, 2, 3, 4, 8, 13, 14	12
Holtkamp beef bitterballen - 6 pieces 1, 2, 3, 8, 13, 14	8
Holtkamp vegetables bitterballen - 6 pieces 1, 2, 3, 8, 13, 14	8

Desserts

Homemade Cantharel Apple Pie 2, 3, 8, 9, 13	4.50
Carrot Cake 2, 3, 8, 9, 13	5
Hazelnut Nougatine Tart 3, 8, 9	5
Cake of the Day 2, 3, 8, 9, 13	5
Vanilla Crème Brûlée 3, 8	8
Coupe Dame Blanche 3, 8, 9	9.50
Fruit Sorbet 8	9.50
Selection of Regional Cheese 2, 8, 9, 13	14

1



CELERY

2



GLUTEN

3



EGGS

4



FISH

5



CRUSTACEAN

6



MOLLUSCS

7



LUPIN

8



MILK

9



NUTS

10



PEANUTS

11



SESAME SEEDS

12



SOYBEANS

13





SULPHITES

14



MUSTARD

House Wines

Sparkling		
Venetino Murrina Prosecco DOC treviso Italy	28	6
Rose dei Pronol Glera DOC Veneto Italy	30	
Rosé		
Bellingham Berry Bush Rosé Western Cape South Afrika	26	5
Et Moi Rosé Grenache France	32	
Wit		
Brique d'Or Chardonnay France	22	4.50
Botania Verdejo Rueda Spain	26	5
Oynos Pinot Grigio Italy	26	5
Neleman BIO Macabeo Sauvignon Blanc Spain	32	6
Rood		
Brique d'Or Merlot France	22	4.50
Flying Solo Grenache Syrah France	26	5
Neleman BIO Tempranillo Bobal Spain	26	5
Masseria Borgo dei Truli Negroamaro Italy	32	6

Sommeliers Choice

Mousserend	
Castelneau Champagne Brut réserve cuvée Reims	60
AOP Champagne France	1/2 32
Wit	
Black Stallion Chardonnay USA	68
Domaine Vincent Dampt Chablis France	65
Esk Valley Sauvignon Blanc New Zealand	42
Jean Geiler Pinot Gris France	38
Rood	
Cecilia Beretta Ripasso DOC Valpolicella Classico Italy	65
Chateau du Lort AOC Bordeaux Superieur France	34
Casa Silva Reserva Pino Noir Chile	34

Cocktails

Amaretto Sour	
Disaronno, lemon juice, egg white & angostura bitters	12
Mojito	
Rum, lime & mint	12
Margarita	
Lime, honey & sprite	12
Espresso Martini	
Crème de Café, kahlua, vodka & espresso	13
Pornstar Martini	
Vodka, passionfruit, lime & eggwhite	13
Long Island Tea	
Vodka, rum, tequilla, triple sec, gin, lemon & cola	13

Non-Alcoholic Cocktails

Martini Floreale	
Non-alcohol sparkling wine & lime	10
Martini Vibrante	
Non-alcohol sparkling wine, rosemary, & orange	10
Lyre's Pink Gin Tonic	
Raspberry Tonic & red fruit	10
Virgin Pornstar Martini	
Passion fruit, lime and egg white	10
Mojito	
Rum 0%, lime & mint	10
Amaretto Sour 0%	
Amaretti 0%, lemon & egg white	9

Spritz Club

Aperol Spritz	10
Limoncello Spritz	10
Elderflower Spritz	10

Gin & Tonic

Hendrick's Gin	
Royal Bliss Tonic Water & cucumber	12
Bombay Sapphire Dry Gin	
Royal Bliss Tonic Water & lime	12
Cantharel Rabarber Gin	
Royal Bliss Raspberry Tonic Water	12

Beers

Draft Beer	
Swinckels 5,3%	3.25
La Trappe Blond 6,5%	5.65
La Trappe Dubbel 7%	5.65
La Trappe Tripel 8%	5.65
Bottled Beer	
Bavaria Gluten Free Pils 5%	4.25
Weihenstephaner Weissbier 5,4%	5.45
Rodenbach Fruitage 25cl 5,2%	4.50
La Trappe Wit 5,5%	5.65
La Trappe Quadrupel 10%	6.00
Local Beers	
Davo Surf Ale 6,4%	6.25
Vos Session IPA 3,8%	6.65
Vos Weize 5,4%	6.65
Stoute Vos 10%	6.65
Vergulden Vos 5,2%	6.65
Alcohol Free Beers	
La Trappe Nillis	5.65
Bavaria 0.0	4.25
Bavaria Wit 0.0	4.25
Bavaria IPA 0%	4.25
Bavaria Radler 0%	4.25

Cantharel Winterwarmers

Hot Chocolate	3.75
With marshmallow and whipped cream +0.75	
Bar Bobbies Rum +5.50	
Fresh Season Tea	4.25
Chai Latte	4.25
Pumpkin Spiced Latte	4.95