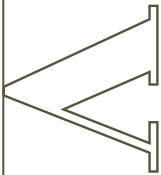




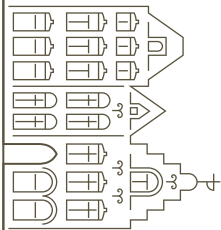
VERMEER

BOUTIQUE RESTAURANT



CULINARY DINING AT VERMEER

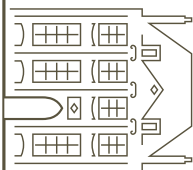
The kitchen at Grand Boutique Hotel Huis Vermeer is a blend of quality, craftsmanship, and originality. The season is our foundation, with its unique flavors and ambiance. This makes it an exciting challenge to surprise our guests with something new each season! The menu features the culinary Chef's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

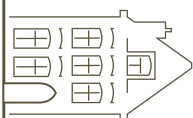
Every room is unique, varying in both size and design, ensuring that each one offers a completely distinct and memorable ambiance.



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

roasted salmon, with a cream of garam masala, zucchini, sea fennel, sesame seeds and puffed wild rice and coriander oil

CARROT 15

milfeuille of different types of carrots, cream of vadouvan, lemongrass, and vinaigrette of Spätlese Riesling

KOHLRABI 15

Kohlrabi ravioli filled with 'Oudwijker Pietra', parsley cream, olives, radish, and herb oil

STEAK TARTARE 17

smoked steak tartare with sweet and sour pumpkin, sambal, old cheese, and ponzu gel

DUCK TERRINE 19

terrine made of duck leg and liver, with duck liver lollipop and apple syrup served with a homemade croissant

Warm starters

EGGPLANT 14

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

PHEASANT 19

pheasant and bacon slave with smoked potato mousseline, beech mushroom, and black garlic sauce

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

PIKE-PERCH 28

fried pike-perch, with smoked eel, Jerusalem artichoke,
candied sauerkraut, and sauerkraut sauce.

*our pike-perch is caught by Frans the Deventer fisherman! Frans
fishes only locally in the IJssel region, so we exclusively receive the
freshest pike-perch several times a week!*

CÔTE DE BOEUF 70

for 2 persons

rib steak with bone (700 grams)

with red wine and shallot jus

served with fries and a variety of vegetable garnishes

Main courses

CATCH OF THE DAY 27

daily changing catch of the day, with various beetroot preparations
and a beurre blanc with 'Nduja

PUMPKIN 24

pumpkin cannelloni filled with quinoa, with pumpkin puree,
lovage cream, and Époisses sauce

MUSHROOM 24

tartlet filled with wild mushroom duxelle, fried king bolete,
braised Brussels sprouts, and porcini sauce

VENISON 29

baked venison steak, with preparations of celeriac,
wild mushrooms, and Madeira and truffle jus

TOURNEDOS 36

tenderloin steak, with a fried quail's egg, celeriac,
wild mushrooms, and red wine-shallot jus
+ pan-fried duck liver 9

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

PARSNIP 11

parsnip cream with caramelized hazelnuts,
milk chocolate, 5-spice sabayon, and speculoos ice cream

ORANGE 11

various orange preparations with sea buckthorn,
cardamom gel, and cardamom 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 V	12
3 types of cheese, nuts, grapes, mustard, and sourdough toast	

Snacks

per 6 pieces

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

Bites

SOURDOUGH BREAD V	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 V	8
with guacamole dip	
OLIVES & SMOKED ALMONDS V	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.