MENU

As the season change,
so does our menu.

You will find a palette of flavours
each season, prepared our way.

Allergies? Please inform our staff.

Our selection
MENU
4 courses

SALMON TATAKI
Lightly seared fresh salmon fillet, furikake, kumquat, spring onion, coriander, ponzu, wasabi–peanut crunch and lime mayonnaise
Or
PUMPKIN TARTLET
Pumpkin soufflé with truffle ricotta, king oyster mushroom, pumpkin salad with fig balsamic, pecan nuts and fresh figs

POTATO–MUSTARD SOUP
Velouté of potato and coarse mustard with chiffonade of leek, spring onion and lightly whipped cream
Or
HOOIHUIS FISH SOUP
Homemade bisque with fish, shellfish and crustaceans, served with sourdough toast topped with anchovy mayonnaise, anchovy and capers

VENISON FILLET
Roasted venison fillet, wild meat croquette, crispy potato terrine, green cabbage and a sauce with amarena cherry, pink pepper and fig
Or
RAVIOLO
Raviolo filled with wild mushrooms and truffle, beech mushrooms, green asparagus, crispy shiitake, tahoon cress and morel foam

'SCHWARZWÄLDER KIRSCH' IN A GLAS
Layers in a glass: chocolate cream, cherry compote, yoghurt–amarena ice cream, spiced biscuit crumble, chocolate crisp and meringue sticks
Or
CHEESE ATELIER
3 cheeses from Joost of 'Het Kaasatelier'

49.5

SMALL DISHES

With our exceptional selection of small dishes, you can create your own menu.

Of course, sharing is also possible!

OYSTERS 13.5
3 pieces, Regal Super Cancale no. 3

CLASSIC STEAK TARTARE 13
Finely chopped Angus sirloin prepared with onion, ketchup, capers, pickle, and mustard

SALMON TATAKI 13
Lightly seared fresh salmon loin, furikake, kumquat, spring onion, coriander, ponzu, wasabi-peanut crunch, and lime mayonnaise

TUNA 13
Thinly sliced tuna fillet, crispy filo, lemon gel, capers, chives, wasabi mayonnaise, and sesame seeds

BEETROOT GOAT CHEESE 9.5
Marinated beetroot with smoked olive oil, goat cheese, amarena cherries, beet leaves, beetroot powder, macadamia nuts and crispy buckwheat

HOOIHUIS FISH SOUP 9.5
Homemade bisque with fish, shellfish and crustaceans, served with sourdough toast topped with anchovy mayonnaise, anchovy and capers

WILD PRAWNS 15
Wild Argentine prawns cooked in yuzu butter with piment, fennel risotto and langoustine beurre blanc

PORK BELLY 12
Slow-cooked pork belly glazed with apple syrup, served with Granny Smith apple and curry mayonnaise

SCALLOP TARTE TATIN 16.5
Parsnip tartlet with French scallops, mushroom foam and hazelnut crumble
Optional foie gras curls +5

TOURNEDOS ROSSINI 16.5
Mini tournedos (80 g) of Black Angus, puff pastry tart with balsamic shallots and Madeira jus
Optional pan-fried foie gras +7.5

PUMPKIN TARTLET 13
Pumpkin soufflé with truffle ricotta, king oyster mushroom, pumpkin salad with fig balsamic, pecan nuts and fresh figs

SAVOY CABBAGE 9.5
Heart of Savoy cabbage braised in mushroom broth, with miso mayonnaise, smoked paprika powder, crispy potato bits and chives

SMOKED EEL 15
Smoked Oosterschelde eel on a celeriac beignet, horseradish cream, apple–caper–shallot salsa, herb salad and walnut oil

CAULIFLOWER ROAST 9.5
Roasted cauliflower with vadouvan and lime, Hollandaise sauce with piccalilly, pickled mustard seeds, fried capers and chervil

RAVIOLO 12.5
Raviolo filled with wild mushrooms and truffle, beech mushrooms, green asparagus, crispy shiitake, tahoon cress and morel foam

POTATO–MUSTARD SOUP 7.5
Velouté of potato and coarse mustard with chiffonade of leek, spring onion and lightly whipped cream

GRATINATED MUSSELS 12.5
Zeeland mussels with garlic–herb butter, aged cheese, shallot and breadcrumbs

DUCK LEG CONFIT 16.5
Confit duck leg with smoked shallot and bay leaf, crispy potato terrine and celeriac–miso espuma

= Vegetarian

SIDES

FRIES 5
Hooihuis-fries with mayonnaise

POTATO GRATIN 7
Oven-baked potatoes with cream, onion, Parmesan cheese and Belper Knolle

WILD SPINACH 7
Sautéed wild leaf spinach with shallot and black pepper

COLOURFUL BEETS 5
Assorted beets on a horseradish cream, finished with beetroot powder and fine chives

WALDORF SALAD 6
Little gem lettuce with a salad of celeriac, apple, egg and hazelnut dressing

CHICKEN & BEEF

BEEF

Top-quality steak served with a creamy sauce of pepper and roasted garlic, seasonal vegetables and Roseval potatoes

Bavette 26.5
150 grams
Grainfed Angus bavette

Ribeye 35
220 grams
Grainfed Angus ribeye

Ribeye 49.5
400 grams
Grainfed Angus ribeye
(also nice for sharing)

CHICKEN

Hay-roasted chicken 24
Whole chicken with aromatic hay, lemon, and hay salt

Spicy chicken 24
Whole chicken with ginger, hoisin sauce, red chili, sesame oil, garlic, honey, and soy sauce

BBQ chicken 24
Whole chicken with a BBQ rub of paprika, cumin, and chilies

Preperation time 20 min.

Whole French free-range Coquelet prepared the Hooihuis way – slowly cooked with a blend of herbs to keep it tender, juicy, and perfectly rosé. Served with seasonal vegetables and Roseval potatoes

HOOIHUIS DISHES

OVEN-BAKED SEA BASS 32.5
Whole sea bass with tomato, fennel, lemon and fleur de sel *(not filleted)*

PROVENÇAL MUSSELS 21.5
Bowl (500 g) of cooked Zeeland mussels with antiboise, Provençal herbs, smoked olive oil and sourdough bread

PAN-FRIED SOLE 36.5
Two North Sea soles (350 g) pan-fried in bubbling butter, served with wild leaf spinach, shallot, lemon and parsley

FJORD COD 28.5
Norwegian white fish fillet with guanciale (pork jowl), fregola with wild mushrooms, sautéed beech mushrooms and porcini foam

VENISON FILLET 33.5
Roasted venison fillet, wild game croquette, crispy potato terrine, green cabbage and a sauce with amarena cherry, pink pepper and fig

RAVIOLO 22.5
Raviolo filled with wild mushrooms and truffle, beech mushrooms, green asparagus, crispy shiitake, tahoon cress and morel foam

SIDES

FRIES 5
Hooihuis-fries with mayonnaise

POTATO GRATIN 7
Oven-baked potatoes with cream, onion, Parmesan cheese and Belper Knolle

WILD SPINACH 7
Sautéed wild leaf spinach with shallot and black pepper

COLOURFUL BEETS 5
Assorted beets on a horseradish cream, finished with beetroot powder and fine chives

WALDORF SALAD 6
Little gem lettuce with a salad of celeriac, apple, egg and hazelnut dressing

LUNCH
UNTIL 4:00 PM

"TWELVE 'O CLOCK" (LUNCH PLATE)

LUNCH PLATTER – MEAT 18.75
- Bread with Jamón Gran Reserva, Parmesan cheese, figs and rocket
- Bread with a traditional beef croquette
- Steak tartare
- Small cup of pappa al pomodoro (Italian tomato soup)

LUNCH PLATTER – FISH 19.75
- Bread with smoked salmon and crab salad
- Bread with a shrimp croquette
- Salmon tataki
- Small cup of our famous bisque

LUNCH PLATTER – VEGETARIAN 18.75
- Bread with sautéed mushrooms and truffle ricotta
- Toasted homemade nut bread with goat cheese, figs and rocket
- Bread with vegetable croquettes
- Small cup of pappa al pomodoro (Italian tomato soup)

CLUB SANDWICHES

CLUB SANDWICH 16.5
Sourdough toast with chicken fillet, Zeeland bacon, Reypenaer V.S.O.P. cheese, vine tomatoes, lettuce, mayonnaise and a boiled egg

CLUB SANDWICH TARTARE DELUXE 17.5
Toasted brioche with beef tartare, Parmesan shavings, Pata Negra, caramelised onion and rocket
Optional foie gras curls +5

LUNCH
UNTIL 4:00 PM

SALADS

MUSHROOM SALAD 17
Mixed leaf salad with sautéed wild giant mushrooms, hazelnut crumble, figs, Parmesan cheese, parsnip crisps and hazelnut dressing

SCAMPI SALAD 19
Salad with sautéed king prawns, shrimp croquettes and Dutch grey shrimps, avocado, tomato, lettuce and basil dressing

GAME SALAD 19
Salad with smoked venison ham, duck breast and wild game croquettes, beetroot, amarena cherries, macadamia nuts, chicory and truffle vinaigrette

SOUP

HOOIHUIS FISH SOUP 12.5
Homemade bisque with fish, shellfish, and crustaceans, served with sourdough toast, anchovy mayonnaise, anchovy, and capers
(Small portion 9.5)

SERVED ON BREAD

TOAST WITH MUSHROOMS AND SCRAMBLED EGGS 13
Sourdough toast with sautéed mushrooms, scrambled eggs, truffle ricotta, garlic, hazelnuts, Parmesan cheese and mushroom seasoning

TOAST WITH MACKEREL 18
Sourdough toast with warm smoked mackerel fillets, horseradish hangop (strained yoghurt), roasted beetroot and a salad of apple, gherkin and spring onion

ANGUS BURGER 19.5
Toasted brioche bun with a grain-fed Angus burger, bacon, Dutch cheese, tomato, lettuce, tartare sauce and fresh fries

HOOIHUIS
PATISSERIE

Our pastry chefs are real artists! Every season they put all their creativity into the flavors and design of the desserts.

Curious?
Taste them all in the Flavor Palette, or choose from the desserts listed alongside.

Also nice to share!

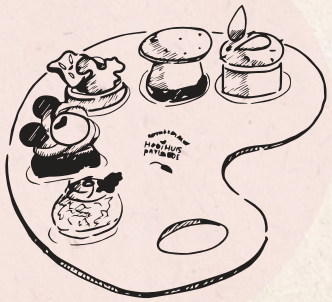
HOOIHUIS FLAVOR PALETTE

... the masterpiece of our Pastry Chefs

5 desserts in miniature on the flavor palette
Crème brûlée tart, black forest in a glass, apple & almond, coffee & pecan, and citrus & speculaas (Dutch spiced biscuit)

Perfect for sharing!

19.5



BERTA COFFEE

Coffee of your choice with a sweet treat + 3 glasses of the renowned premium liqueurs from the renowned Berta Distillery in Piedmont.
Amaretto DiMombaruzzo – Sambuca DiAnise – Crema Caffè DiNero

14

ICE CREAM SCOOP

from Ice Cream Farm 'De Gerda Hoeve'

2.5

Flavours:
Yoghurt-amarena
Vanilla ice cream
Forest fruit sorbet
Nut mix

PECAN & COFFEE

Coffee-pecan tart dipped in dark chocolate nougatine, mascarpone coffee cream and coffee gel

9.5

APPLE & ALMOND

(vegan)

Almond cake with almond paste, apple compote, cream and a crispy tuile

9.5

CITRUS & 'SPECULAAS'

Spiced biscuit with citrus crèmeux, orange cream, marinated orange, gel of Licor 43 and cinnamon

9.5

CRÈME BRÛLÉE-TART

Crispy caramelised crème brûlée tart with amaretto caramel and a scoop of vanilla ice cream

8.5

SCHWARZWÄLDER KIRSCH BEHIND GLASS

Layers in a glass: chocolate cream, cherry compote, yoghurt-amarena ice cream, spiced biscuit crumble, chocolate crisp and meringue sticks

8.5

CHEESE MENU

"HET KAASATELIER"

Cheese connoisseurs Joost and Lotte are thrilled to whisk you away into the enchanting world of cheese.

Exclusively for Hooihuis, they curate the most extraordinary and delicious cheeses each season!

Platter with 3 cheeses 12.5
Platter with 5 cheeses 17.5
Platter with 7 cheeses 22.5

Curious about our port tasting? Our staff will be happy to tell you more.

Saint Maure de Durbuy
Daniël Cloots from Fromagerie du Gros Chêne has crafted a delightful raw milk goat's cheese. Inspired by the classic St. Maure de Touraine, this cheese is coated in a thin layer of purified, lightly salted ash. Beneath the ash lies a creamy edge, with a crumbly, refreshing texture at the core.

Camembert de Normandy
THE REAL DEAL! This classic Camembert de Normandie truly earns its place in this cheese selection. Made from raw cow's milk sourced from cows grazing no more than 5 km from the farm. A perfect balance between pâte and rind gives this cheese a fantastic flavour experience — earthy and rustic, without being overpowering.

1933 Fleurie
Made from raw cow's milk at the Ferme de Méan cheesery in the Belgian Ardennes. immediately recognisable by its decoration of edible flowers around the rind – an artisanal creation that impresses both visually and in flavour. this washed-rind cheese has a creamy, complex taste and a soft texture after around two months of maturation.

Mont D'Or Sancey Richard Groot
What makes this mont d'or so special is that it is still produced in the traditional way, despite the high seasonal demand. the coarsely cut curd retains extra moisture, allowing the cheese to mature smoothly within a band of spruce bark. during its ageing on wooden spruce boards, it is washed several times with brine and brevibacterium linens, which gives it its distinctive colour and flavour.

Die Rote Hexe
Chef Miranda's absolute favourite! Miranda is a big fan of well-crafted mountain cheeses, but this one tops her list. Made from raw cow's milk at Käserei Bodensee, it has an exceptionally rich and creamy pâte with savoury notes and hints of roasted macadamia nuts. A true flavour explosion.

L'Etivaz Alpage
L'Etivaz A.O.P. is a hard, raw milk cheese produced only from May to October in the Vaud Alps. During this time, the cows graze above the alpage line at 1,500 metres, where they feast on the finest grasses, herbs, and alpine flowers — resulting in beautifully fruity milk. The cheese is made entirely by hand over an open fire, following traditional methods, and the raw milk is processed on-site immediately to preserve all the delicate alpine aromas. This particular wheel has been aged for around 18 months, revealing distinct flavours and aromas of ripe pineapple.

Gorgonzola Dolce "La Tosi" A Cucchiaio
This creamy gorgonzola is exceptionally soft and smooth in texture. its flavour is mild – almost sweet – making it a favourite even among those who are not fond of blue-veined cheeses. produced in piedmont from freshly pasteurised cow's milk, this gorgonzola by la tosi stands out on the market thanks to a special recipe that gives it an extra luscious and pleasant texture.