Het Ruiterhuys

Welcome to Gasterij het Ruiterhuys: a warm place where you welcome every day for good food, atmosphere, and personal contact. Enjoy home-cooked, honest dishes, prepared with sustainable, local ingredients. We collaborate with dedicated farmers and our own butcher to ensure quality and animal welfare. Surrounded by beautiful, green surroundings, we offer relaxation for everyone. With us, you'll truly feel at home—alone or with loved ones.

LUNCH MENU

10:30 - 16:00

SANDWICHES

Carpaccio 100% North Holland beef 16
farm bread | truffle mayonnaise | arugula
sun-dried tomato | arugula | Parmesan cheese

Mackerel Salad Sandwich 16
Farmhouse bread | wasabi | salmon | apple | soy crunch | radish | cucumber

Homemade Grilled Sausage Sandwich 15
Farmhouse bread | romaine lettuce | caramelized vadouvan onion
Cream of braised leek | fried onion
Spicy gherkins from Jonnie Boer & Kesbeke

Pulled chicken Buffalo style 15
brioche | romaine lettuce | cucumber ranch
fried onions | spicy Buffalo mayonnaise

Pizza flatbread 16
burrata | tomato sauce | Serrano ham | green pesto | balsamic
pine nuts

CROQUETTES - 2 pieces
farm bread | sweet and sour | salad | mustard

Vegetable croquettes 11

The Honest croquette 11
(beef croquettes made according to our own butcher's recipe Erwin, made with honest meat from North Holland)

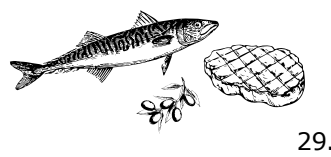
EXTRA ENJOYMENT

Irish Gold oyster per piece 3.5
Caviar baeri (10g) 25
Blini from 2 pieces 2.5 p.pc.
salmon tataki | crème fraîche

SANDWICH RUITERHUYS

Farmhouse bread | stir-fried steak | mushrooms | bean sprouts
spring onions | aioli | sesame stir-fry sauce
16.5

MAIN COURSES



Bullet steak *100% North Holland beef* 29.5
200 grams | sweet potato cream | chimichurri | gratin

Salmon on oak wood from the charcoal oven 28.5
chipotle cream | fresh peach salsa | onion | lime | gochujang lak

Huysmade Beef burger *100% North Holland beef* 23.5
served with fresh fries | brioche | lettuce | tomato | pickle
Beemster cheese | onion chutney | homemade sauce
(We cannot offer you any adjustments to our burger)

Mushroom stew 21
red curry | lime leaf | chestnut mushrooms | oyster mushrooms
naan | shiitake | red onion

Vegan meatless burger 21
served with fresh fries | lettuce | tomato | homemade sauce sweet and sour
(we cannot offer you any adjustments to our burger)

vegetarian | vegan
allergen card on request

LUNCH TASTING

A combination of delicious lunch dishes served in two courses to share.
21 p.p. (from 2 persons)

Expand the tasting with fresh fries | 5
Sweet potato fries with truffle mayonnaise | 7
Parmesan cheese | 2.5
Irish Gold oyster | 3.5

Check out our delicious desserts to finish on a sweet note.

Optional vegetarian or gluten-free.

VEGAN

Flatbread 14
pumpkin hummus | sage | macadamia | balsamic
baby spinach | roasted pumpkin

Vegan stew sandwich 14
Italian bun | stewed mushrooms | silver onions
fried onions

HOMEMADE BANANA BREAD

caramelized apple | apple-cinnamon gel
forest fruit yogurt | pecan

11

LA CROIX *(Classic and French toasted sandwiches)*

Croque monsieur 11
béchamel sauce | cheese | ham

Croque madam 12
béchamel sauce | cheese | ham | fried egg

Croque fromage 10
béchamel sauce | cheese

MEAL SALADS

Burrata salade 19.5
BBQ beetroot | balsamic vinegar | baby spinach | arugula
green pesto | pecan | blueberry | figs

Caesar salad
romaine lettuce | croutons | parmesan | egg | bacon | red onion
small: 9.5
big: 17.5
supplement: chicken from the smoker 4.5

SOUPS

Pomodori soup cream | basil 7.5
Soup of the moment *(changing seasonal soup)* 8.5

CHILD-FRIENDLY

Sandwiches
farm bread, choice of strawberry jam or young cheese 5
Panini cheese or ham-cheese | ketchup 6
Vegetable croquette or beef croquette 8.5
fries | applesauce | ketchup | mayonnaise

puur, passie en beleving

Het Ruiterhuys

DESSERTS

Dessert tasting 17.5
Enjoy our most beautiful desserts together *(per 2 people)*

Mandarin sorbet 7.5
mandarin sorbet | gingerbread | pumpkin | chocolate

Vegan peer 7.5
poached pear | caramel sauce | praline | vanilla cream

Pecan pie 7.5
apple cream | nut crumble

Sticky honey cake 7.5
hazelnut butter | orange | crème fraîche

Chocolade 7.5
chocolate mousse | praline | crumble

Ruiterhuys cheese platter 14.5
4 cheeses from fromagerie l'Amuse

Scroppino 9
lemon ice | cava | vodka

Friandises 9.5
Huysmade sweets

Whiped cream truffles 2
Huysmade per piece

All our desserts are made by our in-house pastry chef.

DELICACIES

Irish Gold oyster per piece 3.5
Caviar baeri (10g) 25
Blini from 2 pieces 2.5 p.pc.
salmon tataki | crème fraîche

DRINKS MENU

Nacho's 11
jalapeno | zure room | guacamole | salsa

Loaded nacho's 16
Buffalo style pulled chicken | jalapeno
zure room | guacamole | salsa

Gamba pan 15.5
spicy garlic-bali sauce | leek | aioli | Turkish bread

Crispy chicken 9.5
mango-curry salsa | 8st

Huysmade Snack Bites
gao bao with crispy shrimp (2 pcs) 8.5
softshell taco's met Buffalo style pulled chicken (2st) 8.5
vegetable gyozas (4 pcs) 8.5
warm Huysmade grilled sausage | balsamic 9.5

Pizza flatbread 16
burrata | tomato sauce | Serrano ham | green pesto | balsamic
pine nut

Borrel plank 19.5
Huysmade grilled sausage | aioli sandwich | bitterballen |
Serrano ham | crispy chicken | marinated olives | farmer's cheese

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WARM APPETISERS - from 4 pieces 1.25 p.st.

cheese sticks
artisanal beef bitterballs *(according to our own recipe)*
mini truffle croquette
crispy prawn
mini frikandel
vegan bitterballs

WINES

White wines
Le Petit pont 5.25
Vermentino – Colombard | Languedoc, FR
Camel & Joseph 7
Chardonnay | Languedoc, FR
Mount Riley 6.75
Sauvignon blanc | Marlborough, NZ
Alpha Zeta 'P' Terrapiena 6.75
Pinot grigio | Venice, IT
Nius 7
Verdejo | Rueda, SP

Rose Wines
Le Petit pont 5.25
Grenache – Cinsault | Languedoc, FR
Comtesse Marion Le Voyage 7.5
Grenache | Languedoc, FR

Red wines
Le Petit pont 5.25
Grenache – Cabernet sauvignon | Languedoc, FR
Caldora Montepulciano d'Abruzzo 6
Montepulciano | Abruzzen, IT
Weingut Geil 8
Spätburgunder | Rheinhessen, DE
Feudi Primitivo 7.25
Primitivo | Puglia, IT
Bodegas Bleda Pino Doncel Black 8.25
Monastrell – Syrah – Petit Verdot | Jumilla, SP

Sparkling
Cava Giro Ribot Brut 7.5
Penedès, SP

Ask for the wine list for more

BEERS ON DRAFT

Hertog Jan 5.1% 3.95
Victoria Blonde 8.5% 6
Tripel Karmeliet 8% 6
Ruiterhuys Coachman's Beer 5.7% 5.5
Franziskaner 5.2% 0.3l 6
Franziskaner 5.2% 0.5l 9.5
Brewery 't IJ IJwit 6.5% 6
Seasonal beer variable %
Goose Island 5.9% 6.5
Kaauwe Zeedamp 6.3% 6.5
Egmondse Tripel 8.5% 6.5

BOTTLED BEERS

Hertog Jan 0.0% 3.95
Hoegaarden Radler 0.0% 3.95
Leffe Blond 0.0% 5.5
Liefmans 3.8% 4.5
Brewery 't IJ Vrijwit 0.5% 5.5
Franziskaner 0.5% 6

Scan the QR code for the allergen card, and menus in other languages.

Allergen card *Other languages*

COFFEE & TEA | HOMEMADE

Coffee 3.5
Cappuccino 3.9
Espresso 3.3
Espresso Macchiato 3.5
Double espresso 4.4
Coffee with milk 3.9
Latté 4
Chai Latte 4.8
Flat white 4.7
Oat milk possible

Tea from Frank & Paul 3.5
Earl Grey, English Breakfast, Forest Fruits,
Rooibos and Green Tea

Fresh tea – *Create your own tea*
1 ingredient 4
Extra ingredient 0.5
Mint / Ginger / Cinnamon

Homemade iced tea 4.2
various flavors

Homemade lemonade 4
with or without fizz | different flavours

Smoothie 5.95
Minty green | Mango-Passion fruit | Forest fruits

Fresh orange juice 4.5

puur, passie en beleving