



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

Thinly sliced diamond fillet

with lemon cream, arugula pesto, almond and old 'Kanter' clove cheese



Salmon marinated with dill and grain mustard

with salad of puffed Fryslander potato, spicy pickle and horseradish

Salad of various tomato varieties,

soft goat cheese from the Molkerei and basil dressing

Price of the courses

Starter € 16,00

Main course € 25,00

Dessert € 9,00

Main courses

Baked mullet from the Wad

with ratatouille, mousseline of potato, chives and sauce of white wine and smoked garlic



Gently cooked pork neck from Gaasterlands herb pig

with sauerkraut, apple and its own gravy with caraway

Roasted duck breast

with parsnips, stew of legumes, Frisian dry sausage and our own gravy with lovage

Pasty stuffed with pointed cabbage,

lentils, Stokâlde Fryske and warm dressing of hazelnut, onion and sherry (vegetarian)

Desserts

Caramelized bread pudding

with apple compote, eggnog cream, 'Frisian Boerenjongens' and vanilla ice cream



Parfait of star anise

poached pear, coffee caramel and crispy pecan

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

Oriental salad

with noodles, pickled cucumber, fried large shrimp and spicy dressing of curry and lime € 19,50

A real Croque Madame

sandwich with ham, Gruyere cheese, Bechamel sauce and a fried egg € 18,50

Toasted brioche

with garden herb omelettes, smoked salmon, watercress and horseradish

€ 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

Frothy soup

Of curry, coconut and lemongrass with cucumber, spring onion and crispy seed crackers (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

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 Gabber	€ 5,95
(Lauswolt's own blond beer)	
MAALLUST Weizen	€ 5,95
MAALLUST Dubbel	€ 5,95
MAALLUST Tripel	€ 6,25

SPARKLING WINES

La Tordera "Saomi" € 8,00 / 47,50
Spumante Brut

Laurent Perrier € 16,00 / 89,50
La Cuvée Brut S.A.

WHITE WINES

Duc de Berticot € 5,50 / 32,00
Sauvignon Blanc, Semillon, Muscadelle
Côtes de Duras, 2020

Simonsig Estate 'Unwooded' € 5,75 / 35,00
Chardonnay, Stellenbosch, 2022

Weingut Seeger € 42,00
Weisserburgunder, Baden, 2022

Fillabo Albariño € 59,00
Albariño, Rias Baixas, 2021

Cloudy Bay € 65,00
Sauvignon Blanc, Marlborough, 2022

ROSÉ WINES

MIP Collection Rosé € 8,50 / 49,00
Syrah, Grenache, Vermentino, Provence, 2022

RED WINES

Simonsig Estate € 5,50 / 32,00
Cabernet Sauvignon, Shiraz
Stellenbosch, 2020

Barón de Ley Club Privado € 5,75 / 35,00
Tempranillo, Rioja, 2020

La Belle Enseigne € 35,00
Malbec, Languedoc, 2021

Bodega Numanthia Termes € 50,00
Torro, Castilla y Leon, 2019

Delaire Graff Estate 'Botmaskop' € 69,00
Cabernet Sauvignon, Stellenbosch, 2019

Domaine Chavy-Chouet 'La Taupe' € 75,00
Pinot Noir, Bourgogne, 2020

Luigi Einaudi, Barbaresco € 99,00
Nebbiolo, Piemonte, 2019

DESSERT WINES / PORT

Château Violet, Sauternes 2016 € 9,00

Giovanni Almondo, Brachetto € 8,00

Tawny 10Years Old Port Taylor's € 8,50
blend selected by Alliance Gastronomique

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