

Starters

Beef carpaccio	€ 9,95
Thinly sliced beefsalmon with old cheese, pine nuts and ginger dressing	
Plank 'Hof van Daltsen'	€ 9,95
Plank with various types of cheese, cold cuts and cold vegetables	
Salad Caprese*	€ 8,95
Salad with fresh mozzarella and pomodori tomato, pine nuts, basil and olive oil	
Bonbon of salmon	€ 10,95
Bonbon of smoked salmon filled with homemade trout mousse, with dillmayonaisse	
Ham and melon	€ 7,95
Serranoham with Galiamelon and a small salad with pomodori bread	
Champignons*	€ 7,95
Mushrooms in herb sauce, served with toast	
Garlic Prawns	€ 8,95
Pan of shelled black tiger prawns, prepared in garlic oil	
Burger of Vechtdal beef	€ 7,95
Grilled small burger of Vechtdal beef on a brioche bun with lettuce, red onion and tomato salsa	
Tomato soup*	€ 5,95
Homemade tomato soup with meatballs and spring onion	
Mustard soup*	€ 5,95
Mustard soup with pieces of leek and bacon	
Curry soup*	€ 5,95
Spicy curry soup with strips of smoked chicken and chives	
Summer bouillon*	€ 5,95
Vegetable consommé with fresh summer vegetables	
Bread platter*	€ 6,95
Assorted deluxe bread varieties with pesto, aioli and herb butter	

All starters are served with bread and herb butter

Starters with * are vegetarian or can be prepared vegetarian

Main Dishes

Schnitzel 'Hof van Dalfsen'	€ 17,95
Crispy baked pork schnitzel with mushrooms, onion, bacon and sweet pepper au gratin with cheese	
Mixed Grill XL	€ 19,95
Grilled beef, pork tenderloin, chicken breast and spare ribs with three cold sauces	
Roasted ham hock	€ 20,95
Roasted ham hock with honey mustard sauce	
Pan of chicken*	€ 17,95
Pan of chicken tenderloin with cajun sauce	
Tenderloin steak	€ 21,95
Grilled tenderloin steak with pepper sauce	
Wishbone steak	€ 26,95
Tender steak from the grill (350 grams), served with herb butter	
Mussels	€ 19,95
Pan with stewed mussels with lemon, leek and whiskey cocktail sauce	
Salmon fillet*	€ 19,95
Salmon fillet under a herb crust	
Cod fillet*	€ 18,95
Skin-fried cod fillet with lime and ginger sauce	
Casserole fish*	€ 17,95
Different varieties of fish with fresh vegetables and a sauce of homemade pesto	
Vegetarian tasting	€ 17,95
Grilled halloumi (Cypriot goat's cheese), quiche with rucola, ricotta and pine nuts and risotto with Shallot and pak choi	

Our courses are served with fresh vegetables, salad and potato dishes

Maindishes with * are served as small portion. Price - € 2,50

Desserts

Sorbet	€ 7,95
Three kinds of sorbet ice cream with fresh fruit	
Orange bavaois	€ 5,95
Orange bavaois, limoncello granita and a raspberry crisp	
Strawberries	€ 6,95
Dutch strawberries with vanilla ice cream and whipped cream	
Merengue	€ 6,95
Merengue with mixed red fruit and lemon ice-cream	
'Klein ijssie'	€ 3,95
Scoop of vanilla ice cream with forest fruit sauce and whipped cream	
Chocolate mousse	€ 6,95
Mousse white chocolate with a scoop of pearsorbet and a blueberriemuffin	
Coffee 'Hof van Dalfsen'	€ 6,95
Fresh cup of coffee with serveral sweets, a scoop of ice cream and liqueur of your choosing	

Coffee`s and Digestieven

Irish Coffee (with Irish whiskey)
French Coffee (with Grand Marnier)
Italian Coffee (with Amaretto)
Spanish Coffee (with Tia Maria)
€ 6,50

Amaretto di saronno, Tia Maria, Cointreau, Drambuie, Grand Marnier,
Bailey`s, Armagnac, Calvados en Cognac
€ 4,25

Cognac
€ 5,00