





# BUTCHER

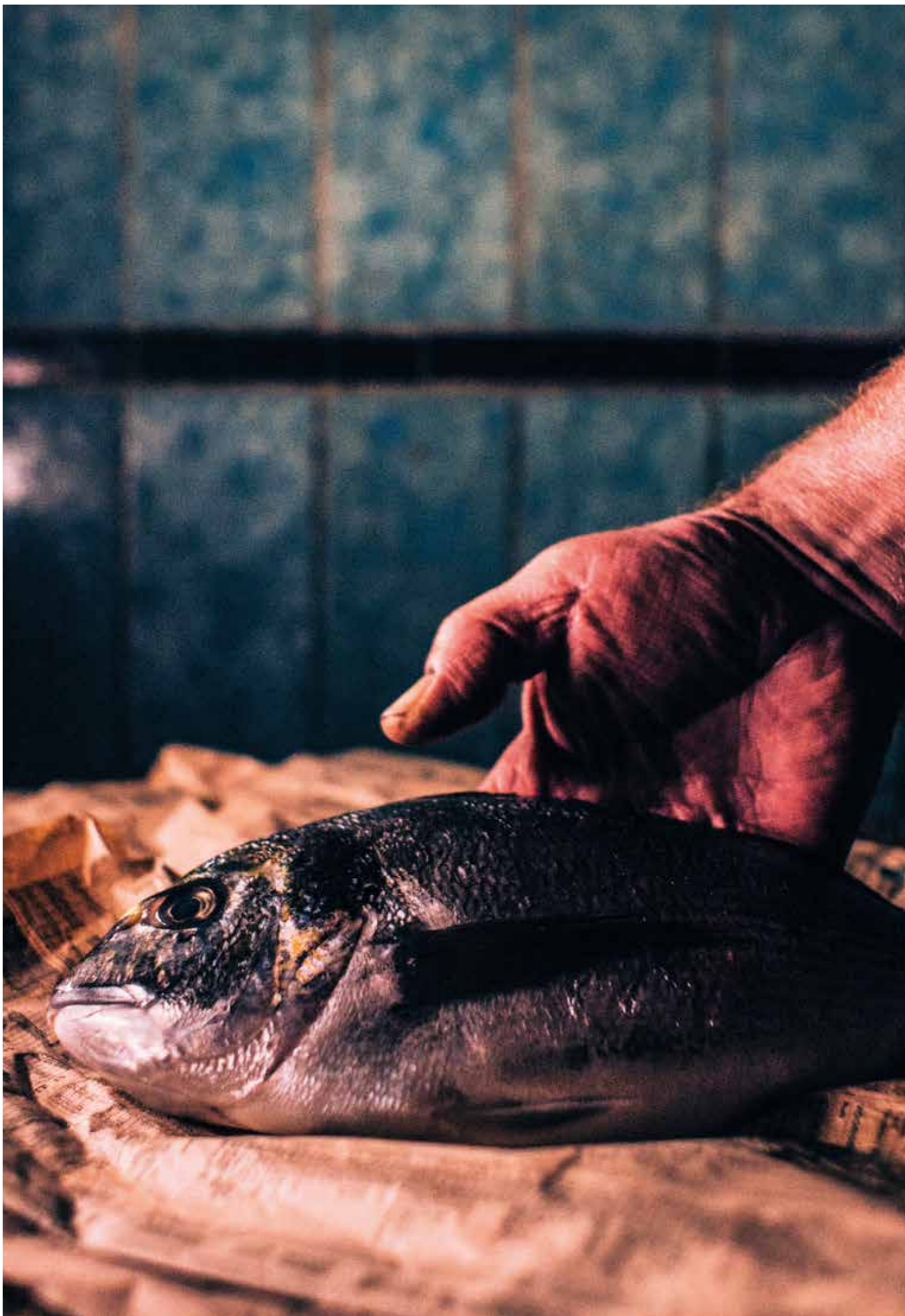
ARTISAN PREPARED MEAT

		STARTER	MAIN
<b>COLD</b>	<b>CLASSIC CARPACCIO LF</b>	12.50	18.50
	Handcut carpaccio of beef   Parmesan cheese   arugula   balsamic vinegar   olives   roasted seeds <small>WINE ADVISE Zuccardi Chimango Malbec Organic, Argentinie [ROOD]</small>		
	<b>MILLEFEUILLE</b>	11.50	
	Millefeuille of filo pastry   smoked beefsteak   syrup of Sherry <small>WINE ADVISE Valdelagunda Rueda Verdejo Blanco, Spanje [WIT]</small>		
<b>WARM</b>	<b>BAO BUN</b>	10.75	
	Bao bun   roasted spicy Iberico Pork Belly   fresh atjar   coriander creme <small>WINE ADVISE Valdelagunda Rueda Verdejo Blanco, Spanje [WIT]</small>		
	<b>GRILLED SIRLOIN STEAK</b>		22.50 200gr 28.50 300gr
	Grilled sirloin steak of Belgian white-blue   rosti   beetroot with bacon and onion   sauce of rosemary <small>WINE ADVISE Coto De Imaz Rioja Reserva, Spanje [ROOD]</small>		
	<b>PORK SATAY GADO GADO</b>		18.75
	Pork satay gado gado   oriental egg   wasabi prawn cracker   fresh fries <small>WINE ADVISE Valdelagunda Rueda Verdejo Blanco, Spanje [WIT]</small>		
	<b>THE BURGER LF</b>		17.75
	Burger of 100% Gasconne beef   Fontina cheese   fried onion rings   tomato marinated in worcester & balsamic syrup   Garlic mayonnaise   brioche bread   coleslaw   fresh fries   smokey BBQ ketchup <small>WINE ADVISE Zuccardi Chimango Malbec Organic, Argentinie [ROOD]</small>		
	<b>ARTISAN FRIES</b>		2.50
	with home-made mayonnaise		p.pers
	<b>CRUSTY BREAD</b>		5.25
	with truffle mayonnaise and salted butter (Fleur du Sel)		

WINTER 2020 Allergy? Let us know.



GOUDA



**FISHMONGER**  
FISH & CRUSTACEAN

STARTER MAIN

<b>COLD</b>	<b>SCALLOPS &amp; MANGO</b>	14.75
	Grilled Scallop   chutney of mango   chips of dried Italian Pancetta Ⓢ <i>WINE ADVISE Castel Firmian Pinot Grigio, Trentino, Italie [WIT]</i>	
	<b>SALMON &amp; TARRAGON</b>	10.75
	Goose fat cooked and pickled salmon   wintery salad of fennel   lukewarm tarragon sauce   soysauce   wakame salad Ⓢ <i>WINE ADVISE Valdelagunda Rueda Verdejo Blanco, Spanje [WIT]</i>	
<b>WARM</b>	<b>CODFISH &amp; SAUERKRAUT</b>	21.50
	Fried codfish   potato muslin   sauerkraut   Beurre rouge Ⓢ <i>WINE ADVISE Enate Chardonnay 234, Somontano, Spanje [WIT]</i>	
	<b>GRILLED DORADE</b>	21.50
	Grilled dorade   puffed sweet potato   lentil   sauce of green olives Ⓢ <i>WINE ADVISE Domaine Peirière Chardonnay, Roussillon, Frankrijk [WIT]</i>	
	<b>THE FISH AUCTION</b>	Daily rate
	Catch of the day	
	<b>ARTISAN FRIES</b>	2.50
	with home-made mayonnaise	p.pers
	<b>CRUSTY BREAD</b>	5.25
	with truffle mayonnaise and salted butter (Fleur du Sel)	

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STARTER

MAIN

COLD

**VEAL & DUCKLIVER**

Terrine of dutch vealcheek | duckliver | cream of porcini mushrooms

Ⓜ *WINE ADVISE* *Domaine de Valmoissine Pinot Noir, Verdon, Frankrijk [ROOD]*

13.75

WARM

**TOM KHA**

Tom Kha soup | richly filled with vegetables & chicken

Ⓜ *WINE ADVISE* *Valdelagunda Rueda Verdejo Blanco, Spanje [WIT]*

7.75

**BARBERIE DUCK & CALVADOS**

Braised duck leg from Barberie | hot lightning | stirfried cabbage | sauce with calvados

Ⓜ *WINE ADVISE* *Domaine de Valmoissine Pinot Noir, Verdon, Frankrijk [ROOD]*

21.50

**CHICKEN SATAY GADO GADO**

Chicken Satay | gado gado | oriental egg | wasabi prawn cracker | fresh fries

Ⓜ *WINE ADVISE* *Greg & Juju Marselan-Syrah, Languedoc, Frankrijk [ROOD]*

17.75

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PERS.

**HENDRIKS TASTING OF APPETIZERS**

Millefeuille of beef | salmon & terragon | veal & duckliver | Celeriac & cream cheese | soup of sweet potatoes

14.75 p.p.  
min. 2 persons



STARTER

MAIN

COLD

**VEGAN BOWL** Ⓜ

Vegan bowl | hummus | lentils | avocado | grilled vegetables | caramelized pecans

Ⓜ *WINE ADVISE* *Domaine de Valmoissine Pinot Noir, Verdon, Frankrijk [ROOD]*

10.50

**CELERIAC & CREAM CHEESE** Ⓜ

Rouleau of creancheese & celeriac | jelly of beetroot | crispy of black olive

Ⓜ *WINE ADVISE* *Domaine de Valmoissine Pinot Noir, Verdon, Frankrijk [ROOD]*

10.50

WARM

**SWEET POTATOES & COCONUT** Ⓜ

Soup of sweet potatoes | coconut cream | ginger | lime

Ⓜ *WINE ADVISE* *Domaine Peirière Chardonnay, Roussillon, Frankrijk [WIT]*

7.75

**TRUFFLE RISOTTO & PARMESAN** Ⓜ

Truffle risotto of pearl barley | Parmesan | pumpkin | oyster mushrooms | nuts crunch | arugula

Ⓜ *WINE ADVISE* *Castel Firmian Pinot Grigio, Trentino, Italie [WIT]*

19.50

**HUMMUS & EGGPLANT** Ⓜ

Burger of hummus | grilled eggplant | sauce of feta | yogurt | artichoke | fresh fries

Ⓜ *WINE ADVISE* *Coto De Imaz Rioja Reserva, Spanje [ROOD]*

17.75

**ARTISAN FRIES**

with home-made mayonnaise

2.50  
p.pers

**CRUSTY BREAD**

with truffle mayonnaise and salted butter (Fleur du Sel)

5.25



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**CONFECTIONER**  
DESSERTS AND BREAD

- CRÈME BRÛLÉE** 8.75  
Crème brûlée of bourbon vanilla | stewed pear | cinnamon ice cream | whipped cream  
Ⓜ *WINE ADVISE* *Chateau Lauvignac Sauternes, Bordeaux, Frankrijk [DESSERT]*
- PETER & PETER (DE CHEFS VAN LF EN PUUR)** 10.75  
Peter & Peter go Snicker | chocolate ball | nut ice cream | nougat | warm caramel sauce  
Ⓜ *WINE ADVISE* *Piedra Luenga PX Bio, Jerez, Spanje*
- TRIFLE** 7.75  
Trifle of long fingers | compote red fruit | vanilla sauce | creme de cassis  
Ⓜ *WINE ADVISE* *Chateau Lauvignac Sauternes, Bordeaux, Frankrijk [DESSERT]*
- APPLE & MASCARPONE** 8.50  
Hot preparation of puffed stewes apple | almond paste | raisins | mascarpone ice dream  
Ⓜ *WINE ADVISE* *Chateau Lauvignac Sauternes, Bordeaux, Frankrijk [DESSERT]*
- GRAND DESSERT** 13.50  
Tasting of different sweet goodies from our kitchen-workshop  
Ⓜ *WINE ADVISE* *Chateau Lauvignac Sauternes, Bordeaux, Frankrijk [DESSERT]*
- CHEESE PLATE LF** 12.50  
4 different types of cheese  
Ⓜ *WINE ADVISE* *Piedra Luenga PX Bio, Jerez, Spanje*



**CHOCOLADE ATELIER PUUR**  
is purveyor of LF-Gouda

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