

# Welcome

## HOTEL

Grand Boutique Hotel Huis Vermeer has twelve rooms with royal grandeur. All with their own unique story and partly furnished with 18th-century antiques that completely match the experience and history of the monumental building that is recognized as a national monument.

All rooms differ from each other in both surface area and design, which ensures that a completely unique atmosphere is created in each room. The rooms located at the front have a spectacular view of the Lebuinus Church and the recently renovated city square 'Grote Kerkhof'.

## RESTAURANT

The cuisine of Grand Boutique Hotel Huis Vermeer is a blend of quality, craftsmanship and originality. The season is our basis with its own taste and atmosphere. That makes it challenging to surprise our guests every season! The menu consists of the culinary Chef's Menu, an à la carte menu and our specials.

Working with seasonal products is made possible by our collaboration with local entrepreneurs such as Kaashandel de Brink, Bakery in the Soete Suikerbol, Dutch Canadian Foodline and a number of local meat suppliers.

## OUR TEAM

The team consists of young, motivated and talented ladies and gentlemen. The kitchen brigade is led by **Stijn Vloedgraven**. You will find it at the front **Renee Duivenvoorde** as restaurant manager. Together they strive for a high level and a unique experience for all guests.

## MEETINGS & EVENTS

Impress your business relations by receiving them at Grand Boutique Hotel Huis Vermeer. Meetings are possible in our spacious conservatory, cozy lounge or monumental dining room. **Private dining** with your company, family or business associate is possible from four persons. It is also possible to organize your event with us or at your own location. We would be happy to contact you for a suitable quote!



# Menu

17:30u - 20:30u

## CHEF'S MENU

Choice stress? Doubt? We are more than happy to choose you! A carefree day with the finest dishes from our chef's menu. We also provide a [vegetarian](#) menu!

The chef's menu can only be ordered **per table** and is served with a house appetizer and bread with appropriate garnish.

Would you rather have a cheese board instead of dessert? We charge a **seven euro** supplement for this.

4 course menu | surprise *menu*.....60  
5 course menu | surprise *menu*.....70

**All-in menu**.....95

*sparkling aperitif | 5 course dinner menu | 1/2 bottle of Huis Vermeer wine p.p.  
unlimited table water | coffee or tea with homemade friandises*

**Purezza table water** | *unlimited | still or sparkling*.....2.50

From November 2022, Huis Vermeer will opt for the high-quality qualities of Purezza table water. The Purezza offering eliminates single-use bottles and significantly reduces the impact of transportation and logistics, limiting a location's negative impact on the environment. You enjoy filtered, chilled, high-quality Deventer table water. You can have unlimited refills free of charge during your lunch or dinner. The price is per person.



# À la Carte

17:30u - 20:30u

## APPETIZERS

Oysters   <i>Specials Geay</i>   <i>per unit</i> .....	4
Sardines   <i>of Ortiz</i>   <i>canned</i>   <i>lemon</i> .....	12
Serrano ham   <i>Spanish dried ham</i>   <i>pretzels</i>   <i>banderillas</i> .....	13
Bread bun   <i>multigrain spelled bun</i>   <i>house butter (V)</i> .....	5

## COLD STARTERS

Salland asparagus   <i>vadouvan</i>   <i>hollandaise</i>   <i>orange</i>   <i>anchovies</i> .....	14
Kohlrabi tartelette   <i>ricotta</i>   <i>radish</i>   <i>basil</i>   <i>cress (V)</i> .....	13
Vitello tonnato   <i>kalf</i>   <i>tonijnmayonaise</i>   <i>gefituurde kappertjes</i> .....	15

## HOT STARTERS

Coquilles   <i>bosui</i>   <i>zeekraal</i>   <i>limoen</i>   <i>knoflook</i> .....	18
Cauliflower   <i>beurre noisette</i>   <i>old cheese</i>   <i>hazelnut</i>   <i>thyme (V)</i> .....	15

## MAIN DISHES

Catch of the day   <i>celeriac</i>   <i>radish</i>   <i>dill</i>   <i>citrus beurre blanc</i> .....	26
Various preparations of beet   <i>shallot</i>   <i>walnut</i>   <i>apple</i>   <i>mustard(V)</i> .....	22
Rib eye   <i>carrot</i>   <i>zucchini</i>   <i>smoked jus de veau</i> .....	27
Lamb fillet   <i>lamb neck</i>   <i>asparagus</i>   <i>green pea</i>   <i>fresh garlic gravy</i> .....	27

## SUPPLEMENT

Mixed salad (V).....	5
Fries, <i>mayonnaise (V)</i> .....	5
Fries, <i>truffle mayonnaise, fresh parmesan (V)</i> .....	8
Baked little gem <i>with chives &amp; potato crackling (V)</i> .....	5
Fried polenta, <i>with aged cheese &amp; aioli(V)</i> .....	7
Pimientos de padrón, <i>fried, smoked maldon salt (V)</i> .....	8
Foie gras, <i>fried</i> .....	9

\*Don't forget our seafood specials on the next page.



# Lunch

12:00u – 15:00u

## SOUP

*served with focaccia bread*

<i>Soup of the day..</i> .....	8
<i>Lobster bisque, with crayfish</i> .....	10

## SALADS

*served with focaccia bread*

<i>Salmon &amp; Gamba</i> .....	18
<i>with smoked salmon bellies, crème fraîche &amp; ponzu</i>	
<i>Niçoise</i> .....	16
<i>with tuna salad, boiled egg, croutons &amp; cherry tomatoes</i>	
<i>Caprese (V)</i> .....	14
<i>with burrata, green herb dressing &amp; cherry tomatoes</i>	
<i>Caesar</i> .....	17
<i>with crispy chicken, boiled egg, anchovies &amp; parmesan</i>	

## BRIOCHE BREAD

<i>Crayfish</i> .....	13
<i>coarsely chopped, with shallot, chives &amp; lemon mayonnaise</i>	
<i>supplement half lobster</i> .....	+25
<i>Eggs Benedict</i> .....	12
<i>with smoked salmon bellies, spinach &amp; hollandaise (vegetarian possible)</i>	
<i>Hummus (V)</i> .....	11
<i>with nut mix, brown butter oil, coriander &amp; smoked paprika powder</i>	
<i>Beef tartare</i> .....	13
<i>with serrano ham, cornichons, mustard mayonnaise &amp; fried capers</i>	

## SUPPLEMENT

<i>Mixed salad (V)</i> .....	5
<i>Fries   mayonnaise (V)</i> .....	5
<i>Fries   truffle mayonnaise   fresh parmesan (V)</i> .....	8
<i>Baked little gem with chives &amp; potato crackling (V)</i> .....	5
<i>Fried polenta, with aged cheese &amp; aioli(V)</i> .....	7
<i>Pimientos de padrón   fried   smoked maldon salt (V)</i> .....	8
<i>Foie gras   fried</i> .....	9

# Lunch

12:00u – 15:00u

## LUNCH SPECIALS

12 o'clock "Huis Vermeer" .....	18
<i>soup of the day, beef croquette &amp; beef tartare sandwich with serrano ham</i>	
Shrimp croquettes.....	15
<i>2 pieces, with brioche bread &amp; lemon mayonnaise</i>	
GRO Oyster mushroom croquettes (V).....	11
<i>2 pieces, with brioche bread &amp; mustard mayonnaise</i>	
Beef croquettes.....	10
<i>2 pieces, with brioche bread &amp; mustard mayonnaise</i>	
Steak.....	27
<i>180 grams, in butter gravy, served with focaccia bread</i>	
Steak Bali .....	28
<i>spicy, 180 grams, in butter gravy, served with focaccia bread</i>	

## LUNCHMENU

2 course menu, starter/main course or main course/dessert.....	40
3 course menu, starter, main course & dessert.....	50

*Choice stress? Doubt? We are more than happy to choose you! A carefree day with the finest dishes from our chef's menu. We also provide a vegetarian menu!*

*We would like to hear about any allergies and/or dietary requirements prior to lunch. We will adjust the menu accordingly as far as possible.*

*The chef's menu can only be ordered per table and is served with an appetizer of the house and focaccia bread. Would you rather have a cheese platter instead of dessert? We charge a five euro supplement for this.*

# Seafood

12:00u - 15.00u / 17.30u - 20:30u

## OYSTERS

<i>Oysters, per piece, GEAY Spéciales, with lemon &amp; vinaigrette.....</i>	<i>4</i>
<i>Half a dozen oysters, GEAY Spéciales, with lemon &amp; vinaigrette.....</i>	<i>20</i>

## LOBSTER

<i>Whole lobster, served cold, with lemon mayonnaise .....</i>	<i>50</i>
<i>Whole lobster, warm, gratinated with cheese .....</i>	<i>55</i>

## LUNCH BITES

*served with focaccia bread*

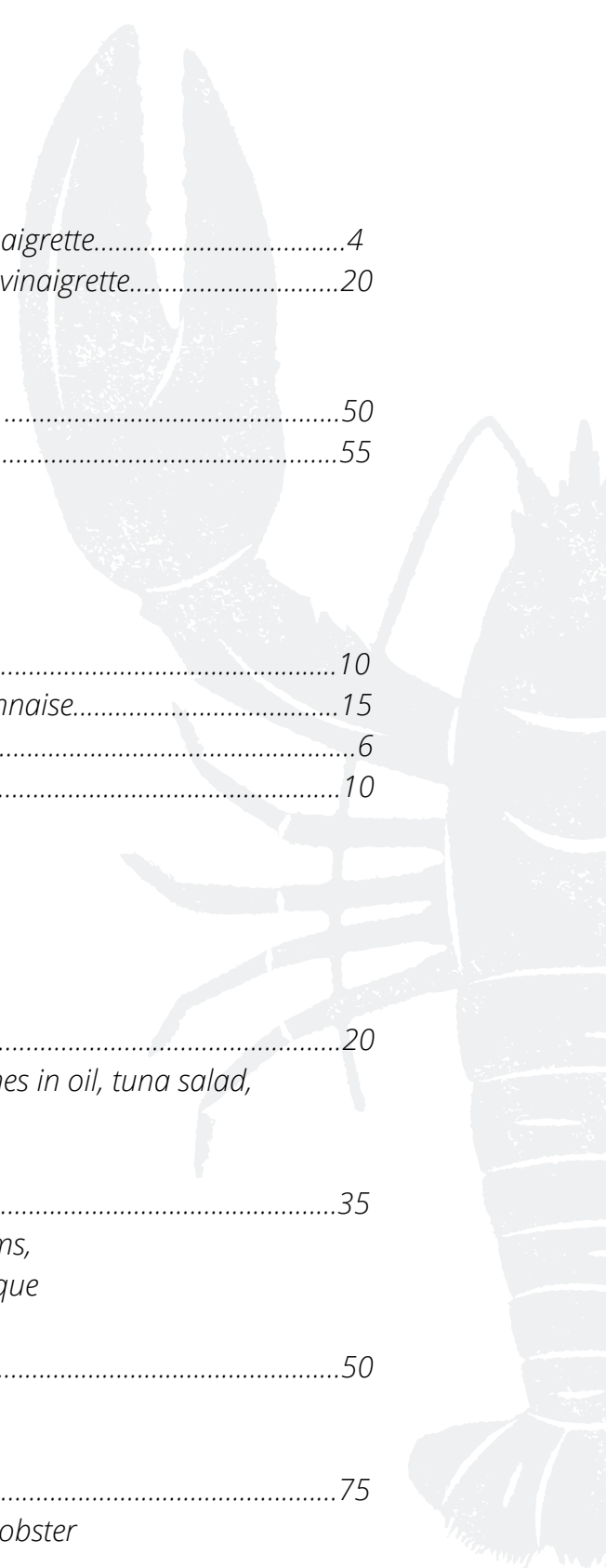
<i>Lobster bisque, with crayfish .....</i>	<i>10</i>
<i>Shrimp croquettes, per 2, samphire &amp; lemon mayonnaise.....</i>	<i>15</i>
<i>Boquerones and vinagre, from the pickle .....</i>	<i>6</i>
<i>Ortiz sardines, canned, served with lemon .....</i>	<i>10</i>

## SEAFOOD PLATTER \*

*served with focaccia bread*

<i>COLD PLATEAU .....</i>	<i>20</i>
<i>3 French oysters, smoked salmon bellies, boquerones in oil, tuna salad, tartare of crayfish, samphire &amp; lemon</i>	
<i>WARM PLATEAU .....</i>	<i>35</i>
<i>langoustines, prawns, crayfish, squid, mussels, clams, samphire &amp; lemon, served with a warm lobster bisque</i>	
<i>PLATEAU VERMEER .....</i>	<i>50</i>
<i>combination of hot and cold</i>	
<i>SEAFOOD EXCLUSIVE .....</i>	<i>75</i>
<i>combination of hot and cold, served with a whole lobster</i>	

*\*the trays are made up for 2 people or more, the price is per person.*



# Snacks

12:00u - 19:00u

Plateau Focaccia (V) .....8  
*focaccia bread served with aioli & tomato*

Snack platter Vermeer .....20  
*serrano ham, imperial round mature cheese, Spanish olives, smoked salmon bellies, boquerones in oil, beef bitterballen & smoked almonds*

Serrano ham.....13  
*spanish dried ham, served with pretzels and spicy banderillas*

## SNACKS

Oysters, per piece, GEAY Spéciales, with lemon & vinaigrette.....4

Half a dozen oysters, GEAY Spéciales, with lemon & vinaigrette.....20

Sardines from Ortiz, canned, with focaccia & lemon.....12

Can of olives, from Sarasa Cortijo, with pit & slightly spicy (V).....4

Coupe mix, peanuts and nuts (V).....4

*Coupe almonds, smoked & roasted (V).....7*

## HAUT FRITURE

*per 8 pieces*

**GRO** Oyster mushroom bitterballs, with mustard mayonnaise (V) .....8

Cheese sticks, with chili sauce (V).....9

Beef bitterballs, with mustard mayonnaise.....9

Crispy chicken tenders, with sriracha mayonnaise.....12

## SWEETS

Apple Pie | with whipped cream +0.50.....4

Pastry of the week | varying weekly | whipped cream +0.50.....5

Homemade Friandises | 3 pieces.....5

Affogato | vanilla ice cream | espresso.....6

# Dessert

12:00u - 15.00u / 17.30u - 20:30u

## DESSERTS

Miso .....	10
<i>parfait of brown butter, miso &amp; caramel, citrus crumble &amp; kaffir lime</i>	
Strawberry .....	10
<i>strawberry cremeux, fresh strawberry, sous vide cooked rhubarb, crumble of white chocolate &amp; basil ice cream</i>	
Cheese platter, 4 cheeses from Kaashandel de Brink.....	10

## SWEETS

Apple Pie   <i>with whipped cream</i> +0.50.....	4
Pastry of the week   <i>varying weekly</i>   <i>whipped cream</i> +0.50.....	5
Homemade Friandises   <i>3 pieces</i> .....	5

## AFTER DINNER DRINKS

Dessert coffee or tea   <i>with homemade friandises</i>   <i>price from</i> .....	7
Affogato   <i>vanilla ice cream</i>   <i>espresso</i> .....	6
+ Baileys   Licor 43   Tia Maria .....	+4
Irish coffee   <i>Jameson</i>   <i>sweet whipped cream</i> .....	9
French coffee   <i>Grand Marnier</i>   <i>sweet whipped cream</i> .....	10
Spanish coffee   <i>Tia Maria</i>   <i>sweet whipped cream</i> .....	10
Italian coffee   <i>Amaretto</i>   <i>sweet whipped cream</i> .....	10
Limoncello Fizz   <i>limoncello</i>   <i>cava</i>   <i>lemon</i> .....	9
Espresso Martini   <i>espresso</i>   <i>Tia Maria</i>   <i>vodka</i> .....	11
Pornstar Martini   <i>passion fruit</i>   <i>vodka</i>   <i>cava</i>   <i>vegan (V)</i> .....	12
Grahams's 10 years   <i>tawny port</i> .....	7
Grahams's 20 years   <i>tawny port</i> .....	11
Grahams's 30 years   <i>tawny port</i> .....	15
Grahams's 40 years   <i>tawny port</i> .....	20