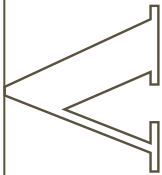




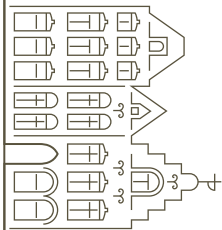
VERMEER

BOUTIQUE RESTAURANT



CULINARY DINING AT VERMEER

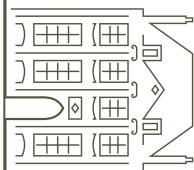
The kitchen at Grand Boutique Hotel Huis Vermeer is a blend of quality, craftsmanship, and originality. The season is our foundation, with its unique flavors and ambiance. This makes it an exciting challenge to surprise our guests with something new each season! The menu features the culinary Chef's Menu, an à la carte selection, and our special dishes.



SLEEPING AT HUIS VERMEER

Huis Vermeer offers eleven hotel rooms, each exuding royal elegance and telling a distinct story. The hotel is housed in a national heritage monument.

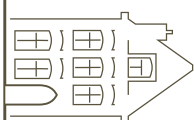
Every room is unique, varying in both size and design, ensuring that each one offers a completely distinct and memorable ambiance.



A EVENT AT HUIS VAN MARLE

Just around the corner from Huis Vermeer is Huis van Marle. Here, a variety of events are hosted, ranging from weddings to workshops and private dinners.

The team of (Huis) Vermeer is ready to assist you with the kitchen, service, and event coordination. The city garden offers stunning views over the IJssel, providing you with a fully exclusive location to enjoy.



SLEEPING AT THE RIVER SUITES

Located on Waterstraat, The River Suites offer five beautifully appointed suites with modern décor and scenic views of the IJssel. The Penthouse Suite is even spacious enough to accommodate up to six guests. Experience an unforgettable stay in this exceptional setting, complete with breakfast and dinner at Vermeer.

Cold starters

SALMON 16

burned salmon, with a cream of garam masala, sweet and sour zucchini, sea fennel, crisp of sesame seeds and puffed wild rice and coriander oil

SCALLOP 19

raw scallop with smoked eel, sweet and sour fennel, apple, and citrus vinaigrette

COLD FISH PLATTER 22

smoked mackerel salad, smoked eel, salmon sashimi, boquerones, and 2 oysters served with sourdough bread

WATERMELON 14 V

marinated watermelon with sweet and sour tomato, yuzu gel, nori, and ponzu vinaigrette

STEAK TARTARE 17

smoked steak tartare with toasted brioche, French beans, cornichons, fresh garden herbs, and piccalilli ice cream

Warm starters

EGGPLANT 14 V

crispy fried eggplant, with various toppings of tomato, fig, and an apple and mirin sauce

PORK CHEEK 19

slow-cooked pork cheek with onion consommé, Pimientos de Padrón, cream of chive, and a sauce of garlic

Menu

4-COURSE CHEF'S MENU 60

includes amuse and bread

5-COURSE CHEF'S MENU 70

includes amuse and bread

The menu is only available for the entire table only.
For a cheese selection instead of a sweet dessert, we charge an additional 7 euros.

If you have any allergies or dietary requirements, please inform the staff.

Specials per 2 persons

Standard served with a changing vegetable garnish and fries with mayonnaise.

SEABASS 55

whole baked sea bass (800 grams)
filled for you upon request

CÔTE DE BOEUF 70

rib steak with bone (700 grams)
served with red wine and shallot jus

Main courses

CATCH OF THE DAY 27

daily changing catch of the day, with fried polenta, roasted corn,
tarragon cream and beurre blanc with ginger and lemongrass

CAULIFLOWER 24

baked cauliflower steak, with various cauliflower preparations,
bimi, chives and béchamel sauce with curry

CARROT 24

rouleau of carrots, with various carrot preparations,
pointed cabbage rendang and coconut sauce

GUINEA FOWL 29

rouleau of guinea fowl filled with truffle and mushrooms,
various celeriac preparations, fried chanterelles,
raw chestnut mushroom, and guinea fowl jus

TOURNEDOS 34

tenderloin steak, with various celeriac preparations, fried chanterelles,
raw chestnut mushroom, and red wine and shallot jus

Side dishes

fries with mayonnaise 5

fries with truffle mayonnaise and Parmesan 8

mixed salad 5

changing vegetable garnish 6

Pimientos de Padrón, with smoked Maldon salt 8

Desserts

RASPBERRY 11

raspberry panna cotta with yogurt foam, dill ice cream,
and a raspberry and meringue tartlet

COFFEE 11

various coffee preparations, with caramelized
white chocolate and roasted almond ice cream

CHEESE DESSERT 14

clafoutis with Amarena cherry, caramelized walnuts,
balsamic vinegar gel, croquettes, and blue cheese ice cream.

CHEESE SELECTION 17

selection of four cheeses of choice, served with brioche
and fruit compote

MADELEINES 8

four freshly baked madeleines, with whipped cream
(preparation time minimum 10 minutes)

FRIANDISES 5

selection of three sweet treats from our pastry chef

Dessert coffee

AFFOGATO 6

espresso, with vanilla ice cream

AFFOGATO WITH A SHOT 10

espresso, with vanilla ice cream and Baileys, Licor 43, or Tia Maria

ESPRESSO MARTINI 11

espresso, with Kahlua and vodka

IRISH COFFEE 10

koffie, with Jameson and sweetened whipped cream

FRENCH COFFEE 10

koffie, with Grand Marnier and sweetened whipped cream

SPANISH COFFEE 10

koffie, with Tia Maria and sweetened whipped cream

ITALIAN COFFEE 10

koffie, with Amaretto and sweetened whipped cream

Salades

Served with sourdough crisps

SALMON & PRAWN 18

norwegian salmon, pan-fried prawns, crème fraîche, sesame, and ponzu

MACKEREL 17

smoked mackerel salad, green apple, red onion, and horseradish

BURRATA 17

burrata, tomato, smoked almond, basil, and balsamic vinegar

ROQUEFORT & PEAR 15

blue Roquefort cheese, pear, nuts, radish, and honey

CAESAR 18

crispy chicken, anchovies, boiled egg, Parmesan, and Caesar dressing

Bread

BAGEL BENEDICT 12

bagel with salmon, poached egg, spinach, dill, and hollandaise ( is possible)

MACKEREL 13

sourdough bread with smoked mackerel salad, green apple, red onion, and horseradish

SMASHED AVOCADO 11

sourdough bread with avocado, cottage cheese, pumpkin seeds, and chili flakes

PASTRAMI 13

sourdough bread with beef pastrami, caramelized onion, cornichons, and mustard

PULLED CHICKEN 13

sourdough bread with pulled chicken, coleslaw, spring onion, and honey-garlic sauce

SHRIMP CROQUETTES 15

2 pieces, with sourdough bread and lemon mayonnaise

OYSTER MUSHROOM CROQUETTES 11

2 pieces, with sourdough bread and mustard mayonnaise

BEEF CROQUETTES 10

2 pieces, with sourdough bread and mustard mayonnaise

Served between 12.00 en 15.00h | vegetarian dish

Specials

SOUP OF THE DAY 8

served with sourdough bread

LOBSTER BISQUE 10

with crayfish and sourdough bread

LOADED FRIES VERMEER 10

fries, pulled chicken, coleslaw, spring onion, and honey-garlic sauce

12 O'CLOCK 'VERMEER' 18

pastrami sandwich, croquette sandwich, and soup of the day ( possible)

SASHIMI 16

salmon sashimi, spring onion, kaffir lime, sesame, and ponzu

STEAK TARTAAR 20

smoked steak tartare, aged cheese, chives, and brioche croutons, served with fries

STEAK IN GRAVY 27

180 grams tenderloin in butter gravy, served with sourdough bread and fries

STEAK BALI 28

180 grams tenderloin in sambal butter gravy, served with sourdough bread and fries

Lunch Menu

2-COURSE LUNCH MENU 40

includes amuse and bread

3-COURSE LUNCH MENU 50

includes amuse and bread

The menu is only available for the entire table.

For a cheese selection instead of a sweet dessert, there is an additional charge of 7 euros.

If you have any allergies or dietary requirements, please inform the staff.

Side dishes

sourdough bread with tapenade, whipped butter, pickled vegetables, and nuts 7

fries with mayonnaise 5

fries with truffle mayonnaise and Parmesan 8

mixed salad 5

changing vegetable garnish 6

pimientos de Padrón, with smoked Maldon salt 8

Served between 12.00 en 15.00h |  vegetarian dish

Bites

Platters

SNACK PLATTER	20
bitterballen, charcuterie, cheeses, smoked almonds, olives, and bread with tapenade	
CHARCUTERIE	14
3 types of charcuterie, pickled vegetables, and bread with tapenade	
PATA NEGRA	16
spanish dried ham, pickled vegetables, and bread with tapenade	
CHEESE PLATTER 	12
3 types of cheese, nuts, grapes, mustard, and sourdough toast	

Snacks

per 6 pieces

TRUFFLE CROQUETTES 	9
with chive cream	
CHORIZO CROQUETTES	9
with sriracha mayonnaise	
OYSTER MUSHROOM BITTERBALLEN 	8
with mustard mayonnaise	
CHEESE STICKS 	8
with chili sauce	
BITTERBALLEN	8
with mustard mayonnaise	
CHICKEN TENDERS	10
with sriracha mayonnaise	

Bites

SOURDOUGH BREAD 	7
with tapenade, whipped butter, pickled vegetables, and nuts	
OYSTERS	4,50
classically served with lemon and red wine-shallot vinaigrette	
SPECIAL OYSTERS	5
Geay Spéciales, traditionally served with lemon and red wine-shallot vinaigrette.	
EEL TOAST	8
2 pieces of brioche toast with smoked eel, horseradish, and chives	
TORTILLA CHIPS 	8
with guacamole dip	
OLIVES & SMOKED ALMONDS 	5

Sweets

APPLEPIE	4
with whipped cream +0,75	
PIE SPECIAL	6
changing and homemade	
With whipped cream +0.75	
MUFFIN	3,50
FRIANDISES	5
3 homemade pieces	
AFFOGATO	6
espresso with vanilla ice cream	

Ask for our drinks menu, featuring
delicious cocktails and beers,
or our wine list with wines and
champagnes by the glass or bottle.