



ETEN & DRINKEN

## DE KEIZER ETEN & DRINKEN

A place where you can enjoy delicious food & lovely drinks. On our menu you will find local food with an international flavour, which is served in the restaurant, in the cosy seated area, in the atmospheric garden room or on the porch by the fire. This is a place where you can just walk in with your hiking shoes on for a good cup of coffee and some homemade pie, or try many delicious tasting foods. You can also see the cook busy with his charcoal oven in the open kitchen. The smell of pure and natural food spreads throughout the different areas.

*Welcome to De Keizer eten & drinken*

Enjoy various local foods with an international flavour. Some of our dishes are made in a unique charcoal oven. This oven creates a special flavour, where the succulence and the purity of the food is retained. Put together a dinner à la carte or taste Chef's surprise menu.

*Enjoy your meal*

## CHEF'S SURPRISE MENU

### **3 COURSE MENU € 42,00**

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Wine package 3 course menu € 21,75

Beer package 3 course menu € 14,00

### **4 COURSE MENU € 47,50**

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Wine package 4 course menu € 29,00

Beer package 4 course menu € 18,50

### **5 COURSE MENU € 52,50**

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Wine package 5 course menu € 36,25

Beer package 5 course menu € 23,00

With the surprise menu an amuse-bouche & bread will be served in advance.

## DINNER MENU

### SOUPS

- SOUP OF POMODORI TOMATOES** ✓ € 7,50  
Spring onion | tomato | olive oil
- ROASTED BELL PEPPER SOUP** ✓ € 8,50  
Balsamic vinegar | basil
- SEASONAL SOUP** € 7,75  
Weekly changing soup

### & STARTERS

- BREAD & DIP** ✓ € 7,25  
Bread | herb butter | olive oil | sea salt | tapenade
- CARPACCIO** € 13,50  
Arugula | Parmesan cheese | roasted | broad beans | truffle mayonnaise
- BURRATA** ✓ € 12,75  
Tomato tartare | basil | olive oil | macadamia nut
- GRAVAD LAX** € 15,50  
Salmon | lemon | dill | gin | tonic | cucumber
- PORK BELLY** € 14,50  
Whiskey glaze | red pepper | sesame | spring onion | corn

### SALADS

SMALL € 15,50 | LARGE € 18,50

#### KING PRAWN SALAD

King prawns | sweet-sour vegetable | radish | honey-mustard dressing

#### HEEZER GOAT CHEESE SALAD

Smoked almond | apple | sun-dried tomato | port syrup

#### CARPACCIO SALAD

Arugula | Parmesan cheese | broad beans | truffle mayonnaise

#### CAJUN CHICKEN SALAD

Cajun chicken | bacon | chili mayonnaise | cashew nuts



## KEIZER CLASSICS

- KEIZER BURGER 200G** € 20,50  
Claire valley burger | bacon | truffle mayonnaise | Parmesan cheese | onion compote | fresh fries
- HOME COOKED SPARERIBS** € 23,50  
Whiskey BBQ sauce | coleslaw | fresh fries
- PLATEAU DE KEIZER** (must be ordered for a minimum of 2 persons) € 23,50 p.p.  
Break bread | pistachios | old cheese | dried sausage | marinated olives | serrano ham | tuna salad | fresh fries | marinated king prawns | tempura shrimp | vegetable spring rolls | calamari | crunchy chicken bites
- ALL MEAT JOSPER PLATTER** (must be ordered for a minimum of 2 persons) € 35,50 p.p.  
Sparerib | pork belly | pulled pork | flat iron | brisket | bacon jam | coleslaw | hasselback potato | fresh fries | corncob

## DINNER MENU

### MEAT

<b>JOSPER GRILL TRIO PLATE</b>	<b>€ 28,50</b>
Flar iron   brisket   pork belly   smokey gravy   potatoes au gratin   grilled vegetables	
<b>BRISKET</b>	<b>€ 24,50</b>
Roasted potato salad   bacon jam   grilled vegetables	
<b>BEER CAN CHICKEN</b>	<b>€ 24,50</b>
Guinea fowl   pancetta   vegetables   Roseval potato	
<b>FLAT IRON 200G</b>	<b>€ 26,50</b>
Beef sucade   truffle gravy   potatoes au gratin   grilled vegetables	

*Our main courses are prepared in our Josper oven and we serve it with matching garnishes.*

### DESSERT

<b>GRILLED PINEAPPLE</b>	<b>€ 12,50</b>
Rum   passion fruit   mascarpone	
<b>DAME BLANCHE</b>	<b>€ 10,25</b>
Vanilla parfait   homemade chocolate sauce   Tia Maria	
<b>CHEESECAKE</b>	<b>€ 11,50</b>
Sprints   red fruit   salted caramel   chocolate rock	
<b>SELECTION OF CHEESES</b>	<b>€ 14,50</b>
Scone   jam   grapes   nuts	
<b>DESSERT TO SHARE</b> (must be ordered for a min. of 2 persons)	<b>€ 15,95 p.p</b>
Various sweet treats to share	

### FISH

<b>TUNA</b>	<b>€ 26,50</b>
Salsa verde   pasta   grilled vegetables	
<b>SALMON FILET</b>	<b>€ 24,50</b>
Lime risotto   paprika butter sauce   roasted tomato	

### VEGAN

<b>JOSPER CHEESE FONDUE</b> ✓	<b>€ 21,50</b>
Cucumber   celery   thyme   tomato olive oil   focaccia bread	
<b>LIME RISOTTO</b> ✓	<b>€ 19,50</b>
Grilled vegetables   nuts   Parmesan arugula	

## CHILDREN'S MENU

### STARTERS

Soup of pomodori tomatoes ✓	<b>€ 5,50</b>
Chicken cocktail	<b>€ 5,95</b>

### DESSERTS

Vanilla ice cream with cream and chocolate sauce	<b>€ 5,95</b>
Marshmallows with chocolate and "lange vingers"	<b>€ 7,50</b>

### MAIN DISHES

Frikandel with fries	<b>€ 7,95</b>
Pieces of deep fried cod with fries	<b>€ 12,50</b>
Mini-burger with fries	<b>€ 12,50</b>
Mini-sparerib with fries	<b>€ 12,50</b>
Pasta Bolognese	<b>€ 11,50</b>