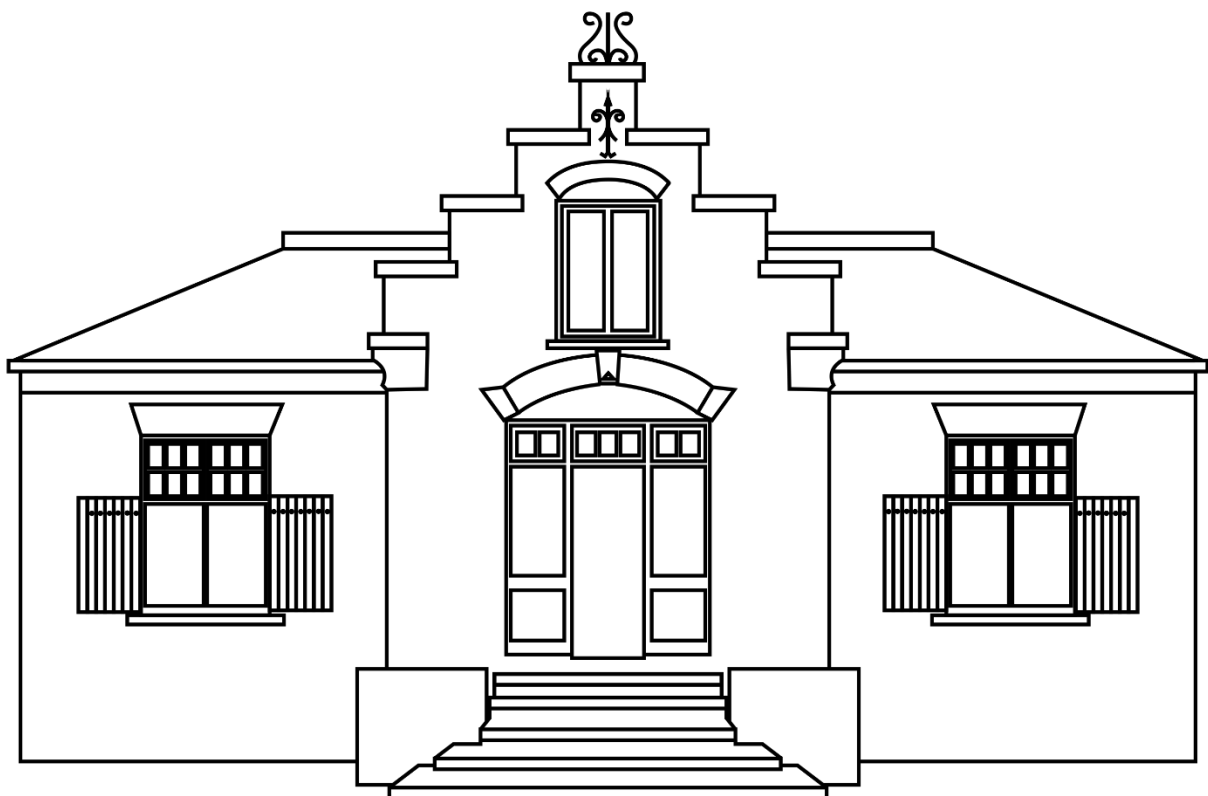



't VONDER

Café  *Restaurant*

A magnificent view of the charming village canal
and all its beautiful bridges

Welcome to 't Vonder!



HOT DRINKS

Coffee from fresh beans;

Coffee	3,40
Espresso	3,30
Cappuccino	3,90
Coffee "verkeerd"	3,90
Latte Macchiato	4,40

Coffee specials

Irish coffee, with Irish Whisky	7,75
Spanish coffee, with Tia Maria	7,50
French coffee, with Grand Marnier	7,50

Tea, several flavours (Eilles Tea, natural Tea without artificial ingredients) 3,40

Ceylon English Select

Earl Grey

Green tea Asia

Tea Peppermint

Bio Rooibos Pure

Seasonal tea, tea of the moment

Fresh mint tea	4,50
Fresh ginger tea	4,50

"Hot coco"

Hot chocolate	4,00
Hot chocolate with whipped cream	4,50

CAKE'S & PIE

Apple pie with whipped cream	4,90
Slice of cake with whipped cream	3,00
Brussels waffle with warm cherries <i>served with whipped cream</i>	4,75
Treat of the day, <i>starting from</i>	4,50

COLD DRINKS

Lipton Ice Tea / Lipton Ice Tea Green	3,60
Pepsi Cola / Pepsi Max / Sisi / 7Up	3,40
Water sparkling/still	3,00
Rivella / Royal Club Cassis / Royal Club Tonic / Royal Club Bitter Lemon	3,50
Schulp orange juice / Schulp apple juice	3,75
Fresh orange juice	4,60
Royal Club Ginger Ale / Royal Club Ginger Beer	3,50
Royal Club Apple Juice / Royal Club Orange Juice	3,50
Russel & CO botanical / Russel & CO orange	3,75
Ranja (lemonade, fruit mix of strawberry & raspberry)	3,20
Fristi (fruity flavoured milk) / Cold chocolate	3,40

Bottle of sparkling water (0,75 ltr.)	6,25
Bottle of still water (0,75 ltr.)	6,25

DRAFT BEERS

Grolsch Amsterdammer (0,25L)	3,40
Grolsch Fluitje (0,20L)	3,10
Grolsch 0,5 litre	5,60
Grolsch Pitcher (1,8L)	21,75
Grolsch Pure Weizen 0,3 ltr.	5,75
Grimbergen Blond (0,33l)	5,50

BOTTLED BEERS

Lente/herfstbok (seasonal Beers)	5,60
Grimbergen Double	5,60
Grimbergen Triple	5,75
Grimbergen Blond	5,60
Grolsch Radler/Radler 0,0%	4,50
Grolsch 0,0% (light Beer)	4,20
Grolsch Zomertijd (<i>citrus and tropical</i>) 0,0%	4,50
Grolsch Weizen 0,0%	4,50

SPIRITS

Dutch

Jenever young (Dutch gin)	4,00
Jenever old (Dutch gin)	4,00
Bessenjenever (Blackcurrant gin) / Corenwijn (Dutch malt whiskey)	4,00
Beerenburg (Frisian herb gin) / Citroenbrandwijn (lemon brandy)	4,00
Vieux (Dutch Brandy)	4,00
Special: Egnog 't Vondertje with whipped cream	5,00

Foreign

Apfelkorn	4,00
Jägermeister	4,00
Bacardi / Sambuca / Vodka	4,00
Safari / Malibu / Campari / Passoa	5,00
Grand Marnier / Licor 43 / Gin (Bombay)	5,00
Baileys / Amaretto / Tia Maria / Cointreau	5,00

Whisky & cognac

Jameson	5,00
Ballentines	5,50
Rémy Martin	6,00

SPARKLING WINES

Maschio Prosecco Frizzante, Italy

A refreshing prosecco with fruity and floral aromas. The palate is bright and elegant.

Small bottle 20cl 9,50 | Bottle 75cl 29,00

WINES

Red

Mountain View Merlot | Cabernet Sauvignon

South Africa: House wine, A highly characteristic blend of Merlot and Cabernet Sauvignon. Dark fruit aromas blend wonderfully with spices and fresh herbs. The wine has body with an expressive and intense style and is a delightful companion at a summer BBQ but also wonderful with a winter stew.

Glass 5,00 | Bottle 25,00

Oxford Landing, Shiraz – Viognier

South Australia This deep purple-red Shiraz carries aromas of plums and black cherries with hints of violets and white pepper. In its generous taste, you'll find blackcurrants and fruit flavors of blackberries and plums. It contains soft, smooth tannins with hints of chocolate and spices. The subtle influences of oak and fruit flavors persist during the long finish. This wine pairs wonderfully with lamb and dishes featuring beef and chicken.

Glass 5,90 | Bottle 29,00

Rosé

Laurant Miquel Selection Cazal Viel Rosé, Grenache – Cinsault – Syrah

South of France House wine. A delightful, invigorating fresh rosé wine from the South of France with a scent of red fruits and in the taste, this is complemented with soft wildflowers. In short, a slender, fresh, dry rosé wine. Perfect for BBQs or a cozy summer gathering.

Glass 5,00 | Bottle 25,00

White

Yalumba, the Y-Series, Unwooded Chardonnay

South-East Australia A hint of minerals, grapefruit, and pineapple in the aroma. Full and fruity with a slight typical greasiness. Recommended with fattier fish dishes, salads, white meats, or poultry.

Glass 6,40 | Bottle 32,00

Bereich Bernkastel, Müller Thurgau, Riesling

Mosel, Germany House wine. Can be enjoyed as an aperitif. A rich aroma of ripe apricots and citrus fruits. The taste is full, with a sweet finish. Also enjoyable on its own.

Glass 5,00 | Bottle 25,00

Laurent Miquel Selection Cazal Viel Blanc, Sauvignon Blanc – Colombard – Grenache

South of France House wine. Once poured, the aromas of impatience and enthusiasm burst through the glass. In the mouth, the white wine is slightly refreshing with flavors of exotic fruit and white flowers. Besides its freshness, the wine also has a fine softness. This all-rounder suits both aperitifs and summer salads or fish.

Glass 5,00 | Bottle 25,00

Fonduroc blanc, Sauvignon Blanc

South of France A fresh wine with grapefruit and exotic tones. Beautiful light yellow color with greenish hues. Aromas of grapefruit and exotic fruit. Well-balanced wine that is fresh and has a long finish.

Glass 5,30 | Bottle 26,50

Epicuro, Pinot Grigio

Italy The wine has a lemon-yellow color and softly spicy aromas of apple, peach, and pineapple. The taste is refreshingly crisp with lots of minerals. Epicuro Pinot Grigio is a surprisingly delicious Italian aperitif wine, excellent with grilled fish, cream-based pasta dishes, prosciutto, or salads.

Glass 5,90 | Bottle 29,50

APPETIZERS

Soup of the day | 7,50  **Creamy tomato soup | 7,20**

with roasted almond

 **Classic Carpaccio | 14,50**


beef carpaccio | truffle mayonnaise | Parmesan cheese | seed mix | arugula

  **Celery Root Carpaccio | 14,00**

honey | walnuts | vegan feta | roasted beech mushroom

Graved Lax | 16,50

sweet and sour fennel | wakame


 **Pluck Bread | with various spreads 7,95****Chef's Tasting Platter | 13,50 per person**

A delightful combination of cold and warm contemporary dishes | for two people or more



MAIN COURSES

  **Black Angus Steak | 24,50**

parsnip cream | herb butter | veal sauce

 **Pork Tenderloin Medallions | 18.50**


mushroom sauce

  **Chicken Stew | Coq au Vin 18.00**

chicken pieces in red wine sauce | mushroom | onion | carrot

Prawn Curry | 23.50

Black Tiger prawns | mild creamy garam masala | garlic naan | white rice

 **Cheese Fondue | per 2-person pot 42.50**


Swiss melted cheese with white wine | assorted dippers | bread

  **Gieterse Burger | 100% beef 19,00**



"Gieters beef" burger | brioche burger bun | aged cheese | crispy lettuce | pickle | red onion | truffle mayonnaise

Sea Bass on Skin | 22.50

pea cream | sweet and sour fennel | Hollandaise sauce

 **Penne Pesto | 18.00**

pesto | chicken | seed mix | Grana Padano | cream | arugula

  **Red Lentil Curry | 18.50**

mild creamy garam masala | vegetables | lime

Schnitzel | 17.50

mushroom cream sauce

SIDE DISHES:


To prevent food waste, you can choose your own side dish**Potato dish | 2,50****Fresh mixed salad | 2,95****Daily fresh vegetables | 2,95****White rice | 2,50****Rustic fries with "Zaanse" mayonnaise* | 4,50****this portion is sufficient for two people*

KIDS

* SERVED WITH APPLESAUCE

-  **Small cup of creamy tomato soup | 4,50**
-  **Croquette | fries | mayonnaise* | 6,95**
Frikandel | fries | mayonnaise * | 6,95
-  **Mini cheese soufflés | fries | mayonnaise* | 6,95**
Chicken nuggets | fries | mayonnaise* | 6.95
Battered fish | fries | mayonnaise * | 6,95
-  **Dutch mini pancakes "poffertjes" | 5,50**
served with syrup & powdered sugar
-  **Kids' penne | 9,50**
chicken | cream | pesto
- Kids' ice cream & surprise | 5,90**

DESSERTS

-  **Dame Blanche* | 9,50**
vanilla ice cream | hot chocolate sauce **can be served vegan*
- Serving tip: pair with our house eggnog 't Vondertje + 3,95*
- 'T Zonnetje | 12,50**
creamy | fresh | exotic | mango coulis | dried fruit crumble | crispy meringue
- Gondola | 11,00**
yogurt-cherry ice cream | warm cherries | Belgian waffle | sugared almond shavings
- Lava Cake | 9,50**
French chocolate cake | scoop of vanilla ice cream

All our ice creams are served with a delicious dollop of fresh whipped cream



All these dishes are vegetarian or can be served vegetarian.



All of these dishes can be served gluten-free.



All of these dishes are vegan.



All of these dishes are halal.

Do you have an allergy? Please let us know.

We do not serve alcohol under the age of 18!

Unfortunately, it is not possible to split the bill as of 4 persons.

We work in our kitchen with products that contain allergens such as gluten, lactose, nuts and cow's milk. We do everything possible to prevent cross contamination, but unfortunately we cannot guarantee that your dish is 100% allergy free.

Address:

Café Restaurant 't Vonder Binnenpad 14 8355 BP 0521 36 12 44 info@tvonder.nl

Parking:

As soon as you enter Giethoorn, you will see signs indicating P1 Geel, this parking lot is located next to our restaurant. From our own parking lot at Binnenpad 14, all the sights of the village are within walking distance.