



BISTRO NIJEHOLT



We charge € 3.00 per person for bread from the Vlaamsch Broodhuys, snacks and herbal water

THREE-COURSE MENU

€ 44.00

Available between 12:00 and 21:00

Starters

Homemade pâté

of chicken and mushrooms, toasted brioche and salad of puffed celeriac and wild garlic

Traditional 'hussar salad'

with parsley mayonnaise, free-range egg, anchovy chips and lightly smoked haddock

Chaud Froid of soft goat cheese

with eggplant, bell pepper, zucchini and tomato vinaigrette (vegetarian)

Price of the courses

Starter € 16.00

Main course € 25.00

Dessert € 9.00

Main courses

'Frisian Bouillabaisse' richly filled soup

of North Sea fish, Wadden shrimps, celery and bread rolls with Stokâlde Fryske and spicy garlic cream

Belgian stew of pork chops

with shallots, dark beer, smoked bacon and mustard

Low-temperature cooked Dutch duck leg

with roasted leeks, mashed potato, Frisian dry sausage and home-made gravy with cloves

'Beet Wellington'

puffed yellow beetroot with puff pastry, green herbs, mushrooms and strong gravy of fried onion (vegetarian)

Desserts

Éclair

with coffee cream, fried banana, Frisian Boerenjongens and freshly turned vanilla ice cream

Parfait of macaroons

with compote of blood orange and almond sabayon

Frisian cheeses

hard and soft cheeses with toasted nut bread and mustard fruit

€ 14.50 / ** € 7.50

LUNCH DISHES

Available between 12:00 and 17:00

Quiche

with leek, old cheese, nuts and a green salad with pickled red onion and mustard dressing € 19.50

Winter salad

with chicory, baked apple, red cabbage, soft goat cheese and smoked almonds € 19.50

A real Croque Madame

sandwich with ham, Gruyere cheese, Bechamel sauce and a fried egg € 18.50

Toasted farmers sandwich

with scrambled eggs with smoked eel, tomato and maggi plant € 21.50

Traditional beef croquettes

with bread of choice and Pake Oeds mustard € 19.50

"Lauswolt Lunch"

Soup of the day, croquette served with bread and fresh salad € 22.50

SOUP OF THE DAY

Creamy soup of Frisian beans with almond, sourdough croutons and maggi plant (vegetarian)

€ 12.50 / ** € 0.00

Can also be ordered as a starter in the three-course menu



FISH AND SEAFOOD



'Zeeuwse Creuses no.3'

€ 4.00 per piece

Our oysters are served with lemon, rye bread and red wine vinegar with shallots

Canned sardines in olive oil 'Porthos'

with garlic toast, pickled onions and tomato salad

€ 18.50 / ** € 4.50

Homemade shrimp croquettes

with brioche, tarragon mayonnaise and lemon

€ 19.50 / ** € 5.50

SPECIALTIES

Shared starters

selection of our starters minimum of two people

€ 22.50 per person / ** € 6.50 per person



Roasted Black Angus entrecote

'beurre Café de Paris'

€ 37.50 / ** € 12.50

Traditional Black Angus burger

toasted brioche bun, onion marmalade, bacon, pickles, fried egg and Stokâlde Fryske (cheese) (served with Fries from Zuyd) € 26.00

Dishes that are not included in the three-course menu can also be ordered within the menu at an additional charge **

SOFT DRINKS

Coca Cola	€ 4.75
Coca Cola Zero	€ 4.75
Sisi	€ 4.75
7-up	€ 4.75
Cassis	€ 4.75
Rivella	€ 4.75
Bitter Lemon	€ 4.75
Fever Tree tonic	€ 5.00
Ginger Ale	€ 4.75
Lipton Ice tea Sparkling	€ 4.75
Lipton Ice tea Green	€ 4.75
Crodino	€ 4.75
Bru 1 liter sparkling or still water	€ 8.00

HOT DRINKS

Coffee	€ 4.25
Tea	€ 4.25
Espresso	€ 4.25
Ristretto	€ 4.25
Cappuccino	€ 5.25
Café au Lait	€ 5.25
Latte Macchiato	€ 5.25
Coffee, Tea 'Nijeholt'	€ 7.50
with sweets and Beerenburg egg nog	



MAALLUST De Vriendschap (Lauswolt's own blond beer)	€ 5.95
MAALLUST Weizen	€ 5.95
MAALLUST Dubbel	€ 5.95
MAALLUST Tripel	€ 6.25

SPARKLING WINES

La Tordera "Saomi" Spumante Brut € 8.00 / 47.50

Laurent Perrier La Cuvée Brut S.A. € 16.00 / 89.50

WHITE WINES

Duc de Berticot Sauvignon Blanc, Semillon, Muscadelle Côtes de Duras, 2019 € 5.50 / 32.00

Maison Barboulot Chardonnay, Languedoc, 2021 € 5.75 / 35.00

Weingut Seeger Weisserburgunder, Baden, 2021 € 42.00

Fillaboa Albariño Albariño, Rias Baixas, 2020 € 59.00

Cloudy Bay Sauvignon Blanc, Marlborough, 2021 € 65.00

ROSÉ WINES

MIP Classic Rosé Syrah, Grenache, Provence, 2021 € 8.50 / 45.00

RED WINES

Simonsig Estate Cabernet Sauvignon, Shiraz Stellenbosch, 2020 € 5.25 / 32.00

Barón de Ley Club Privado Tempranillo, Rioja, 2020 € 5.75 / 35.00

La Belle Enseigne Malbec, Languedoc, 2021 € 5.75 / 35.00

Bodega Numanthia Termes Torro, Castilla y Leon, 2017 € 50.00

Delaire Graff Estate 'Botmaskop' Cabernet Sauvignon, Stellenbosch, 2019 € 69.00

Cloudy Bay Pinot Noir, Marlborough, 2020 € 75.00

Luigi Einaudi, Barolo Ludo Nebbiolo, Piemonte, 2017 € 99.00

DESSERT WINES / PORT

Château Violet, Sauternes 2016 € 9.00

Giovanni Almondo, Brachetto € 8.00

Tawny 10Years Old Port Taylor's blend selected by Alliance Gastronomique € 8.50

Recommended wines



Proud

We are very proud that our Bistro Nijeholt has become a favorite for guests from the region and our hotel guests. For the sixth year in a row, our Bistro has been awarded with a BIBGOURMAND, which is a recognition of an excellent price-quality combination. We are proud of this recognition!

BIB GOURMAND