



Eatery-Cafe

'De Generaal'

LT. GENERAAL VAN HEUTSZLAAN 5
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WWW.DEGENERAAL.NL



DRINKS

Orange Booster: ginger, mint, lime and orange juice	€ 4,75
Smoothie forest fruits with vanilla yogurt	€ 4,25
Orange juice	€ 3,90
Homemade Ice-Tea Green/Lemon	€ 3,75
Big Tom spicy organic tomato juice	€ 4,85
Agroposta Organic Lemonade	€ 3,60
Fentiman's Rose Lemonade	€ 4,75
Fever-Tree Indian Tonic	€ 4,75
Fever-Tree Ginger Ale/Beer	€ 4,75

BREAKFAST from 08.00 till 11.00

Croissant with butter and blackberry cinnamon jam	€ 4,75
Yoghurt with granola and seasonal fruit	€ 9,00
De Generaal breakfast:	€ 13,50
- croissant with blackberry cinnamon jam	
- poached egg with ham and hollandaise	
- yoghurt with granola and seasonal fruit	
- coffee of your choice	

SWEET

Apple pie (with whipped cream)	€ 5,75 / 6,60
Cheese cake with vanilla and lemon	€ 6,00
Banana bread from Willem-Pie (plant-based)	€ 4,50
Chocolate Chip cookie from Dynamite	€ 3,50
Varying range of pastries from Hendricksen confectionery	€ 5,50



De Generaal as it was in the 1930s



LUNCH from 8am till 4pm

PAIN DE CAMPAGNE

Dutch cheese with Waldorf salad, cress and mustard mayonnaise	€ 10,50
Carpaccio with aged Remeker cheese, pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise	€ 13,50
Mackerel rillettes with roasted bell pepper, pickle, tomato, and capers	€ 13,50
Grilled vegetables with pumpkin, zucchini, bell pepper, vegan ricotta, and pesto (plant-based)	€ 11,50
Veal pastrami with pointed cabbage, and coarse mustard mayonnaise	€ 12,75
Lunch menu:	€ 13,50
- bread with Dutch cheese	
- bread with veal-or oyster mushroom croquette	
- tomato soup	

WARM

Veal croquettes (2 pcs) with bread and mustard	€ 12,50
Oyster mushroom croquette (2 pcs) with bread and with bread and mustard	€ 12,50
Meatball sandwich in gravy with pickles, and mustard mayonnaise	€ 12,00
Grilled cheese sandwich with Dutch cheese and/or ham	€ 7,85
De Generaal burger with cheddar and piccalilly mayonnaise	€ 13,50
Bread with pulled mushrooms from Lekker Fred with cucumber, red onion, and lemon-garlic mayonnaise (plant-based)	€ 12,50
Mushrooms in beer batter with roquefort sauce	€ 10,25
Portion of fresh fries with mayonnaise	€ 5,25
Sweet potato fries with truffle mayonnaise	€ 6,00

EGGS (served with bread from baker Menno)

Fried eggs sunny side up (three eggs)	€ 9,50
Toppings of your choice (2x)	+ € 4,50
- cheese	
- ham	
- crispy bacon	
- tomato	
Omelet Florentine with spinach and cheese	€ 12,25

SOUP

Tomato soup with basil (plant-based)	€ 7,75
Dutch onion soup gratinéed with cheese	€ 8,50

Do you have an allergy? Please let us know



LUNCH from 8am till 4pm

SALADS

Classic Caesar with crispy chicken, poached egg, achoolies, croutons, and parmesan	€ 15,50
Niçoise salad with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg	€ 16,50
Roasted pumpkin with mushrooms, pearl barley, pickled beetroot, tarragon, and vegan feta (plant-based)	€ 14,50

KIDS LUNCH

Grilled sandwich with cheese and/or ham	€ 4,50
Bread with chocolate sprinkles, cheese or jam	€ 3,00

Dutch mini pancakes (12 pieces) with a knob of butter and icing sugar	€ 7,00
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DINNER from 5pm

THREE COURSE MENU

€ 39,50

Put your own 3 course menu together!

The dishes with a (*) have a supplement of 5.50

STARTERS

- Blini with smoked salmon** from Bawykov with red beet, salmon roe, goat cheese, tarragon, and herb salad € 15,00
- Rillettes of smoked mackerel** with bell pepper, chicory, pickle, tomato, and horseradish € 13,50
- Carpaccio** with aged Remeker cheese, arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise € 13,75
- Wine recommendation: Cave de Pomerols*
- Paté en croûte** with juniper berry, green pepper, a fresh salad with haricots verts, and red onion compote € 13,50
- Oyster mushroom carpaccio** with roasted cauliflower, smoked beetroot, hazelnut, and lime (plant-based) € 12,50
- Gratinated goat cheese** with zucchini, walnut, arugula, and balsamic vinegar € 11,50
- Mushrooms in beer batter** with Roquefort sauce € 10,25

SOUP

- Tomato soup** with basil (plant-based) € 7,75
- Dutch onion soup** gratinéed with cheese € 8,50

SALADS (main meal size + €4.50)

- Classic Caesar** with crispy chicken, poached egg, anchovies, croutons, and parmesan € 15,50
- Wine recommendation: Guilhem Rosé*
- Niçoise salad** with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg € 16,50
- Roasted pumpkin** with mushrooms, pearl barley, pickled beetroot, tarragon, and vegan feta (plant-based) € 14,50

KIDS DISHES

- Pasta** with tomato sauce and cheese € 12,50
- Kids burger** with fries and vegetables € 13,00
- Battered fish** with fries and vegetables € 13,00
- De Generaal kids menu** (for kids up to 12 years)
all dishes in children's portion for 1/2 the price

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MAIN DISHES

MEAT

Steak of Simmental beef (Lindenhoff), grilled seasonal vegetables, and mashed potatoes. Choice of: pepper sauce, Café de Paris butter, or Hollandaise sauce

- **Grilled Entrecôte** € 26,00
- **Ribeye 220gr dry aged *** € 35,00
- **Tournedos *** € 35,00

Wine recommendation: Montepulciano D'Abruzzo

Oven-roasted poussin with lemon-garlic butter, fresh fries, and salad € 25,50

Venison stew with mashed potatoes, red cabbage, apple, and sautéed Brussels sprouts € 23,50

Slow-cooked pork cheeks with pumpkin mash, roasted parsnip, carrot, and truffle gravy € 24,50

Wine recommendation: Merlot, La Closerie des Lys

De Generaal burger with cheddar, piccalilly mayonnaise, salad, and fresh fries € 20,50

FISH

Salmon fillet with herb crust, roasted cauliflower, tarragon, a white wine sauce, and mashed potatoes € 25,00

Wine recommendation: Chardonnay Domaine de Belle Mare

Whole turbot with lemon-thyme butter, fresh fries, and salad * € 35,00

Fish stew au gratin casserole of various types of fish with stewed leeks, spinach, curry, and mashed potatoes € 21,50

VEGETARIAN

Mushroom bourguignon with winter vegetables and rozeval potatoes (plant-based) € 21,50

Sweet potato gnocchi with roasted pumpkin, kale, smoked almond, and hollandaise sauce (plant-based) € 21,50

Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based) € 20,50

SIDE DISHES

Portion of fries with mayonnaise € 5,25

Sweet potato fries with truffle mayonnaise € 6,00

Baguette with butter € 3,25

Green salad € 5,25

Mashed potatoes € 5,25

Crudité for kids € 3,75



Arrival Queen Emma



DESSERTS

Stroopwafel with speculaas, mascarpone, and pickled poached pears	€ 7,50
<i>Wine recommendation: Le Petit Gascoûn 'sweet' , Les Frères Laffitte</i>	
Warm chocolate cake with pecan caramel ice cream	€ 8,00
Half baked chocolate chip cookie with white chocolate and cinnamon, served with cherries and vanilla ice cream (for 2 people)	€ 13,50
Ice cream from IJscuypje: vanilla, chocolate, or raspberry	€ 3,00
Dutch cheeses from Lindenhof - Selection of various cheeses *	€ 14,50
<i>Wine recommendation: Tawny Port, 8 years, Quinta do Tedo</i>	

AFTER DINNER DRINKS

Limoncello di Fiorito	€ 5,75/ € 35,00
Espresso Martini	€ 9,50
Le Petit Gascoûn 'sweet'	€ 6,25
Rivesaltes - '20 ans d'âge'	€ 6,95
Tawny Port, 8 years, Quinta do Tedo	€ 7,00



Terrace 1920

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