

Light Lunch | 12pm - 5pm

Cantharel Brioche Club

Egg salad, lettuce, avocado, bellpepper & pine nuts 2, 3, 8, 13, 14	10
Egg salad, lettuce, bacon & tomato 2, 3, 4, 8, 13, 14	11
Egg salad, lettuce, smoked salmon & cucumber 2, 3, 4, 8, 13, 14, 14	12

12'O Clock

Bread, roastbeef, Dutch salad & beef croquettes 2, 3, 8, 13, 14	10
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Organic Fried Eggs "Van Blanken"

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

Remeker cheese en ham & Irish ketchup 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

Tomato Soup

Ravioli of spinach with basil, garlic & croutons 2, 3, 8, 13, 14	8
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Velouté of Mustard

Velvety mustard soup, potato crunch & cheese crème 1, 2, 8, 13, 14	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

Ceasar Salad

Little gem lettuce, poached 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

Tomato Salad

Marinated tomato's, watermelon, Burattini & basil 8	11
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Beef Carpaccio

Pine nuts, Parmesan cheese, truffle mayonaise & rocket leaves 3, 8, 13, 14	14
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Lunch Specials

Flamkuchen

Crème fraîche, smoked salmon, tomato & spring onion 2, 3, 4, 8, 9, 13, 14	12
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, 9, 13, 14	12

Cantharel Lunch Etagère (from 2 people) 18 p.p.

Collection of small dishes, warm and cold, Tomato soep, beef carpaccio, charcuterie, crispy mushrooms ravioli's Salad of tomato and burattini & fresh Foccacia bread.
1, 2, 3, 8, 12, 13, 14

Sate of Fillet of Pork

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

Hereford beef, egg, old Remeker cheese, truffle mayonaise & fries 1, 2, 3, 8, 11, 12, 13, 14	18
Tuna, egg, old Remeker cheese, herb mayonaise & fries 1, 2, 3, 4, 8, 11, 12, 13, 14	18
100% plant-based burger, kimchi, cheddar & fries 1, 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 12, 8, 13, 14	8

Olives

Gordal: organic green olives 13	5
Manzanilla: green & black olives 13	5.50

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
Cornish Hen Yakitori Skewers & Teriyaki Sauce - 5 pieces 10, 11, 12, 13	10
"Cantharel" Assorted Hot Snacks - 12 pieces 1, 2, 3, 4, 5, 8, 13, 14	12
Holtkamp beef bitterballen - 6 pieces 1, 2, 3, 5, 8, 13, 14	8
Holtkamp vegetables bitterballen - 6 pieces 1, 2, 3, 5, 8, 13, 14	8
Holtkamp lobster bitterballen - 6 pieces 1, 2, 3, 4, 5, 8, 13, 14	12.50

Desserts

Homemade Cantharel Apple Pie 2, 3, 8, 9, 13	4.50
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Schwarzwaldler Kirschtorte 2, 3, 8, 13	5
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Lemon Meringue Pie 2, 3, 8, 9, 13	5
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Hazelnut Nougatine Tart 3, 8, 9	5
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Vanille Crème Brulée 3, 8	8
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Coupe Dame Blanche 3, 8, 9	9
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Fruit Sorbet 9, 13	9
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Selection of Regional Cheese 2, 8, 9, 13	14
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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		
C. Greffe Excellence Chenin Blanc France	42	8
Val D'Oca prosecco DOC Treviso Italy	28	6
Rosé		
Et Moi Rosé Grenache France	32	6
Bellingham Berry Bush Rosé Pinotage South Afrika	26	5
White		
Johann Muller Gruner Veltliner Austria	32	6
Neleman BIO Macabeo Sauvignon Blanc Spain	26	5
Oynos Pinot Grigio Italy	26	5
Brique d'Or Chardonnay France	22	4.50
Red		
Tenute Rossetti Poggio Civetta Chianti Classico Italy	34	7
Flying Solo Grenache Syrah France	26	5
Casa Silva Reserva Pinot Noir Chili	26	5
Brique d'Or Merlot France	22	4.50

Sommeliers Choice

	
Sparkling	
Laurent Perrier La cuvee brut France	60
White	
Black Stallion Chardonnay United States	72
Domaine Vincent Damp Chablis France	48
Esk Valley Sauvignon Blanc New-Zealand	42
Domaine Gayda Viognier France	28
Red	
Bellingham Bush wine Pinotage South Africa	68
Nobles Wines Cabernet Sauvignon United States	52
Marqués de Caceres Excellens Crianza Spain	34
Neleman Tempranillo Bobal Spain	26

Cocktails

Scroppino	
Lemon sorbet, vanilla vodka & lime	12
Moscow Mule	
Royal Bliss Ginger Beer, vodka & lemon	12
Amaretto Sour	
Amaretto, lemon & eggwhite	12
Mojito	
Rum, lime & mint	12
Espresso Martini	
Crème de Café, kahlua, vodka & espresso	13
Pornstar Martini	
Vodka, passionfruit, lime & eggwhite	13
Tokyo Tea	
Vodka, rum, tequilla, triple sec, gin, melon & sprite	13

Non-Alcoholic Cocktails

Lyre's Dark Cane Cuba Libre	
Cola & lime	9
Lyre's Amaretti Sour	
Lemon & eggwhite	9
Martini Floreale	
Non-alcoholic sparkling wine & lime	10
Martini Vibrante	
Non-alcoholic sparkling wine, rosemary & orange	10
Lyre's Pink Gin Tonic	
Raspberry Tonic & red fruit	10
Lyre's Gin Tonic	
Royal Bliss Tonic Water	10
Lyre's White Cane Mojito	
Raspberry Tonic, lime & mint	10

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 Rozenbottel Gin	
Royal Bliss Tonic Water	12

Beers

Draft Beer	
Swinckels	3
La Trappe Blond	4.95
La Trappe Tripel	4.95
La Trappe Wit	4.95
Local Beers	
Vos Session IPA 3,8%	5.95
Vos Weize 5,4%	5.95
Vos Ondeugende Gappie Tripel 8%	5.95

Specials

Home-made Iced Coffee	4.75
Home-made Ice Tea	4.75
Bucket Desperados (6st)	25
Pommery Champagne Magnum (1,5L)	125