

## SPECIALTIES

### STARTERS AND SOUPS

<b>Veal pastrami</b>	<b>10.50</b>
on a salad of spring turnips and apple, served with honey-walnut dressing	
<b>Smoked salmon</b>	<b>10.00</b>
Tartare of smoked salmon with rocket, red onion, a saffron floc and wasabi dressing	
<b>Lobster soup</b>	<b>7.00</b>
with chives-flavoured crème fraîche	
<b>Asparagus soup</b>	<b>7.00</b>
Creamy asparagus soup with bits of asparagus and smoked salmon flakes	

**Our starters are served with bread and butter**

### MAIN COURSES

<b>Red perch</b>	<b>18.50</b>
Grilled red perch served with green pea purée, yellow and orange carrot and beurre blanc sauce	
<b>Cannelloni (veg.)</b>	<b>17.00</b>
filled with goat cheese, spinach and sun-dried tomato, presented in sauce of tomato, capers and olives	
<b>Guinea fowl</b>	<b>18.50</b>
filled with goat cheese, cooked in the oven and dressed with shallot jus	
<b>Lamb triptych</b>	<b>24.50</b>
Rack of lamb, lamb roulade and lamb kofte, served with ratatouille and thyme-scented lamb jus	

**Our main courses are served with fries, mayonnaise and crudités on request**

### DESSERTS

<b>Dutch tiramisu</b>	<b>7.00</b>
Tiramisu made of chocolate-dipped almond cookies, mascarpone, eggnog and whipped cream	
<b>Strawberry Romanov</b>	<b>7.00</b>
with fresh strawberries and whipped cream	

## STARTERS

**'Haven' bread with spreads** **4.95**  
freshly baked bread with herb butter, tapenade and aioli

**Beef carpaccio** **10.50**  
with pine nuts, Old Amsterdam, red onion and capers and balsamic dressing or truffle mayonnaise

**Ceviche of salmon** **10.00**  
Southern American dish of marinated and sliced salmon fillet with salsa of lime, garlic and fennel

**Crème brûlée of goat cheese (veg.)** **9.00**  
Fresh salad with walnuts, nut-fruit loaf, gratinated goat cheese and honey-thyme dressing

**Escargots** **8.50**  
from the oven, with garlic butter

**King prawns (5 pieces)** **12.00**  
"body peeled" with garlic, pepper and olive oil

**Pomodori soup (veg.)** **5.50**  
Tomato soup with basil cream

<p><b>Haven tasting</b> <b>11.50</b> Tasting of little starters, chosen by the chef</p>
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**Our starters are served with bread and butter**

## GRAND SALADS

served with bread and butter

<b>Caesar salad</b>	<b>15.50</b>
Classic Caesar with smoked chicken, shrimp, Romaine lettuce, croutons, Parmesan cheese, capers and original Caesar dressing	
<b>Goat cheese crème brûlée (veg.)</b>	<b>12.50</b>
on a fresh salad with walnuts, nut-fruit loaf and honey-thyme dressing	
<b>Haven salad</b>	<b>13.50</b>
Southern American dish of marinated and sliced salmon fillet with salsa of lime, garlic and fennel	
<b>Salad beef carpaccio</b>	<b>14.50</b>
with capers, Old Amsterdam, pine nuts and basil dressing	

## MAIN DISHES

<b>Baby soles</b>	<b>22.00</b>
Pan-fried in lime butter served with fresh salad and remoulade sauce	
<b>Baked salmon fillet</b>	<b>19.50</b>
served with anise carrots, marinated raw fennel and mimosa sauce	
<b>Portobello burger (veg.)</b>	<b>16.50</b>
Burger of red lentils with pickled cucumber, tomato salsa, braised little gem, a portobello-"bun" and cocktail sauce	
<b>Beef steak De Haven van Huizen</b>	<b>18.00</b>
Sautéed round steak with choice of pepper sauce or puffed garlic sauce	
<b>Grilled rib-eye (250 gr.)</b>	<b>23.50</b>
served with grilled tomato and chimichurri	
<b>Spare ribs</b>	<b>17.50</b>
home marinated and served with coleslaw, garlic sauce and chutney	
<b>Saté Royaal</b>	<b>16.50</b>
A giant skewer of "beter leven"-pork fillet with pickled cucumber, cassava crackers, baked onions and saté sauce	

**Our main dishes are served with fries and mayonnaise  
and crudités on request**

## CHILDREN MENU'S

<b>Frites with apple compote and mayonnaise</b> and choice of: chicken nuggets, fish sticks, croquette or frikandelletjes (little minced meat fingers) (including a "surprise ice cream" as dessert)	<b>9.00</b>
<b>Pasta with tomato sauce</b> (including a "surprise ice cream" as dessert)	<b>8.00</b>

## DESSERTS

<b>Coupe De Haven van Huizen</b> Fresh coupe with lime-, mango- and strawberry sorbet ice cream, fresh fruit and whipped cream	<b>7.50</b>
<b>Huizer puff cake</b> Puff cake with vanilla ice cream, warm chocolate sauce, eggnog and whipped cream	<b>6.50</b>
<b>Cheese cake</b> with limoncello sorbet ice cream and whipped	<b>7.50</b>
<b>Cheese board</b> Various biologic farm cheeses from Europe; 5 varieties with apple syrup and nut-fruit loaf	<b>12.00</b>
<b>Coffee complete</b> Served with sweeties and a glass of liquor Also be ordered with espresso, cappuccino, café latte and tea	<b>6.75</b>

<b>Dessert tasting</b> A selection of desserts, composed by our chef	<b>10.50</b>
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## **COFFEE-HOUR**

<b>Huizer coffee</b> with Huizer botterbitter	<b>7.00</b>
<b>Dockummer coffee</b> with Beerenburg	<b>6.50</b>
<b>Irish coffee</b> with Irish whiskey	<b>6.50</b>
<b>Famous coffee</b> with The Famous Grouse	<b>6.50</b>
<b>Italian coffee</b> with Amaretto	<b>6.50</b>
<b>Jamaican coffee</b> with Tia Maria	<b>6.50</b>
<b>French coffee</b> with Cointreau	<b>6.50</b>
<b>Spanish coffee</b> with Licor 43	<b>6.50</b>

## **PORT**

<b>Croft Pink</b>	glass	<b>4.50</b>
<b>Croft Ruby Port</b>	glass	<b>3.30</b>
<b>Croft Tawny Port</b>	glass	<b>3.90</b>
<b>Croft White Port</b>	glass	<b>3.30</b>

## HOUSE WINES

### White

<b>Lavila Blanc VdP d'CT, France</b>	Bottle (0,75 l)	<b>16.50</b>
Carafe (0,5 l) <b>11.50</b>	Glass	<b>3.20</b>
<b>Lavila Chardonnay VdP d'Oc, France</b>	Bottle (0,75 l)	<b>19.50</b>
Carafe (0,5 l) <b>13.50</b>	Glass	<b>3.90</b>
<b>Zeller Graftschaft Rivaner, Germany</b>	Bottle (0,75 l)	<b>16.50</b>
Carafe (0,5 l) <b>11.50</b>	Glass	<b>3.20</b>

### Red

<b>Lavila Rouge VdP d'Oc, France</b>	Bottle (0,75 l)	<b>16.50</b>
Carafe (0,5 l) <b>11.50</b>	Glass	<b>3.20</b>
<b>Ramon Roqueta Tempranillo Oaked, Spain</b>	Bottle (0,75 l)	<b>19.50</b>
Carafe (0,5 l) <b>13.50</b>	Glass	<b>3.90</b>

## SPECIAL WINES - WHITE

<b>Quinta da Espiga Branco 2010, Portugal - Estremadura, Blend</b>	<b>20.50</b>
<b>Simonsig 2011, South Africa - Stellenbosch, Chenin Blanc</b>	<b>21.75</b>
<b>Viu Manent 2011, Chili - Colchagua, Chardonnay</b>	<b>23.00</b>
<b>Tenuta Sant'Antonio 2010, Italy - Veneto, Soave</b>	<b>25.00</b>
<b>Kies Kurt Angerer 2010, Austria - Kamptal, Gruner Veltliner</b>	<b>27.50</b>
<b>Couvent des Jacobins 2010, France - Bourgogne, Chardonnay</b>	<b>37.00</b>
<b>Paul Prieur et Fils Sancerre 2010, France - Loire, Sauvignon Blanc</b>	<b>41.00</b>

## **SPECIAL WINES - RED**

<b>Picco del Sole 2010, Italy</b> - <i>Campanië, Anglianico</i>	<b>20.50</b>
<b>Quinta de Cabriz Tinto 2009, Portugal</b> - <i>Dão, Blend</i>	<b>22.00</b>
<b>Viu Manent 2011, Chili</b> - <i>Colchaga, Carmenère</i>	<b>23.00</b>
<b>Barón de Ley Club Privado 2008, Spain</b> - <i>Rioja, Tempranillo</i>	<b>26.00</b>
<b>Bianchi Famiglia 2009, Argentina</b> - <i>Mendoza, Malbec</i>	<b>28.00</b>
<b>First Sighting 2009, South-Africa</b> - <i>Elim, Shiraz</i>	<b>32.00</b>
<b>Couvent des Jacobins 2009, France</b> - <i>Bourgogne, Pinot Noir</i>	<b>37.00</b>

## **ROSÉ WINES**

<b>Lavila Rosé VdP d'Oc, France</b>	Bottle (0,75 l)	<b>16.50</b>
Carafe (0,5 l) <b>11.50</b>	Glass	<b>3.20</b>
<b>Virginie Cuvée Rosé VdP d'Oc, France</b>	Bottle (0,75 l)	<b>19.50</b>
Carafe (0,5 l) <b>13.50</b>	Glass	<b>3.90</b>

## **SPARKLING WINES**

<b>Champagne 'Laurent-Perrier Brut'</b>		<b>59.50</b>
<b>Prosecco 'La Tordera Frizzante' Veneto, Italy</b>	Bottle	<b>24.50</b>
	Glass	<b>4.90</b>

## **WATER**

<b>Sourcy flat or sparkling</b>	Bottle (0,75 l)	<b>4.40</b>
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## **BREAKFAST**

**During the summer season to order between 10.00 and 11.00 hr**

**10-hour** **10.00**  
with an Italian bun and a bistro bun, fried egg, bacon, cheese, ham, jam, butter,  
served with a glass of orange juice, coffee or tea, milk or buttermilk

## **LUNCH DISHES**

**Our lunch dishes are to be ordered till 16.00 hr**

### **BREAD**

Choice of white or brown farm bread

**Healthy De Haven van Huizen** **6.50**  
with salad, ham, cheese, tomato, cucumber and egg

**Smoked salmon** **8.50**  
with salad, capers, red onion and cream cheese

**Tuna salad home made** **8.50**  
with salad and egg

**Beef carpaccio** **9.50**  
with pine nuts, Old Amsterdam, red onion, capers and balsamic dressing

**Mature cheese** **5.50**

## **HOME MADE SOUPS**

**Chef's soup** **7.00**  
Changing soup of the chef

**Pomodori soup** (veg.) **5.50**  
Tomato soup with basil cream

## **GRAND SALADS**

served with bread and butter

**Caesar salad** **15.50**  
Classic Caesar with smoked chicken, shrimp, Romaine lettuce, croutons,  
Parmesan cheese, capers and original Caesar dressing

**Goat cheese crème brûlée** (veg.) **11.50**  
on a fresh salad with walnuts, nut-fruit loaf and honey-thyme dressing

**Haven salad** **13.50**  
with marinated salmon and salsa of fennel, lime and garlic

**Salad beef carpaccio** **14.50**  
with pine nuts, Old Amsterdam, red onion, capers and balsamic dressing

## WARM LUNCH DISHES

<b>Fried eggs De Haven van Huizen</b> with bacon, onion, mushrooms and cheese	<b>8.00</b>
<b>Fried eggs</b> with ham, cheese or bacon	<b>7.50</b>
<b>Croquettes with bread</b> Two "Van Dobben"-croquettes with mustard	<b>7.50</b>
<b>Fishermans' toast</b> with tuna salad, gratinated with cheese and served with cocktail sauce	<b>8.50</b>
<b>Haven burger</b> Beef burger (190 gr.) with lettuce, tomato, cucumber and cheese, served with cocktail sauce and fries	<b>9.50</b>
<b>Warm focaccia</b> with home of the bone, mozzarella, pesto and tomato	<b>8.50</b>
<b>Club sandwich</b> with smoked chicken, bacon, tomato, cucumber, red onion, egg and chips	<b>10.50</b>
<b>Pancake</b> with choice of ham, cheese, bacon or apple	<b>7.00</b>
<b>Pancake natural</b>	<b>5.50</b>
<b>Sautéed beef steak with bread</b> served with salad and pepper sauce or puffed garlic sauce	<b>18.00</b>
<b>Saté Royaal</b> A giant skewer of "beter leven"-pork fillet with pickled cucumber, cassava crackers, baked onions and saté sauce	<b>16.50</b>
<b>Baby soles</b> Pan-fried in lime butter served with fresh salad and remoulade sauce	<b>22.00</b>

## SWEETIES

<b>Coupe De Haven van Huizen</b> Fresh coupe with lime-, mango- and strawberry sorbet ice cream, fresh fruit and whipped cream	<b>7.50</b>
<b>Huizer puff cake</b> Puff cake with vanilla ice cream, warm chocolate sauce, eggnog and whipped cream	<b>6.50</b>
<b>Cheese cake</b> with limoncello sorbet ice cream and whipped	<b>7.50</b>

**All dishes from the dinner menu are available during lunch.**

## DRINKS

### COFFEE, TEA

Coffee	2.30
Cappuccino	2.30
Espresso	2.30
Coffee latte	2.30
Tea	2.10
Fresh mint tea	2.70
Milk	2.00
Buttermilk	2.00
Fristi	2.30
Chocolate milk	2.30
Hot chocolate (with whipped cream)	2.90

### JUICES

Fresh orange juice	3.10
Apple juice	2.40
Tomato juice	2.40

### SOFTDRINKS

Pepsi cola (also light)	2.20
Tonic	2.20
Bitter lemon	2.30
Orange	2.20
Cassis	2.30
Ginger-ale	2.30
Lipton Ice Tea	2.60
Sourcy (flat or with bubbles)	2.20
Crodino	3.00

### BEERS FROM THE BARREL

Amstel Fluitje	2.30
Amstel vaas (0,25 ltr.)	2.40
Amstel pul (0,5 ltr.)	5.30
Palm (0,25 ltr.)	3.60
La Chouffe (0,33 ltr.)	4.95
Season beer (changing)	v.a. 4.00
Wieckse Witte (0,25 ltr.)	3.50

**De Haven van Huizen is  
part of ETENBIJ.NL**

### BEER BOTTLE

Amstel Malt (alc.vrij) (0,3 ltr.)	2,50
Duvel (0,33 ltr.)	4,50
Wieckse Rosé (0,25ltr)	3,50

### WINES

House wines	glass	carafe	bottle
from	3,20	11,50	16,50

### DISTILLED

Kirr	3,50
Port, Sherry, Vermouth	v.a. 3,30
Binnenlands gedistilleerd	v.a. 2,90
Buitenlands gedistilleerd	v.a. 4,00
Diverse likeur	v.a. 4,50
Diverse Cognac	v.a. 5,00
Diverse Whiskey	v.a. 4,50

### "COFFEE-HOUR"

**Huizer coffee** **7,00**  
with Huizer botterbitter

**Dockummer koffie** **6,50**  
with Beerenburg

**Irish coffee** **6,50**  
with Irish whiskey

**French coffee** **6,50**  
with Cointreau

**Spanish coffee** **6,50**  
with Licor 43

**Jamaican coffee** **6,50**  
with Tia Maria

**Italian coffee** **6,50**  
with Amaretto

**Famous coffee** **6,50**  
with The Famous Grouse

