

't Backhuys



DINNER

DINNER AT 'T BACKHUYS



At 't **Backhuys** we want our dishes to be delicious, pure and honest. By this we imply that we always strive to make tastes special, surprising and that products are preferably produced without harm to the environment, animal welfare and health. We know our suppliers and producers, are familiar with the way they work and can relate to our guests about the back ground stories of the products we prepare and serve. It is our goal to find suitable local produce.

Compiling our menu, we are inspired by what's in season. Cooking methods such as smoking, salting, stewing, braising, pickling etc. are chosen to match the attention we have for selecting our products. With these traditional methods of preparation we personally refine and add a modern twist to local produce which results in beautiful dishes. The personal approach of our service staff, listening to your needs and suggesting accompanying wines will make for a wonderful experience in 't Backhuys.

CHEF'S CHOICE

Prepared with fresh daily products from the market these dishes are made to surprise and excite.



3 COURSES MENU

€ 35,50


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€ 43,50



ENTREES

Smoked salmon with Edamame beans and cassave chips	€ 12,50
Lightly salted red bass with a cream of green peas and capers	€ 12,50
Thin slices of 'Nagelhout' (dried eye round steak) with a spicy mango chutney	€ 12,50
Rouleau of Quail with pickled white onions	€ 12,50
Salad of potato an tatziki 	€ 12,50
Mousse made of goats cheese served with blinis 	€ 12,50

SOUPS

Vegetarian soup with seasonable vegetables 	€ 8,50
Fishsoup from Brittany	€ 9,50

MAIN COURSES

Filet of salmon with a herb crust and a sauce with chervil	€ 20,50
Sautéed sea bream with a carrot sauce	€ 20,50
Rump roast with jus of red portwine	€ 24,50
Grilled guinea-fowl with a creamy thyme sauce	€ 22,50
Puffed pastry filled with orzo in a red curry 	€ 19,50
Crispy polenta with mushrooms and green asparagus 	€ 19,50

DESSERTS

Variations in red fruit	€ 9,50
Baklava of pineapple with rum and lychee sorbet	€ 9,50
Lemon pie with a mint foam an vanilla parfait	€ 9,50
Panna cotta of of lemon with apple sorbet	€ 9,50
Assorted European cheeses	€ 12,50

Vegetarian dishes are marked with 

If you have any questions about **allergies** or **dietary requirements**, ask our staff!

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LUNCH

LUNCH AT 'T BACKHUYS



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BACKHUYS BUSINESS LUNCH € 12,50

Two slices of bread topped with mature cheese and roast beef, a cup of soup of the day and a fried egg or croquette.


BILDERBURGER € 15,75

A juicy, grilled beef hamburger on a toasted sandwich bun with a truffle cream, roasted green asparagus, dry-fried bacon, Little Gem lettuce, red onion compote, topped with Old Rotterdam cheese and a fried free-range egg.


SALADS

Lightly salted red bass with a herb salad and capers	€ 12,50
Thin slices of 'Nagelhout' (dried eye round steak) with a spicey mango chutney	€ 12,50
Rouleau of Quail with cassava chips	€ 12,50
Mousse made with goats cheese served with blinis 	€ 12,50


SOUPS

Vegetarian soup with seasonable vegetables 	€ 7,50
Fishsoup from Brittany	€ 8,50

SANDWICHES

Multigrain bread with brie cheese 	€ 8,50
Club sandwich (chicken, bacon, egg, tomato, cucumber) and French fries	€ 12,50
3 fried eggs on bread with ham, cheese or roast beef	€ 8,50
Two Croquettes with linseed bread and mustard	€ 8,50

A SLIGHTLY MORE EXTENSIVE LUNCH

Sauteed sea bream with a carrot sauce	€ 20,50
Rump roast with a red wine gravy	€ 21,50
Puffed pastry filled with orzo in a red curry 	€ 20,50
Served with French Fries and salad	

DESSERTS

Lemon pie with a mint foam	€ 8,50
Panna cotta of lemon with apple sorbet	€ 8,50
Assorted European cheeses	€ 12,50

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