



**Eatery-Cafe**

# **'De Generaal'**

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[WWW.DEGENERAAL.NL](http://WWW.DEGENERAAL.NL)



## DRINKS

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

## BREAKFAST from 09.00 till 11.00

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

## SWEET

<b>Apple pie</b> (with whipped cream)	€ 6,25 / 7,10
<b>Cheese cake</b> with vanilla and lemon	€ 6,00
<b>Banana bread</b> from Willem-Pie (plant-based)	€ 4,50
<b>Chocolate Chip cookie</b> from Dynamite	€ 3,75
<b>Varying range of pastries</b> from Hendricksen confectionery	€ 5,50



*De Generaal as it was in the 1930s*



## LUNCH from 9am till 4pm

### PAIN DE CAMPAGNE

<b>Dutch cheese</b> with Waldorf salad, cress and mustard mayonnaise	€ 10,50
<b>Carpaccio</b> with aged Remeker cheese, pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise	€ 13,50
<b>Salmon rillettes</b> with cucumber, horseradish, radish, and dill mayonnaise	€ 13,50
<b>Fennel salad</b> with beetroot, tomato, feta and tarragon mayonnaise (plant-based)	€ 11,50
<b>Veal roulade</b> with curry sauerkraut, gherkin, and mustard mayonnaise	€ 13,00
<b>Lunch menu:</b>	€ 13,50
- bread with Dutch cheese	
- bread with veal-or oyster mushroom croquette	
- tomato soup	

### WARM

<b>Veal croquettes (2 pcs)</b> with bread and mustard	€ 12,50
<b>Oyster mushroom croquette (2 pcs)</b> with bread and with bread and mustard	€ 12,50
<b>Meatball sandwich</b> in gravy with pickles, and mustard mayonnaise	€ 13,50
<b>Puff pastry</b> with chicken ragout	€ 14,50
<b>Grilled cheese sandwich</b> with Dutch cheese and/or ham	€ 7,85
<b>De Generaal burger</b> with cheddar, piccalilly mayonnaise and fresh fries	€ 16,50
<b>Bread with pulled mushrooms</b> from Lekker Fred with cucumber, red onion, and lemon-garlic mayonnaise (plant-based)	€ 12,50
<b>Mushrooms in beer batter</b> with roquefort sauce	€ 10,25
<b>Portion of fresh fries</b> with mayonnaise	€ 5,25
<b>Sweet potato fries</b> with truffle mayonnaise	€ 6,00

### EGGS (served with bread from baker Menno)

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

### SOUP

<b>Tomato soup</b> with basil (plant-based)	€ 7,75
<b>Mustard pointed cabbage soup</b> with sour cream and bacon	€ 8,75

Do you have an allergy? Please let us know





## LUNCH from 9am till 4pm

### SALADS

<b>Classic Caesar</b> with crispy chicken, poached egg, achoolies, croutons, and parmesan	€ 15,50
<b>Niçoise salad</b> with grilled tuna, little gem lettuce, haricots verts, baby potatoes, olives, and boiled egg	€ 16,50
<b>Lentil salad</b> with roasted bell pepper, tomato, feta, arugula, beetroot, and tarragon (plant-based)	€ 14,50

### KIDS LUNCH

<b>Grilled sandwich</b> with cheese and/or ham	€ 4,50
<b>Bread</b> with chocolate sprinkles, cheese or jam	€ 3,00
<b>Kids burger</b> with fries and vegetables	€ 13,00

<b>Dutch mini pancakes</b> (12 pieces) with a knob of butter and icing sugar	<b>€ 7,00</b>
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*De Generaal as it was in the 1930s*

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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
- Baby potato salad** with smoked trout, green beans, Amsterdam onion, and sour cream € 13,50
- Carpaccio** with aged Remeker cheese, arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise € 13,75
- Pheasant pâté with figs** with red onion compote, and an herb salad € 13,50
- Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Torresanas*
- Roasted beetroot** thinly sliced, with sour cream, feta, arugula, pine nuts, pickled onions, and lime mayonnaise (plant-based) € 11,00
- Gratinated artichoke** with Greek yogurt, garlic, paprika, mint, and lemon € 12,50
- Mushrooms in beer batter** with Roquefort sauce € 10,25

#### SOUP

- Tomato soup** with basil (plant-based) € 7,75
- Mustard pointed cabbage soup** with sour cream and bacon € 8,75

#### 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
- Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos, Colagón verdejo*
- Lentil salad** with roasted bell pepper, tomato, feta, arugula, beetroot, and tarragon (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** € 27,00
- **Ribeye 220gr dry aged \*** € 35,00
- **Tournedos \*** € 35,00

**Oven-roasted poussin** with lemon-garlic butter, fresh fries, and salad € 26,50

**Wild boar stew** with beetroot, roasted Brussels sprouts, mashed potatoes, and a compote of red currants € 24,00

**Slow-cooked Baambrugs pork neck** with sauerkraut, baby potatoes, and coarse mustard € 23,50

*Wine recommendation: Merlot, France, Pays d'Oc,  
La Closerie des Lys, Les Fruitières rouge*

**De Generaal burger** with cheddar, piccalilly mayonnaise, salad, and fresh fries € 21,50

### FISH

**Pan-fried cod** with chicory, oyster mushroom, hazelnut, and salsify sauce € 25,00

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

*Wine recommendation: Chardonnay Domaine de Belle Mare*

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

### VEGETARIAN

**Aubergine and mushroom stew** with silver onions, red cabbage, and baby potatoes (plant-based) € 22,00

*Wine recommendation: Montepulciano, Italy, Marche,  
Velenosi, Montepulciano d' Abruzzo*

**Puff pastry with pumpkin ragout** with spinach, almond, and goat cheese € 21,50

**Celeriac-fennel burger** with lettuce, tomato, gherkin, a remoulade of horseradish, capers and dill, green salad and fresh fries (plant-based) € 21,50

### SIDE DISHES

**Porton of fries** with mayonnaise € 5,25

**Sweet potato fries** with truffle mayonnaise € 6,00

**Baguette with butter** € 3,25

**Green salad** € 5,25

**Crudité for kids** € 3,75



*Arrival Queen Emma*



## DESSERTS

<b>Stroopwafel</b> with cinnamon mascarpone, baked apples, and macadamia-caramel ice cream	€ 7,50
<b>Nougatine parfait</b> with pickled cherries and lemon meringue	€ 9,00
<b>Pear tarte tatin</b> with ‘boerenjongens’ ice cream	€ 9,75
<b>Ice cream from Van Eck:</b> vanilla, chocolate, or raspberry	€ 3,00
<b>Dutch cheeses from Lindenhoff</b> - Selection of various cheeses *	€ 14,50

*Wine recommendation: Tawny Port, 8 years, Quinta do Tedo*

## 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

## SPECIAL COFFEES

Irish coffee	€ 9,75
Coffee Brasil	€ 9,75
Italian coffee	€ 9,75
French coffee	€ 9,75
Spanish coffee	€ 9,75
Café Cuarenta y Tres	€ 9,75



*Terrace 1920*

Do you have an allergy? Please let us know





# Wine list

## SPARKLING WINES

<b>Cava</b> Spain, Catalonië, Raventós Roig, Brut	€ 6,50/35,00
<b>Champagne</b> France, Veuve Fourny et fils, Blanc de Blanc, Brut	€ 79,00
<b>Sparkling Muscat - <i>no alcohol and plant-based</i></b> Frankrijk, Languedoc, Les Petit Berets,	€ 6,50/35,00

## WHITE WINES

<b>Terret</b> France, Côtes de Thau, Cave de Pomerols, les Montalus	€ 5,25/26,50
<b>Chardonnay</b> France, Languedoc, Domaine de Belle Mare	€ 6,25/34,00
<b>Verdejo</b> Spain, Rueda, Palacio de Bornos, Colagón verdejo	€ 6,95/37,50
<b>Sauvignon Touraine</b> France, Loire, Domaine Jacky Marteau	€ 40,50
<b>Gruner Veltliner</b> Austria, Weinviertel, Weingut Setzer	€ 44,50
<b>Pouilly-Fuissé</b> France, 'Vieilles Vignes' Bourgogne, Deux Roches	€ 69,50



## ROSÉ WINES

**Pinot grigio** € 5,35/29,00  
Italy, Veneto,  
I Castelli Romeo & Giuletta

**Guilhem Rosé** € 6,90/37,50  
France, Languedoc,  
Moulin de Gassac

## RED WINES

**Tempranillo** € 5,25/25,50  
Spain, Toro, Orot,  
Bodegas Toresanas

**Merlot** € 6,25/34,00  
France, Pays d'Oc,  
La Closerie des Lys, Les Fruitières rouge

**Montepulciano** € 7,25/39,50  
Italy, Marche, Velenosi,  
Montepulciano d'Abruzzo

**Malbec** € 42,50  
Argentina, Mendoza,  
Altocedro, Vago Rojo

**Spätburgunder** € 39,50  
Germany, Baden,  
Weingut St. Remigius

**Tempranillo** € 67,50  
Spain, Ribera del Duero,  
Bodegas Valduero, Tierra Alta

**Barolo** € 74,50  
Italy, Piemonte,  
Luigi Einaudi Barolo Ludo

## DESSERT WINES

**Le Petit Gascoûn 'sweet'** € 6,25  
France, Côtes de Gascogne,  
Les Frères Laffitte

**Rivesaltes Ambré** € 6,95  
France, Roussillon, Rivesaltes,  
Maison Parcé frères - '20 ans d'âge'

## PORT

Tawny Port, 8 years € 7,00  
Quinta do Tedo



## MORE ABOUT THE PRODUCTS WE USE

### **BAWYKOV SALMON**

SVH master chef Rien Heemskerk has developed a three-day process over the years to create the most delicious smoked salmon. From the secret spice blend to the special drying process; this salmon with the ASC certification gets all the time it needs to develop its flavor. Afterward, they go into the smokehouse not lying down but hanging at a low temperature. This results in a delightful subtle smoky flavor.

*Top quality, responsible, and super fresh!*

### **VANMENNO**

VanMenno bread is bread as it should be. The flour is a living material, untouched and with nothing added to it. That's why it's a little different every day! The bread is shaped by hand and baked on the stone floor of the oven.

*Crispy crusts, impeccable structure, and a scent that makes your mouth water instantly.*

### **LINDENHOFF FARM**

Pigs that can roll in the mud, chickens picking up a worm, and cows in a herb-rich meadow. Lindenhoff works as naturally as possible! That's not only good for the animals and the earth, but you can also taste it in the products.

*Lindenhoff is our supplier for the tastiest cheese, eggs, and meat.*

### **CHEF'S CATCH TURBOT**

While many fishermen are mainly interested in large specimens and throw the small turbot overboard, Chef's Catch gives the little ones a purpose. Perfect for one person! After the turbot is caught, it is immediately frozen. This method is called shock freezing. This way, the turbot retains the exact same texture and flavor as if you were eating it right on the boat. There's no fresher fish! Curious about the taste?

*Turbot is our all-time favorite on the menu.*

### **DYNAMITE COOKIES**

Not on our menu for long, but already a favorite! Dynamite's chocolate chip cookies. Crunchy on the outside, chewy on the inside, and "There's no junk in Dynamite Dough balls to make them last longer," say Marieke and Marijntje, the bakers behind Dynamite.

*Pure, local, and above all, delicious!*



## *De Generaal*

The brown tables by the walls' embrace  
 The piano, blackened by the smoke's trace  
 They stand in silence, their gaze locked tight  
 Observing all that's scorned within this space

The newspapers often catch the sighs  
 Of guests recalling days gone by  
 Coffee, pastries, and fruits delight  
 Sometimes eyes seek a kiss, just shy

So it continues, evermore  
 And on the track, the trains do roar  
 Rumbling between the vines so fine  
 As they journey on the wine-filled line

So fade away the summer days  
 Winter creeps here like a tiny mouse  
 Here people come, seeking coffee's haze  
 Or the house's red wine, in a cozy house

So comes and goes the departing man  
 Passersby on horseback in their dreams  
 With a cane, while he still can  
 Here you know you're welcome, it seems

In this station, all is well and right  
 The days here never turn to night  
 The radiance of eternity is sweet  
 Even old age brings no complaint's heat

