



## BREAKFAST

10:00 – 12:00 hour

<b>Farmers' Yogurt Granola</b> 	7,50
with fresh fruit	
<b>Coconut Yogurt with Vegan Granola</b> 	7,50
with fresh fruit	





## LUNCH

12:00 – 15:00 uur




<b>Sourdough with Hummus</b> 	13,50
Marinated zucchini   Salad   Roasted bell pepper with capers   Dukkah	
<b>Cordemeijer Hotdog</b>	14
Little Gem lettuce   Pickle   Crispy onions   Piccalilli mayonnaise	
<b>Sourdough with Beetroot</b> 	13,50
Feta   Olive tapenade   Balsamic   Salad   Pistachio	
<b>Sourdough with Croquettes</b> 	13,50
2 croquettes from Oma Bobs with mustard	
<b>Salad with Various Vegetables</b> 	14
Shallot vinaigrette   Nuts   Croutons With Chicken Thigh +3.75	
<b>Kastacho</b> 	10,50
Cold soup of tomato and bell pepper   Spinach oil   Chives   Confit bell pepper   Chestnut   Pickle sorbet	
<b>Vegetable Bouillon</b> 	9,50
Various vegetables   Leek oil   Sourdough	
<b>Dubbeldoel Burger</b>	17,50
Brioche   Tomato   Pickle   Andalouse mayo With cheese +1.80 With Fries +3.50 With Mesclun salad +2.50	
<b>Vegan burger</b> 	17
Brioche   Tomato   Pickle   Mayo With Fries +3.50 With Mesclun salad +2.50	

## KIDS

12:00 – 15:00 uur

<b>Sourdough Peanut Butter</b> 	5
Tasty	
<b>Sourdough Chocolate Sprinkles</b> 	5
Also tasty	
<b>French Toast</b> 	9
French Toast with Syrup and Fresh Fruit	
<b>Croquette on Toast</b> 	8,50
With Mustard on the Side	

## CAKE

<b>Ouwe Taart Apple Pie</b> 	5
With whipped cream +0.50	
<b>Slice of Yellow Velvet Cake</b> 	5,50
With whipped cream +0.50	
<b>SUE bites</b> 	4
Vegan & gluten-free   Various flavors	

## SNACKS

From 12:00 hour

<b>Cheese Platter</b> 	16,50
from L'Amuse with crackers and apple syrup	
<b>Charcuterie</b>	21
from Cordemeijer	
<b>Molenbrood from De Eersteling</b>	6
With chestnut butter and olive oil	
<b>Cheese Bitterballen 6 pieces</b>	9
From Oma Bobs	
<b>Thai green curry bites 6 pieces</b>	9
From Oma Bobs	
<b>Spináki bitterballen 6 pieces</b> 	9
From Oma Bobs	
<b>Oyster Mushroom bitterballen 6 pieces</b>	9
From GRO with piccalilly mayo	
<b>Ballenbak 12 pieces</b> 	17
Mix of our bitterballen	
<b>Friet from Friethoes</b> 	6
With mayo	
<b>Crudit� with Hummus</b> 	9,50
<b>Peanut Mix</b> 	3,50
<b>Smoked Almonds</b> 	4,50

### Molenbrood from De Eersteling

Just like the barn of KASTAN once stood in a different location, the Eersteling mill was also relocated to its current place.

It originally stood on the Kruisweg, right in the center of Hoofddorp.

This historic mill is still active as a grain mill, using its millstones to grind locally sourced grain into the flour for our molenbrood.

Delicious with our homemade chestnut butter, perfect as a snack with drinks or as a starter!

 Vegetarian

 Vegan

## STARTERS

from 17:30 hour

<b>Kastacho</b> 	10,50
Cold soup of tomato and bell pepper   Spinach oil   Chives   Confit bell pepper   Chestnut   Pickle sorbet	
<b>Vegetable Bouillon</b> 	9,50
Various vegetables   Leek oil   Sourdough	
<b>Chioggia Beets with Sea Lavender</b> 	13
Sea lavender coulis   Beetroot cream   Purple Mouli radish   Popped corn with Vadouvan	
<b>Gravad lax</b>	14
Cured marinated salmon   Celeriac cream   Marinated zucchini   Herb salad   Lemon oil   Violette chips   Lettuce foam	
<b>Salad</b> 	12
Zucchini   Chioggia beet   Radish   Quinoa   Aceto jelly   Sourdough crouton	
<b>Lardo from Cordemijer</b>	15,50
Grilled brioche   Sweet & sour onion cream   Puffed red pearl onion   Borage cress   Vadouvan foam	

## MAIN COURSES

from 17:30 hour

<b>Ricotta and Lemon Ravioli</b> 	22,50
Green peas   Pumpkin cream   Beurre Noisette   Grémolata   Oregano	
<b>Vegetables</b> 	23
Seasonal vegetables from the land, served hot and cold   Violette potatoes and carrot jus	
<b>Catch of the Day</b>	25,50
Beetroot cream   Pommes Soleilles (La Ratte potatoes)   Little Gem   Pickled Chioggia beet   Roasted fennel   Herb salsa	
<b>Lamb</b>	26
Slow-cooked lamb rump   Taboulé   Roasted vegetables   Jus	
<b>Salad</b> 	17
Zucchini   Chioggia beet   Radish   Quinoa   Aceto jelly   Sourdough crouton	
<b>Chicken</b>	25,50
Tarragon   Lemon   Bell pepper   Confit potatoes   Herb salad   Roasting jus	
<b>Dubbeldoel burger</b>	17,50
Brioche   Tomato   Pickle   Andalouse mayo	
With cheese +1.80	
With Fries +3.50	
With Mesclun salad +2.50	
<b>Vegan burger</b> 	17
Brioche   Tomato   Pickle   Mayo	
With Fries +3.50	
With Mesclun salad +2.50	

## SIDES

from 17:30 hour

<b>Molenbrood van de Eersteling</b> 	6
Met KASTANje boter en olijfolie	
<b>Klein rondje groenten</b> 	11
Seizoensgroenten van het land uit de oven	
<b>Gekonfijte aardappels</b> 	8
<b>Mesclunsalade</b> 	7
<b>Friethoes friet</b> 	6
met mayo	

## KIDS

from 17:30 hour

<b>Small Ricotta and Lemon Ravioli</b> 	12
Green peas   Pumpkin cream   Beurre Noisette   Grémolata   Oregano	
<b>Croquette with Fries</b> 	9
And salad	

## DESSERT

from 17:30 hour

<b>Chocolate Nemesis</b> 	12
White chocolate sauce   Meadowsweet   Chocolate sorbet	
<b>Eton Mess</b> 	12
Meringue   Blueberry chutney   Vanilla espuma   Red fruit coulis   Raspberry sorbet	
<b>3 Scoops of Ice Cream</b> 	9
Flavours vary	
<b>Tarte tatin</b> 	12
Warm apple tart   Vanilla ice cream	
<b>Cheese Platter from L'amuse</b> 	16,50
Selection of cheeses   Crackers   Apple syrup	
<b>SUE bites</b> 	4
Vegan and gluten-free   Assorted flavours	
<b>KASTANje bonbon</b> 	2,50
From Patisserie Wesley Borstel	
<b>Bonbon</b>	2
From Patisserie Wesley Borstel   Assorted flavours	

### Tip!

Ask about our Special Coffees or try our house-made Limoncello