

HET SCHAFTLOKAAL DINER



STARTERS

Carpaccio | 13,50

Beef carpaccio | pesto | arugula | seed blend |
Parmesan cheese

Veal Tonato | 13.95

Roasted veal tenderloin | fresh tuna | apple and caper
| frisée | tuna mayo

Sashimi | 14,95

Tuna with furikake | salmon | soy sauce | wasabi mayo
| frisée | wasabi sesame seeds | caper apple

Goat cheese salad | 12.50

Warm goat cheese | beetroot | garlic crouton | red
onion | radish | walnut | mixed greens | radicchio | herb
dressing

Caesar shrimp salad | 12.95

Romaine lettuce | shrimp | anchovies | Parmesan
cheese | egg | croutons | tomato | Caesar dressing

Gorgonzola and pear salad | 12.95

Gorgonzola cream | pear | tomato | walnuts | red onion
| cucumber | mixed greens | herb dressing

DID YOU KNOW THAT...

...we use goat cheese from the lovely goat
cheese farm de Brömmels in Woold.

Grilled mushrooms | 9.50

Mushrooms | onion | cream | garlic | green onion

Tomato soup | 7.25

Tomato | sour cream | fresh herbs

Mustard soup | possible | 7.25

Gently mixed mustard soup | creamy crème
fraiche | crispy bacon bits



Slaege spelt white from Luemes | 8.95

Garlic dip | olive spread

Garlic Bread | 7

Garlic dip

DID YOU KNOW THAT...

...our spelt bread is baked at Landwinkel
Luemes. They use traditional local grains
from the Slaege in Silvolde.

POT AND PAN TASTING

to enjoy together



Get ready to be amazed by the kitchen at
Het Schaftlokaal! Our chef creates a
delightful menu that changes regularly,
featuring soup, seasonal veggies,
vegetarian options, fish, and meat – all made
fresh and with traditional cooking methods.
Can be ordered for a minimum of 2 people.

Starters | 17.50 per person

Starters and main dishes | 36.50 p.p.

MAIN DISHES

Oriental curry* 🌿 | 16.95

A little spicy curry | rice | sautéed veggies | naan bread | fresh herbs

Eggplant 🌿 | 17.50

Casserole | aubergine | tomato | onion | goat cheese | yogurt-mint sauce

Falafel burger* 🌿 | 16.95

Falafel burger | Skyr bun | sweet lettuce | tomato | pickle | tomato sauce | ancient fries | Brander mayo

Salmon fillet | 24.50

Grilled pak choi | zesty Hollandaise sauce | citrus

Sliptong | 23.50

Two soles | green asparagus | remoulade dip

Fish and Chips* | 21.50

Whitefish | beer batter | remoulade sauce | ancient fries | Brander mayonnaise

Gamba curry* | 19.50

A little spicy curry | shrimp | rice | sautéed veggies | naan bread | fresh herbs



All main dishes come with a crisp salad and your pick of fresh fries or baked potatoes.

Dishes with a * are all set and come without any extra salad or potato dish.

Burger* | 21.50

Grilled beef burger | Skyr bun | sweet lettuce | pickle | crispy onions | BBQ sauce | ancient fries | Brander mayo

Black Angus steak | 27.50

Juicy beef steak | vibrant green asparagus | creamy sweet potato | zesty pepper sauce

Schnitzel | 19.50

Pork schnitzel | mushroom caps

DRU Stove* | 18.50

Beef stew | mushrooms | onion rings | bacon bits | red wine | your pick of rice or fresh fries

Flank steak | 23.50

Grilled beef bavette | grilled pak choi | herby butter

Pork tenderloin bites | 19.50

Pork tenderloin bites | peppery sauce | zucchini | sweet bell pepper

POT AND PAN TASTING *to have fun together*



Get ready to be amazed by the kitchen at Het Schaftlokaal! Our chef creates a delightful menu that changes regularly, featuring soup, seasonal veggies, vegetarian options, fish, and meat – all made fresh and with traditional cooking methods. Can be ordered for a minimum of 2 people.

Main dishes | 20.50 each

Starters and main dishes | 36.50 each



Allergens



English



German

