

Dear Guest,

You will find our extensive menu in front of you. Our kitchen brigade, led by chef Niels Komen, who has now been associated with City Hotel de Jonge for a number of years, has put together this menu with passion.

The concepts of sustainable and traditional are central to the philosophy of City Hotel de Jonge. In 2020 City Hotel de Jonge was awarded a golden and also the highest attainable Green Key certificate.

Green Key is an international quality mark for companies that are seriously and verifiably engaged in sustainability, corporate social responsibility and care for nature and the environment.

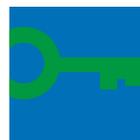
We mainly work with fresh, sustainable and socially responsible products and have a great preference for local products and regional suppliers. This love for traditional and honest ingredients is reflected in a variety of classic and contemporary dishes.

If you would like a suitable wine with your dish, your host or hostess will be happy to help you make your choice.

Despite the care taken in compiling this menu, you may have additional eating and dietary requirements. Of course we would like to hear from you, so that we can fulfill your specific wish.

We do our utmost to make your stay as perfect as possible and hope to see you more often.

With hospitable greetings "team City Hotel de Jonge".



Green Key

Lunch

You are welcome for lunch and the smaller dishes on the menu from 11.30 AM till 5:00 PM

Soup

with bread and herb butter

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|--|------|--|------|
| SOUP OF THE WEEK
<i>weekly changing soup</i> | 5,25 | CREAMY MUSTARD SOUP 🌿
<i>with spring onion and dry sausage (also vegetarian)</i> | 5,25 |
| TOM KHA KAI
<i>with chicken, shiitake and bok choy</i> | 6,75 | | |

Egg

Choice of white or brown bread

- | | | | |
|---|------|---|------|
| SANDWICH WITH FRIED EGG 'DE JONGE'
<i>bacon, spring onion, tomato and aged cheese</i> | 8,50 | FARMERS OMELET
<i>bacon, onion, mushrooms and paprika</i> | 8,75 |
| SANDWICH WITH FRIED EGG
<i>ham and cheese</i> | 8,00 | | |

Sandwiches

- | | | | |
|---|------|---|-------|
| TUNA FLAT BREAD
<i>tuna, red onion, egg, olive and tomato</i> | 9,50 | SALMON BAGEL
<i>with cream cheese, red salmon, capers, avocado and cucumber</i> | 10,50 |
| GOAT CHEESE FLAT BREAD 🌿
<i>goat cheese, grilled vegetables, balsamic vinegar and walnuts</i> | 8,25 | SMOKED STEAK BAGEL
<i>with smoked steak, old cheese, pesto and pine nuts</i> | 10,50 |

Sandwiches

12 UURTJE 🍴

(midday meal) croquette with bread, a cup of soup of your choice and a small sandwich with fried egg and cheese (also vegetarian)

9,75 CROQUETTES 🍴 🍴

2 slices of white or brown bread with 2 traditional croquettes (also vegan, served on special bread +0,50)

7,50

Grilled Sandwich

TURKISH SANDWICH 5,00

focaccia with suçuk, cheese, aioli and red onion

SALMON 5,75

focaccia with smoked salmon, cream cheese, red onions and chives

HAM & CHEESE 4,50

focaccia with ham & cheese

BRIE 🍴 5,00

focaccia with brie, tomato and pesto

Meal-size salads

with bread and herb butter

GOAT CHEESE SALAD 🍴 14,00

goat cheese, grilled vegetables, walnuts and balsamic

BUDDHA BOWL 🍴 🍴 15,00

with mango, cucumber, carrot, grilled bell pepper, spring onion, chickpeas, sesame seeds, garden cress, red lentils and black eyed beans
choice of beef tenderloin, salmon or tofu

SMOKED STEAK SALAD 14,50

with smoked steak, aged cheese, truffle mayonnaise and pine nuts

SALADS ARE ALSO
AVAILABLE DURING
DINNER TIME

Plates

with fries and salad

CHICKENTHIGH SATAY

homemade marinated satay with
prawn crackers, atjar and
dried onions

16,75

CALF'S LIVER*

with fried bacon and onions
*also available after 5:00 PM

17,50

Kids

menu also available during dinner time

CROQUETTE, FRIKANDEL OR CHICKEN NUGGETS

with fries, apple sauce
and a surprise

5,75

CHILDREN'S ICE CREAM

3,95

Lunch Specials

HOT DOG

with pickles and tomato relish,
mustard and fried onions

8,50

NACHOS

corn, pulled pork, black eyed
beans, crème fraîche, guacamole
and tomato salsa.

9,50

FLAMMKUCHEN 🌱

tomato sauce, cheese, red
onion and arugula
choice of: pulled pork, tofu
and salmon

9,75

CLASSIC HAMBURGER 🌱 🌱

with pickles and tomato relish,
aged cheese and mustard
also available vegan: without the
cheese, with a beet burger

9,75

Dinner

You are welcome for 'a la carte' dinner from 5:00 PM in a warm and relaxed atmosphere. Our chef chooses our dishes regularly and with care.

Starters

served with bread and herb butter

Cold

PULL-APART BREAD 🍃

with garlic butter and various spreads

6,50

3 OYSTERS

with lemon, tabasco, red wine vinegar and shallot

€ 9,90*

RED SALMON

with lime and a red pepper cream

11,25*

THINLY SLICED PEAR 🍃

Espuma au Bleu d'Auvergne, walnut and pine nut

€ 8,75

THINLY SLICED SMOKED STEAK

with old cheese, truffle mayonnaise and pine nuts

10,50*

Soup

SOUP OF THE WEEK

weekly changing soup

5,25

TOM KHA KAI

with chicken, shiitake and bok choy

6,75

CREAMY

MUSTARD SOUP 🍃

with spring onion and dry sausage (also vegetarian)

5,25

* In combination with a hotel dinner voucher, we ask for a surcharge of €3,50 (starters), €5,00 (main dish) or €2,50 (desserts).

🍃 Vegetarian 🌱 Vegan

Allergy or pregnant, please tell us.

Warm

RAVIOLI

yellow beet, ricotta and walnut

8,50

OYSTERS

au gratin with Parmesan

9,90*

IBERICO RIBFINGERS

from The Bastard grill, with pineapple-mangochutney

9,50

FOR A MATCHING
WINE ADVICE ASK FOR
OUR WINE CARD

* In combination with a hotel dinner voucher, we ask for a surcharge of €3,50 (starters), €5,00 (main dish) or €2,50 (desserts).

 Vegetarian  Vegan

Allergy or pregnant, please tell us.

Main courses

served with a potato garnish, fresh salad
and seasonal vegetables

Fish

MULLET FILLET

with linguine and a sauce of shore crab

22,50*

WHOLE TROUT

with lentils, fennel and orange

18,50

Vegetarian

VEGETABLE QUICHE 🌿

quiche with grilled vegetables and goat cheese

18,50

CAULIFLOWER CURRY 🌿

served with wontons filled with shiitake, carrot, spring onion and tofu

19,00

FOR A MATCHING
WINE ADVICE ASK FOR
OUR WINE CARD

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🌿 Vegetarian 🌿🌿 Vegan

Allergy or pregnant, please tell us.

Classics**

CHICKEN THIGH SATAY

homemade marinated satay with prawn crackers, atjar and dried onions

18,00

SPARE RIBS

with aioli and chili sauce

19,00

FISH & CHIPS

with remoulade sauce

18,50

*** Classics dishes are served with fries and salad*

Meat

DRY AGED RIBEYE

with pepper, shallot and gravy

26,50*

VEAL ENTRECOTE

with pineapple-mango chutney

19,00

SURF & TURF

diamond fillet with Razor Clams and a sauce of shore crabs

22,50*

Ask for our Specials card with this weeks specials

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Allergy or pregnant, please tell us.

Kids

CROQUETTE, FRIKANDEL OR CHICKEN NUGGETS

with fries, apple sauce and a surprise

5,75

CHILDREN'S ICE CREAM

3,95

Desserts

DAME BLANCHE

vanilla ice cream, chocolate mousse and chocolate sauce

wine advice: Banyuls '5 ans d'âge per glass € 6.50

6,75

CHEESE PLATTER

4 different cheeses served with pear jelly and fig-almond bread

wine advice: Kopke Port 10 Years Old per glass € 7.50

10,50*

BART

chocolate crumble, raspberry mousse and red fruit

6,50

STRAWBERRY BUTTERMILK TURRINE

served with strawberry ice cream

wine advice: Rietvallei Rooi Muscadel per glass € 5.00

7,50*

LIMONCELLO TIRAMISU

with white chocolate

wine advice: Muscat de Rivesaltes per glass € 6.50

7,75*

COFFEE COMPLETE

coffee with various sweet delicacies from pastry shop Gosselaar

7,75

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