

♦ HENDRIK ♦

PANCAKES

Our pancakes are made according to traditional methods and prepared with whole grain flour from the De Ruiter corn mill in Vreeland. The flour consists of: wheat, buckwheat, corn, barley and rye.

HENDRIK'S FAVOURITES

Bishops Choice

Bacon, cheese, mushrooms, onion 18,00

Farmers pancake

Cheese, onion, tomato, mushrooms, bell pepper..... 17,75

Grilled vegetable pancake

Bell pepper, onion, tomato, zucchini, feta cheese, oregano 18,25

Pancake French brie

Brie cheese, apple syrup, walnuts, rocket..... 19,00

Mediterranean pancake

Mozzarella, Chorizo, pomodoro tomato, cheese, basil 19,00

Smoked salmon pancake

Smoked salmon, creme fraiche, capers, arugula, lemon 21,25

Goat cheese pancake

Goat cheese, walnuts, thyme, arugula, honey 18,75

'Kapsalon' pancake

Shawarma meat, cheese, lettuce, fries, chili sauce, garlic sauce 19,75

Vredeland pancake

Stroopwaffle crumble, caramel sauce, raisins, vanilla icecream..19,00

Hendrik

Plain with brown sugar and lemon 13,50

SWEET PANCAKES

Plain with sugar and syrup10,75

Apple 12,75

Raisins 12,75

Banana 13,25

Apple and raisins 14,50

Ginger 13,75

Brandied raisins 15,25

Vanilla ice cream 14,50

Nutella..... 13,75

SAVORY PANCAKES

Bacon 14,75

Bacon and onion.....15,25

Bacon and apple 15,25

Bacon and raisins 15,25

Bacon, apple and raisins 16,25

Bacon and cheese 15,50

Bacon, cheese and apple 16,75

Bacon, cheese and onion 16,75

Bacon, cheese and mushrooms 16,75

Bacon and mushrooms 15,25

Cheese 14,50

Cheese and apple 15,00

Cheese and onion 15,00

Cheese and mushrooms 15,00

Cheese, mushrooms and onion 16,00

Cheese and ginger 15,75

Extra ingredient: 2,25

Bacon can also be replaced by ham

FOR CHILDREN

Plain with syrup and sugar 8,25

Apple 9,25

Raisins 9,25

Nutella..... 10,00

Vanilla ice cream 10,50

Bacon..... 10,50

Cheese 10,00

Bacon and cheese 11,25

Children's party (self-decorating with candies) 10,50

Vegan, gluten- or lactose-free batter + 2,00

♦ HENDRIK ♦

LUNCH

12:00 till 15:00

HENDRIKS CLASSICS

White or brown organic sourdough bread vanMenno

Two Van Dobben beef croquettes

With bread, butter and mustard 12,25

Two Holtkamp shrimp croquettes

With bread, butter and lemon mayonnaise 15,25

Farmer's omelet

Three freshly laid eggs, spring onion, tomato, cheese, mushrooms .. 13,25
(With bacon + 2,25)

Fried eggs with cheese

Three fried eggs, bread, mature cheese 12,75

Fried eggs with ham and cheese

Three fried eggs, bread, mature cheese, ham 13,25

Belgian Stew Dish "Frietje Stoof"

French fries with homemade beef stew & green salad 24,75

ROYAL TOASTED FOCCACIA

Traditional Dutch

Dutch mature cheese or mature cheese/ham..... 6,50/7,75

Foccacia Brie

French brie cheese with sundried tomatoes 8,75

Foccacia Serranoham

Serranoham, mozzarella, pesto 9,75

SANDWICHES

White or brown sourdough bread from Menno

Tuna salad

Homemade with a fresh hint of acidity 11,25

Goat cheese

Walnuts, thyme, rocket, honey.....10,75

Dutch raw beef sausage

Mustard, Amsterdam pickles 12,75

Smoked Salmon on Toast

Sour cream with horseradish, red onion, capers, lemon.....16,75

SALADS

Salad with goat cheese

Mixed lettuce, tomato, cucumber, walnuts, bacon, Taggiasca olives, spring onion, 16,75

Caesar salad

Romaine salad, warm chicken thighs, Parmesan, egg, croutons. 18,50

SOUP

French onion soup

Topped with Gruyère cheese and bread 9,50

Seasonal soup

Home-made with bread on the side from 9,00

EXTRA

Warm bread with homemade herb butter 5,75

Fries with home-made mayonnaise 4,95

Green salad with French vinaigrette 4,50

SWEETS

Apple pie

The best, freshly made daily (whipped cream +0.75) 5,50

Cheesecake from Holtkamp

Butter-crumble crust and red fruit jelly 6,75

Double chocolate brownie

(whipped cream + € 0,75).....6,75

Chocolate Cream Truffles from Holtkamp

Three truffles 4,85

Do you have an allergy? Please let us know



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EVENING *From 17:00h*

APPETIZERS

French onion soup

Topped with gruyère cheese and bread 9,50

Seasonal soup

Home-made from 9,00

Gamba Piri Piri (from oven)

Baked in oil with garlic, tomato, red pepper. With bread. 13,25

Holtkamp shrimp croquettes

Three pieces with lemon mayonnaise 12,50

Holtkamp Black Angus Beef Croquettes

Three pieces with mustard 10,75

MAIN COURSES

Classic Satay

Marinated chicken thigh, fries, satay sauce 24,75

Black Angus Steak

French fries. Choice of pepper sauce or herb butter 29,75

Belgian Stew Dish "Frietje Stoof"

French fries with homemade beef stew and green salad 24,75

Salad with goat cheese

Mixed lettuce, tomato, cucumber, walnuts, bacon, Taggiasca olives, spring onion, 16,75

Caesar salad

Romaine salad, warm chicken thighs, Parmesan, egg, croutons. 18,25

We offer daily seasonal specialties. We are happy to explain you about these specialties!

FOR CHILDREN

Frankfurters

With fries, apple sauce 9,25

Croquette by Van Dobben

Beef croquette with fries, applesauce 9,75

Healthy plate

Raw vegetables: cucumber, bell pepper, tomatoes, radish 7,75

EXTRA

Warm bread with homemade herb butter 5,75

Fries with homemade mayonnaise or ketchup 4,95

Green salad with French vinaigrette and buckwheat 6,50

DESSERTS

Vredeland ice cream

Ice cream with syrup waffle, caramel sauce, whipped cream 8,75

Dame blanche

Ice cream, whipped cream, hot chocolate sauce 8,75

Ice cream with brandied raisins and whipped cream.. 8,75

Affogato

"Drowned" in Italian. Scoop of vanilla ice cream with espresso,

Cantucci cookie and Mocca beans 7,25

Double chocolate brownie

(Whipped cream + 0,75)..... 6,50

Cheesecake from Holtkamp

Butter-crumble crust and red fruit jelly 6,75

Warm apple pie

With whipped cream and a scoop of ice cream 8,25

Surprise ice cream for kids

Vanilla ice cream with disco sprinkles and a surprise 6,75

Chocolate Cream Truffles from Holtkamp

Three truffles 4,85

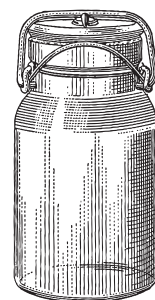
At Hendrik all sauces, dressings, soups and pie are home-made!

VREELAND AAN DE VECHT SINCE 1250

Restaurant Hendrik originated in Vreeland, a picturesque village on the Vecht River, just a 20-minute drive from Amsterdam. Restaurant Hendrik grew out of a traditional pancake house in Vreeland that dates back to 1967.

Hendrik van Vianden played a significant role in Vreeland's history. He was Bishop of Utrecht and granted Vreeland city rights in 1265. Here, he built Vredelant Castle as a border fortress between Utrecht and Holland. Vredelant Castle was a strategic fortress that was besieged several times by, among others, Gijsbregt van Amstel in the battle against Floris V. The legacy of Hendrik van Vianden lives on in our restaurants in Vreeland and Amsterdam.

Scan the QR code for our allergen list.



RESTAURANT

♦ HENDRIK ♦

APPETIZERS

FROM 3:00 PM

FROM VIANDEN

Bread

Warm bread with homemade herb butter 5,75

Salty snack

Sea salt chips with a can of olives 5,00

Beemster mature cheese cubes

With mustard and Amsterdam pickles 6,75

Gamba piri piri (from oven)

Baked in oil with garlic, tomato, red pepper. With bread.13,25

Beef bitterballen by Van Dobben

Six pieces 8,50

Shrimp croquettes by Holtkamp

Three pieces, lemon mayonnaise 12,50

Cheese sticks

Six pieces.....8,00

Holtkamp mushroom-truffle Bitterballen

Six pieces 9,75

