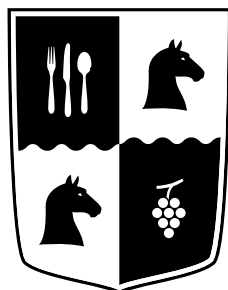


It is 1647 in the area known as Over Ouderkerk, when the first farmsteads were sold by Pieter Meffert. Though because of the modern transportation of boats and horses over the River (The Amstel), he saw opportunity in public houses, better known as taverns. This was exactly what the people wanted and needed. In 1702 he was ready to rebuild his current establishment and in 1709, received its official title of hostel. It was the start of a rich history of one of Holland's most famous restaurants.

anno



1647

PAARDENBURG

Paardenburg has had its ups and downs, celebrities, freeloaders, fine dining and spare ribs. There has been funerals, weddings, divorces, scuffles and laughter. First there was a porch, which over the years has become a conservatory. We rebuilt, remodeled and redecorated. It was all building up to what Paardenburg stands for. Today you write history. Welcome, we are happy to have you.

Gijs Numan - Propriétaire

SANDWICHES

until 4:00 PM

<i>Hummus sandwich with avocado, tomato and cress</i>	14,50
<i>Beef pastrami sandwich with pickled vegetables</i>	14,50
<i>Crab salad sandwich with green apple</i>	14,50
<i>Reypenaer aged cheese sandwich, healthy</i>	14,50



SNACKS

<i>Blini smoked salmon, crème fraîche and herring caviar, 6 pieces</i>	19,75
<i>Baeri caviar instead of herring caviar, tin 10g, supplement</i>	24,50
<i>Plateau Pata Negra: dried ham with cornichons</i>	19,75
<i>Bruschetta tomato with Manchego cheese and olives, 6 pieces</i>	19,75

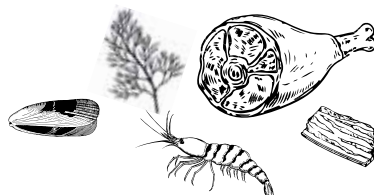
OYSTERS

Fresh supply daily, can be ordered per piece

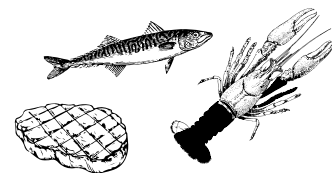
<i>Fine de Claire oyster origin France</i>	4,75
<i>Gillardeau oyster origin France</i>	6,25

STARTERS

<i>French onion soup with baguette and gratinated Gruyère cheese (v)</i>	10,00
<i>Creamy mushroom ragout with crispy puff pastry (v)</i>	14,50
<i>Velvety bisque of lobster with prawns and vadouvan mayonnaise</i>	15,00
<i>Snails in herb-garlic butter</i>	17,50
<i>Aged goat's cheese with crunchy legumes, chervil, mint and focaccia toast (v)</i>	17,50
<i>Rabbit terrine with sea buckthorn berries, tarragon emulsion and crostini</i>	18,00
<i>Steak tartar with a soft-boiled egg, capers and mustard caviar</i>	19,50
<i>Salad Niçoise with thinly sliced fresh tuna</i>	24,00
<i>Baked duck liver, apple compote and syrup of Aceto Balsamico with brioche bread</i>	24,50



MAIN COURSES



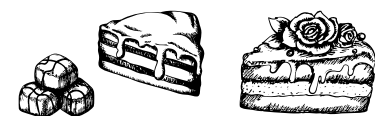
<i>White and green asparagus with La Ratte potatoes, wild garlic and hollandaise sauce (v)</i>	24,50
<i>Truffle risotto, yellow beetroot and nameko mushroom (v)</i>	27,50
<i>Guinea fowl supreme with roasted shallots, Taggian olives, apricot and soft cognac sauce</i>	27,50
<i>Rosé-roasted lamb with slow cooked lamb neck, served with potato mousseline, green asparagus, sugar snap peas and lamb jus with rosemary</i>	30,00
<i>Tournedos with confit potato, seasonal vegetables and madera gravy</i>	37,50
<i>Supplement: fried duck liver</i>	13,50
<i>Sea bass fillet skin fried with spring onion, turnip, sauce ravigote and bottarga</i>	29,50
<i>Butter-fried whole sole with its own gravy and capers</i>	49,50
<i>Seasonal speciality</i>	dagprijs

SIDE DISHES



<i>Bread and butter board, olive oil and herb dip</i>	6,50
<i>Pommes frites with mayonnaise / potato gratin</i>	7,00
<i>Mixed green salad / warm seasonal vegetables</i>	7,50

DESSERTS



<i>Fresh lime curd with citrus fruit, meringue, sorbet of green tea and orange</i>	10,00
<i>Crème brûlée with almond ice cream</i>	11,00
<i>Paardenburg chocolate dessert with vanilla ice cream</i>	12,00
<i>Frangipane tartlets with rhubarb and cardamom yoghurt ice cream</i>	11,00
<i>Four kinds of local and foreign cheeses</i>	16,50

CHILDREN'S MENU up to 12 yrs, please ask us

Various types of allergens may be present in our products. If you have any questions about the composition of the dishes, please contact us.