



Eatery-Cafe 'De Generaal'

LT. GENERAAL VAN HEUTSZLAAN 5
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WWW.DEGENERAAL.NL



Scan the QR code for
information about allergens



DRINKS

Orange Booster: ginger, mint, lime and orange juice	€ 4.85
Orange juice	€ 3.95
Homemade Ice-Tea Green/Lemon	€ 3.90
Big Tom spicy bio-tomatensap	€ 4.85
Agroposta bio-lemonade	€ 3.85
Fentiman's Rose Lemonade	€ 4.75
Fever-Tree Indian Tonic	€ 4.75
Fever-Tree Ginger Ale/Beer	€ 4.75

BREAKFAST from 9 till 11 am

Croissant with butter and blueberry-verbena jam	€ 4.75
Yoghurt with granola and seasonal fruit	€ 9.00
De Generaal breakfast:	€ 13.50
- croissant with blackberry cinnamon jam	
- poached egg with ham and hollandaise	
- yoghurt with granola and seasonal fruit	
- coffee of your choice	

PASTRIES

Apple pie with whipped cream	€ 6.50/ € 7.35
Cheesecake with vanilla and lemon	€ 6.00
Bananabread from Willem-Pie (plant-based)	€ 4.50
Chocolate Chip Cookie from Dynamite	€ 3.75
Varying range of pastries from Hendricksen confectionery	€ 5.75



De Generaal as it was in the 1930s



LUNCH from 9 am till 4pm

PAIN DE CAMPAGNE

Dutch cheese with Waldorf salad, cress and mustard mayonnaise	€ 11.50
Carpaccio with aged Remeker cheese, pine nuts, Amsterdam pickles, arugula, and truffle mayonnaise	€ 14.50
Smoked mackerel salad with horseradish, pickles, cucumber, lemon, and dill mayonnaise	€ 13.75
Roasted veal rump with tuna mayonnaise and capers, red onion, and pickles	€ 14.50
Yellow beet salad with tomato, feta, shallot, sunflower seeds, and lime mayonnaise (plant-based)	€ 12.50
Lunch menu:	€ 14.50
-bread with Dutch cheese	
-bread with veal- or a spinach and goat cheese croquette	
-tomato soup	

WARM

Veal-or spinach and goat cheese croquettes(2x) with bread and mustard	€ 12.75
Dutch shrimp croquettes (2x) with bread and ravigote sauce	€ 14.50
Meatball sandwich with mustard mayonnaise and sour pickle	€ 13.50
Puff pastry with chicken ragout	€ 14.50
Grilled cheese sandwich with Dutch cheese and/or ham	€ 8.50
De Generaal burger with cheddar, piccalilly mayonnaise and fresh fries	€ 17.50
Bread with pulled mushrooms with cucumber, red onion and lemon-garlic mayonnaise (plant-based)	€12.75
Mushrooms in beer batter with roquefort sauce	€ 11.00
Portion of fresh fries with mayonnaise	€ 5.75
Sweet potato fries with truffle mayonnaise	€ 6.00

EGGS

Fried eggs sunny side up (three eggs)	€9.50
Toppings of your choice (2x)	+ €4.50
-cheese	
-ham	
-crispy bacon	
-tomato	
Omelet Florentine with spinach and cheese	€ 13.50

SOUP

Tomatensoep with basil (plant-based)	€ 8.50
Fennel cream soup with smoked salmon, dill, and lemon	€ 9.00

Do you have an allergy? Please let us know



LUNCH FROM 9AM TILL 4PM

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
Legume salad with tomato antiboise, red beet, tomato, vegan feta, and fresh mint (plant-based)	€ 14.50

KIDS LUNCH

Grilled sandwich with cheese and/or ham	€ 4.50
Bread with chocolate sprinkles, cheese or jam	€ 3.00
Kids burger with fries and vegetables	€ 13.00

Dutch mini pancakes

(12 pieces) with a knob of butter
and icing sugar

€ 7.00



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 € 15.50

Wine recommendation: Verdejo, Spain, Rueda, Palacio de Bornos

Carpaccio with aged Remeker cheese, arugula, pine nuts, Amsterdam pickles, and truffle mayonnaise € 14.75

Duck breast with grapefruit, walnut, and fennel € 13.50

Dutch shrimp croquettes with a fresh salad, lemon, and toast € 14.50

Burrata with marinated watermelon, tomato, sour pickle, basil, and fresh mint € 13.50

Thinly sliced roasted yellow beet with feta, arugula, hazelnuts, and a shallot, caper, and tarragon dressing (plant-based) € 12.50

Mushrooms in beer batter with Roquefort sauce € 11.00

SOUP

Tomato soup with basil (plant-based) € 8.50

Fennel cream soup with smoked salmon, dill, and lemon € 9.00

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: Guilhem Rosé, France, Languedoc, Moulin de Gassac

Legume salad with tomato antiboise, red beet, tomato, vegan feta, and fresh mint (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.
With pepper sauce, Café de Paris butter or Hollandaise sauce.

- Grilled Entrecôte	€ 27.50
- Tournedos*	€ 35.00

Oven-roasted poussin with lemon- garlic butter, fresh fries, and salad € 26.50

Veal shoulder with truffle jus, mashed potatoes, Hollandaise sauce, pointed cabbage,
green asparagus, and young baby carrots € 23.50

Slow-cooked lamb roulade in it's own jus with mashed potatoes, spinach,
legumes, and salted lemon yogurt € 25.50

Wine recommendation: Montepulciano, Italy, Marche, Velenosi

De Generaal burger with cheddar, piccalilly mayonnaise, salad, and fresh fries € 21.50

FISH

Pan-fried cod fillet with lobster sauce, peas, sugar snap peas, baby carrots,
and mashed potatoes € 25.50

Wine recommendation: Chardonnay, France, Languedoc, Domaine de Belle Mare

Turbot with lemon-thyme butter, fresh fries, and salad * € 35.00

Fish stew De Generaal au gratin casserole of various types of fish with
stewed leeks, spinach, curry, and mashed potatoes € 22.50

VEGETARIAN

Potato gnocchi with spinach, goat cheese, oyster mushrooms, hazelnuts,
and Hollandaise sauce € 21.50

Wine recommendation: Tempranillo, Spain, Toro, Orot, Bodegas Toresanas

Celeriac-fennel burger with lettuce, tomato, gherkin, a remoulade of
horseradish, capers and dill, green salad and fresh fries (plant-based) € 21.50

Artisjokken à la barigoule with baby carrots and herbed pearl barley
risotto (plant-based) € 23.00

BIJGERECHTEN

Porton of fries with mayonnaise € 5.75

Sweet potato fries with truffle mayonnaise € 6.00

Baguette with butter € 3.25

Green salad € 5.50

Crudité for kids € 3.75



Arrival Queen Emma



SWEET

Stroopwafel with cinnamon mascarpone, baked apples, and macadamia-caramel ice cream	€ 8.00
Lemon meringue with lemon curd, raspberries, and hazelnuts	€ 9.00
<i>Wine recommendation: Le Petit Gascoûn ‘sweet’, France, Côtes de Gascogne, Les Frères Laffitte</i>	
Cheesecake mousse with fresh Dutch strawberries and mint	€ 9.75
Ice cream from Van Eck: vanilla, chocolate, or raspberry	€ 3.50
Dutch cheeses from Lindenhoff*	€ 15.50

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



Terrace 1920



WINE LIST

SPARKLING WINES

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

WHITE WINES

Terret France, Côtes de Thau, Cave de Pomerols, les Montalus	€ 5,25 / € 29,50
Chardonnay France, Languedoc, Domaine de Belle Mare	€ 6,25 / € 34,00
Verdejo Spain, Rueda, Palacio de Bornos, Colagón verdejo	€ 6,95 / € 37,50
Sauvignon Touraine France, Loire, Domaine Jacky Marteau	€ 40,50
Gruner Veltliner Oostenrijk, Weinviertel, Weingut Setzer	€ 44,50
Pouilly-Fuissé ‘Vieilles Vignes’, France, Bourgogne, Deux Roches	€ 69,50

ROSÉ

Pinot grigio

€ 5,35 / € 29,00

Italië, Veneto,
I Castelli Romeo & Giuletta

Guilhem Rosé

€ 6,90 / € 37,50

France, Languedoc,
Moulin de Gassac

ROOD

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

DESSERTWIJN

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 ZALM

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 Bread

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 the Dynamite dough 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 ne
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*

