Herberg ‘t Plein - English menu

BREAKFAST

Available until 11:00 am

Vroeg in de Kroeg — €15 Coffee or tea | Fresh orange juice | Fried egg | Bacon | Bread | Sweet toppings | Ham | Cheese

SWEET TREATS

Mini Pancakes (Poffertjes) — €8 Syrup | Icing sugar

Bread with Fruit Jam or Chocolate Sprinkles — €3

SOUPS

Available from 11:00 am

Tomato Soup — €7 Meatballs | Basil oil Can be prepared vegetarian.

Mustard Soup — €7 Spring onion | Bacon | Thyme Can be prepared vegetarian.

Soup of the Season — €7 See the boards on the wall or ask our staff.

Soup and Toastie — €11 Ham | Cheese | Soup of your choice

FRESHLY TOPPED SANDWICHES

Available from 11:00 am. Choose from multigrain bread, blond bread or brioche.

Carpaccio — €14 Smoked ribeye | Rocket | Truffle mayonnaise | Parmesan | Pine nuts

Fish Duo — €15 Salmon | Tuna | Capers | Lettuce

Sandwich of the Moment Ask our staff.

Healthy Sandwich — €10 Cheese | Egg | Cucumber | Tomato | Lettuce | Honey mustard dressing Optional ham for €1.20 extra.

LUNCH DISHES

Available from 11:00 am

Grootmeester Croquettes — €10 Artisanal beef croquettes | Bread or fries

Meat-Free Croquettes — €11 Bread or fries

Meatball — €11 Homemade | Gravy | Bread or fries

Naan ’ta Oyster Mushroom Bites — €11 Lettuce | Beetroot | Onion chutney

Naan ’ta Seadijk — €12 Crispy chicken | Bacon | Lettuce | Red onion | Seadijk mayonnaise

Naan ’ta Rib Fingers, BBQ Style — €12 Pork | Little Gem lettuce | Red onion

Naan ’ta Wild Stew — €13 Game meat | Little Gem lettuce | Onion chutney

EGG DISHES

Choice of white, brown or multigrain bread, or blond bread.

Uitsmijter Broekhuis — €13 Three eggs | Mushrooms | Onions | Ham | Cheese | Gratinated

Uitsmijter ’t Plein — €13 Three eggs | Ham | Cheese

Uitsmijter Buurmans Favourite — €13 Three eggs | Bacon | Tomato | Cheese | Gratinated

Uitsmijter Carpaccio — €14 Smoked ribeye | Three eggs | Rocket | Parmesan | Pine nuts

Farmer’s Omelette — €12 Vegetable garnish | Cheese | Onion | Mushrooms Optional bacon for €3 extra.

MEAL SALADS

All salads are prepared with cucumber and tomato.

Carpaccio — €17 Smoked ribeye | Truffle mayonnaise | Pine nuts | Sun-dried tomatoes | Rocket | Parmesan

Beef Tenderloin — €18 Boiled egg | Bosui (spring onion) | Sesame | Serundeng (spiced coconut) | Wakame seaweed

Goat’s Cheese — €16 Lukewarm goat’s cheese | Honey | Sun-dried tomatoes | Walnuts | Figs | Pear | Crispy apple | Crumble

Caesar Salad — €16 Crispy chicken | Croutons | Boiled egg

Tuna and Salmon — €18 Red onion | Dill and lemon sauce | Capers

Do you have an allergy? Please consult our allergen menu.

TOASTIES

Ham and Cheese — €5

Autumn Toastie — €10 Brie | Honey | Walnuts | Pear stew

Soup and Toastie — €11 Ham | Cheese | Soup of your choice

Toastie ’t Plein — €12 Brioche | Ham | Cheese | Hollandaise sauce | Fried egg

Tuna Melt — €12 Brioche | Cheese | Pepper | Tuna | Red onion

SIDE DISHES

Fresh Fries Small €3 | Large €5

Sweet Potato Fries — €6

Tear-and-Share Bread — €9 Assorted dips

CHILDREN'S MENU

Shorty — €11 Fries | Spare ribs | Green beans | Apple sauce | Ice cream

Basic Beef — €11 Pasta with tomato sauce | Meatballs | Cheese | Ice cream

Hupsa — €11 Fries | Mini frikandel | Green beans | Apple sauce | Ice cream

Boer Bart — €11 Fries | Hamburger | Green beans | Apple sauce | Ice cream

Keetje — €11 Fries | Fried fish bites | Green beans | Apple sauce | Ice cream

Geertje — €11 Mini pancakes | Icing sugar | Ice cream

STARTERS

Carpaccio — €14 Smoked ribeye | Truffle mayonnaise | Pine nuts | Sun-dried tomatoes | Rocket | Parmesan

Chicken Gyoza — 5 pieces, €10 Spring onion | Sesame | Sriracha mayonnaise

Vegan Gyoza — 5 pieces, €10 Vegetable filling | Spring onion | Sesame

Tartlet — €11 With wild game stew

Nachos with Minced Meat — €11 Cheese | Red onion | Crème fraîche | Guacamole

Vegetarian Nachos — €10 Courgette | Bell pepper | Red onion | Cheese | Crème fraîche | Guacamole

Primo Tapas Platter — €24 A selection of assorted hot and cold tapas.

Garlic Prawns (Gamba's Pil Pil) — €12 Cooked in oil | Garlic | Citrus | Bread

MAIN COURSES

Low & Slow Procureur Steak — €24 350 g | House-made gravy | Rosemary

Pork Tomahawk — €28 From the Big Green Egg

Pork Tenderloin — €25 Sliced | Pepper sauce or creamy mushroom sauce

Spare Ribs — €26 Pork | BBQ marinade

Farmhouse Schnitzel — €21 Vegetable garnish | Bacon | Potatoes

Schnitzel — €21 Choice of Brie, ham or mushrooms | Onion

Chicken Satay — €21 Chicken thigh | Satay sauce | Prawn crackers | Atjar (Indonesian pickled vegetables)

Veal Liver — €24 Bacon | Onions | Apple | Madeira sauce

Wild Stew Pot — €26 Onions | Red wine

Beef Tenderloin Tips — €27 Teriyaki sauce | Rice | Prawn crackers | Atjar

Venison Steak — €29 With port-orange sauce and mushrooms

Salmon — €25 Cedar wood | Hollandaise sauce | Spinach

Fish and Chips — €18 White fish | Remoulade sauce | Fries | Lemon

VEGETARIAN TIP

Vegetarian Trio Ask our staff for the chef’s vegetarian trio.

Seasonal Quiche — €19 Wild mushrooms | Gorgonzola | Stewed pear | Onion | Thyme | Walnuts

Camembert — €20 Honey | Figs | Walnuts | Vegetables | Brioche

Lasagne — €19 Pumpkin | Spinach | Béchamel sauce | Cheese

BURGERS

Black Angus Burger — €21 Pickle relish | Bacon | Little Gem lettuce | Onion | Cheese | Truffle mayonnaise | Brioche | Fries

Chicken Burger — €20 Crispy chicken | Little Gem lettuce | Tomato | Cheese | Red onion | Sriracha mayonnaise | Brioche | Fries

Pastinaak Burger (Parsnip Burger) — €19 Brioche | Beetroot | Onion chutney | Lettuce | Cheese | Fries

TO SHARE

Sharing Platter — €32 per person A large platter featuring five different dishes. Available for a minimum of two people.

SIDE DISHES

Rice — €2

Sweet Potato Fries — €6

Vegetable of the Day — €4

Green Beans — €3 Optional bacon for €1.50 extra.

Pepper Sauce — €2

Creamy Mushroom Sauce — €2

DESSERTS

Classic Dame Blanche — €8 Vanilla ice cream | Warm chocolate sauce | Whipped cream

Sticky Snickers Dessert — €10 Caramel ice cream | Chocolate and peanut whipped cream

Flensjes (Thin Pancakes) — €9 Chocolate sauce | Vanilla ice cream

Homemade Farmer's Boys — €9 Vanilla ice cream | Advocaat (Dutch egg liqueur) | Whipped cream

Small Ice Cream — €5 1 scoop of vanilla ice cream | Whipped cream Choice of strawberry sauce, chocolate sauce or advocaat

DIY Ice Cream — €6 A delicious ice cream treat to decorate yourself

Hemelse Modder (Chocolate Mousse) — €10 With meringue

Brussels Waffle — €8 Warm cherries | Whipped cream

Seasonal Dessert Ask our staff or check the boards on the wall.

We also serve pastries, iced coffee and a variety of coffees with liqueurs.

BITTERGARNITUUR – DUTCH BAR SNACKS

Dutch Beef Croquettes (Bitterballen) — 9 pieces Extra bitterballen available for €1.15 each.

Mixed Hot Snacks (Borrelmaatjes) — 12 pieces A selection of assorted hot snacks.

Chicken Gyoza — 5 pieces Spring onion | Sesame | Sriracha mayonnaise

Mini Frikandellen — 9 pieces Served with mayonnaise

Chicken Bites — 9 pieces Served with chilli sauce

Dutch Snack Platter — €14 Cheese | Drenthe dry sausage | Bitterballen | Nuts

Portion of Olives — €5

Vegetarian Bitterballen — 5 pieces Extra vegetarian bitterballen available for €1.30 each.

Vegan Gyoza — 5 pieces Filled with vegetables | Spring onion | Sesame

Cheese Sticks — 9 pieces Served with chilli sauce

Meatballs — 9 pieces Served with satay sauce

Tear-and-Share Bread — €9 Assorted dips

A SPECIAL OCCASION?

Looking for the perfect venue to celebrate?

Celebrate at ’t Plein! In a cosy and welcoming atmosphere, we make every occasion special. From delicious buffets to complete catering services, we are happy to take care of everything for you.

Ask us about the possibilities and make your occasion an unforgettable experience!