



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

'Lauswolt Satay'

grilled marinated pork tenderloin with our own atjar, prawn crackers, seroendeng and spicy peanut sauce

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 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, 2020 € 5,50 / 32,00

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

Weingut Seeger Weisserburgunder, Baden, 2022 € 42,00

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

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

ROSÉ WINES

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

RED WINES

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

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

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

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

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

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

Luigi Einaudi, Barbaresco Nebbiolo, Piemonte, 2019 € 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