

# Het Ruitershuys



## Welkom bij Gastrij Het Ruitershuys

Welcome to Guesthouse Het Ruitershuys, a place where good food, character and genuine hospitality come together. Here you can slow down, settle in and enjoy dishes that are cooked with care. Everything we serve is prepared with honest, sustainable and local ingredients. We work closely with dedicated farmers and with our own trusted butcher to ensure quality and respect for animal welfare.

Surrounded by green, open landscapes, our guesthouse offers a sense of calm to everyone who walks through the door. Whether you visit on your own or in the company of friends and family, you will feel at home from the moment you arrive.

Purity, passion and experience guide everything we do. You will taste it in the dishes, feel it in the warmth of our team and see it reflected in the unique setting that makes Het Ruitershuys so special.

"We want every visit to feel complete, with the surroundings, the atmosphere and of course the food working together to create something memorable."

Everyone is welcome here. Young children come to meet the animals, walkers stop by each week for homemade apple pie and couples settle in for a quiet and romantic evening. Whatever time of day you join us,

you can expect thoughtful service and a warm, relaxed atmosphere.

Situated at the edge of the North Holland Dune Reserve, Het Ruitershuys is the perfect starting point for hikers and nature lovers. On our grounds you will also find a small petting zoo where sheep, horses, pigs and Rembrandt the donkey are happy to greet you. This rural setting adds a gentle charm to the experience, allowing you to enjoy not only good food but also the peace and serenity of the landscape around us.

The story of Het Ruitershuys began in the early nineteen nineties, when Nikki's parents moved to Castricum. Her passion for horses grew into a stable and later into a thriving business. Stable rider Frank joined the team and before long he fell in love with Nikki. Together they built a sport, a family and eventually Het Ruitershuys itself. Two of their three children now work in the business, bringing the dream of a true family guesthouse to life.


The La Croix family and our entire team wish you a wonderful time with us.

Frank en Nikki

## DRINKS MENU

from 10:30 until the kitchen closes

### GREAT FOR STARTERS

<b>Breadboard</b> ✓		7.5
beurre noisette   wild garlic oil   Maldon salt		
<b>Marinated olives</b> ✎		5
<b>Garlic cheese flatbread</b> ✓		6.5
Italian flatbread   melted cheese   garlic oil		
<b>Irish Gold oyster</b>		3.5 each
<b>Caviar baeri (10gr)</b>		25
<b>Blini</b> from 2 pieces		2.5 each
salmon tataki   crème fraîche		

### SNACKS MENU

<b>Snacks tasting platter</b>		21.5
Country bread roll with aioli   nachos   Serrano ham   mature farmhouse cheese   savory snacks   olives		
<b>Nacho's</b> ✓		11
jalapeno   sour cream   guacamole   salsa		
<b>Prawn pan</b>		16
spicy garlic Bali sauce   leek   aioli   dipping bread		
<b>Crispy chicken karaage</b>		9.5
General Tso' lak   honey-srirachamayonnaise   8st		
<b>Pizza flatbread</b>		16
burrata   tomato sauce   Serrano ham   green pesto   balsamic vinegar   pine nuts   <i>also available vegetarian</i>		
<b>Homemade Snack Bites</b>		
Gao bao's with crispy shrimp (2 pieces)		8.5
softshell tacos with crispy chicken (2 pcs)		8.5
Vegetable Gyoza (4 pieces)		8.5
warm homemade grilled sausage   curry mayonnaise		9.5




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**WARM SNACKS** - from 4 pieces 1.25 each

cheese sticks ✓  
 artisanal beef bitterballen (*according to our own recipe*)  
 mini truffle croquette ✓  
 crispy prawns  
 mini frikandel  
 vegan bitterballen ✎

## STARTERS & SOUPS

Available to order from 17:00

### A GREAT WAY TO START

<b>Breadboard</b> ✓		7.5
beurre noisette   wild garlic oil   Maldon salt		
<b>Marinated olives</b> ✗		5
<b>Garlic cheese flatbread</b> ✓		5
Italian flatbread   melted cheese   garlic oil		
<b>Irish Gold oyster</b>		3.5 each
<b>Caviar baeri (10gr)</b>		25
<b>Blini</b> from 2 pieces		2.5 each
salmon tataki   crème fraîche		

### STARTERS

<b>Steak tartare</b>		16.5
yuzu kosho   tarragon cream   yuzu pearls   black garlic crisp		
<b>Carpaccio of North Holland beef</b>		16
basil mayonnaise   arugula   sun-dried tomato   Parmesan cheese		
<b>Salmon sashimi</b>		15.5
Oriental marinade   sesame crisp   yuzu-kosho cream   pickled vegetables   tonburi		
<b>Prawn pan</b>		16
spicy garlic Bali sauce   leek   aioli   bread roll for dipping		
<b>Burrata</b> ✓		14
tomato   tomato vinaigrette   roasted bell pepper   olive   strawberry   za'atar   bread roll		
<b>Avocado gazpacho</b> ✓ / ✗		14
lime leaf   cashew   shallot   olive oil   parsley   pickled jalapeño   bread roll (vegan option available)		



### SOUPS

<b>Tomatoes and isop</b> ✗		7.5
soy cream   basil		
<b>Soup of the moment</b>		8.5
(changing seasonal soup)		

## MAIN COURSES

Available to order from 17:00

### FROM THE STABLE

All our meat is carefully prepared and selected by our house butcher.



#### Chef's Special

please feel free to ask for our current special creation

daily rate

<b>Beef tenderloin</b> 100% North Holland beef	29.95
200 grams   roasted cauliflower cream   bordelaise   gratin   cooked medium-rare	
<b>Chicken thigh skewer</b>	28
roasted corn sauce   potato gratin	
<b>Duck breast</b>	28
crispy sushi rice   duxelles   sambai cream   juice from umeboshi	
<b>Homemade Beef Burger</b> 100% North Holland beef	24
brioche   lettuce   tomato   pickle   Beemster cheese   bacon   homemade sauce (we cannot make adjustments to our burger)	

### GARNISH TO ORDER

<b>Fresh fries with mayonnaise</b> ✓	5
<b>Sweet potato fries with truffle mayonnaise</b> ✓	7
<b>supplement: Parmesan cheese</b>	2.5
<b>Fried potatoes</b>	5
<b>Changing salad</b>	daily rate
<b>Caesarsalade</b>	9.5
<b>Supplement: crispy chicken</b>	4.5
<b>Seasonal vegetables</b> ✓	5



#### OUR HOME AGED MEAT: DRY AGING

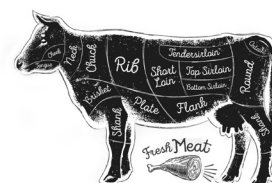
We take pride in preparing our own dry aged meat. Working closely with our butcher Erwin, we keep full control over the origin and quality of our most exceptional cuts. Dry aging is a traditional method in which meat is matured in a dedicated cabinet or ageing room for at least twenty one days, and often much longer. Inside this controlled space, humidity is kept around eighty five percent and the temperature remains between zero and four degrees.

During this time a firm, dry crust forms on the outside of the meat, protecting it from bacteria. As the meat slowly loses moisture from within, the flavour becomes deeper and more concentrated. The process also gently breaks down the muscle fibres, resulting in a

more tender texture, especially in well marbled meat. Dry aging therefore transforms both the taste and the structure of the final cut.

How long the meat is aged varies. After four weeks the flavour and texture begin to change each day. Longer ageing leads to richer, more pronounced flavours, although the meat becomes slightly less juicy and develops more bite. Some guests prefer the softness of a shorter ageing period, others enjoy the robust character of a longer one.

Feel free to ask your server about the dry aged cuts available today.



## MAIN COURSES

Available to order from 17:00

### OUT OF THE WATER



#### Catch of the day

changing fish of the season

daily rate

#### Salmon on oak wood from the charcoal oven

28.5

couscous salad | ras el hanout glaze | crispy chili cream cheese

#### Redfish

27.5

Romesco sauce | roasted leek | smoked almond | crispy buckwheat | lemon | olive oil

#### Fruits de mer

69.5

A luxurious tiered platter of fish, shellfish, and crustaceans. Served for two or more.

Including fresh fries and salad.

*By reservation (36 hours in advance)*

### FROM THE GARDEN



#### Carrot curry

22

fresh-spicy | lime leaf | lemongrass | mango chutney | naan | cashew

#### Preparations of cauliflower

23

cauliflower steak | roasted cauliflower cream | sweet and sour cauliflower | wild garlic |

romesco sauce | crispy buckwheat

#### Vegan meatless burger

21

lettuce | tomato | homemade sauce | sweet and sour

*(we cannot make adjustments to our burger)*

#### Truffle pasta

24

paccheri | pecorino romano | baby spinach | breadcrumbs | duxelles

### MEAL SALADS

#### Crispy rice bowl

19.5

crispy chili | soy sauce | cucumber | edamame | corn | spring onion | avocado | sesame |

sriracha mayonnaise

supplements: smoked salmon + 7.5 | extra crispy chili + 1.75

#### Caesarsalade

romaine lettuce | croutons | Parmesan | egg | bacon | red onion

small:

big:

supplement: crispy chicken

9.5

17.5

4.5



## CHILD-FRIENDLY

### CHILDREN'S DISHES LUNCH

(to order from 10:30 to 16:00)

#### SANDWICHES

farmhouse bread | choice of strawberry jam - young cheese

5

#### Panini

cheese (vegetarian) or ham and cheese | ketchup

7



### CHILDREN'S DISHES DINNER

(available to order from 10:30 to 21:00)

#### STARTER

#### Cup of tomato soup

5.5

#### MAIN COURSES

#### Truffle pasta

truffle sauce | pecorino | arugula

13.5

#### Pan-fried salmon with skin

fries | vegetables

14.5

#### Ball steak

100 grams | vegetables | fries

15.5

#### Hamburger

beef burger | fries | lettuce | tomato | cheese

14.5

#### American Pancakes

syrup | sugar powder | jam

9



#### DESSERT

#### Scoops of ice cream

choice of vanilla | strawberry  
cream

3

1

### PLAY & OUR ANIMALS

Outside in the field, there's a playhouse where you can play. Want to watch the animals? You're welcome! They appreciate being walked gently in the stables and treated kindly. Furthermore, all our animals have a special diet, so it's not helpful to give them extra food.

## DESSERTS

### Dessert tasting

Enjoying our finest desserts together (*per 2 people*)

17.5

### Coconut ✓

coconut mousse | citrus | pineapple-ginger sorbet | butter cookie crumble

8.5

### Slof ✓

licorice cream | blackcurrant foam | cocoa-hazelnut kletskep

8.5

### Curds ✓

strawberries | white chocolate crumble | strawberry-rhubarb sorbet

8.5

### Chocolate ✓

chocolate mousse | praline | crumble

8.5

### Ruitershuys Cheese platter ✓

4 cheeses from cheese shop l'Amuse

14.5



### Scroppino ✓

lemon ice cream | vanilla ice cream | cava | vodka

9

### Friandises ✓

Homemade sweets

9.5

### Whipped cream truffles

Homemade, per piece

2

### Nice with it

Limoncello

Pornstar Martini

Espresso Martini

Castricum Sea Buckthorn liqueur from Kings Dune

All our desserts are made by our Huyspatissier chef.

4.5

12.5

10.5

4.5

### OUR HUYSPATISSIER

Our Huyspatissier Tom makes everything himself: from the cookies with coffee to the most refined desserts. We place enormous importance on taste and presentation. Curious how Tom makes our desserts? Follow our Instagram page @ruiterhuys

Our desserts are high-quality: modest in size, but grand in taste and presentation.



## DRINKS

### HOT DRINKS | COFFEE, TEA & CHOCOLATE

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	4.2
<i>Oat milk possible + 0.5</i>	



### 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
<i>Mint / Ginger / Cinnamon</i>	

### Chocomel , warm, the one and only 4

*Whipped cream + 1*

### COLD

Coca-cola	3.7
Coca-Cola Zero	3.7
Rivella	3.7
Tomarchio Organic Mandarin 0.275l	4
Ruitershuys flat	0.35L   0.7
	1L   4
Ruitershuys bustle	0.35L   0.7
	1L   4
Fristi	3
Chocomel, the only real cold one	3
Organic milk	2.5
Organic buttermilk	2.5
Lemonade	glass 2
Tomato juice	3
Fever Tree	4
Lemon tonic - Ginger ale - Ginger beer - Indian tonic - Elderflower tonic	

### HOMEMADE

<b>Homemade iced tea</b>	4.2
various flavors	
<b>Homemade lemonade</b>	4
with or without fizz   various flavors	
<b>Smoothie</b>	5.95
Minty green   Mango-Passion fruit   Forest fruits	
<b>Fresh orange juice</b>	4.5

### BEERS ON TAP



Hertog Jan 5.1%	4
Victoria Blonde 8.5%	6
Tripel Karmeliet 8%	6
Ruitershuys Koetsiersbier 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 varying %	
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
Lefte Blond 0.0%	6
Liefmans 3.8%	5
Lowlander Wit 0.0%	6
Franziskaner 0.5%	6
Karmeliet 0.4%	6

### PORT | DESSERT WINE

Valdouro port wit - ruby - tawny	6.5
Sherry Pedro Ximenez	7.5

### WHISKY

Jameson Irish whiskey	4
Johnnie Walker Red Label	5
Chivas Regal 12 years	5
Glenfiddich 12 years single malt	7
Dalwhinnie 15 yrs single malt	7
Lagavulin single malt 16 years	12

### BOURBON

Jack Daniels	4
Makers Mark	4.5
Bulleit Rye	4.5

### RUM

Bacardi Carta Blanca	4
Goslings Black Seal	4.5
Union Queen pineapple and spice	4.5
Diplomatic Exclusive Reserve	6.5

### LIQUEURS

Frangelico - Amaretto - Tia Maria - Kahlua - Grand Marnier - Cointreau - Sambuca - Bailey's - Licor 43 - DOM Benedictine	4.5
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### DUTCH DISTILLED

Bols Young or Old	4.5
Bols Corenwyn 2 years	4.5
Hoppe Vieux	4.5
Coebergh Bessenjenever	4.5
Black chicken avocado	4.5
Jägermeister	4.5

### CONGAC | CALVADOS

Hennessy VS	6.5
Remy Martin VSOP	7
Calvados Busnel three	6

COCKTAILS

<b>Tropical mango</b> <i>(alcohol-free option available)</i> Absolut vodka   mango   honey   lime	10.5
<b>Old Fashioned</b> Bulleit 95 Rye   sugar water   Angostura bitters	9.5
<b>Mojito</b> <i>(alcohol-free option available)</i> Havana Club   lime   sugar water   mint   sparkling water	10.5
<b>Pornstar Martini</b> <i>(alcohol-free option available)</i> Absolut vanilla vodka   passion fruit   vanilla syrup   aquafaba   lime	12.5
<b>Espresso Martini</b> Absolute vodka   Kahlua   sugar water   espresso	10.5
<b>Whiskey Sour</b> Makersmark whiskey   lemon juice   aquafaba   Angostura bitters	9.5
<b>Amaretto Sour</b> Disaronno Amaretto   Citroensap   Aquafaba   Angostura Bitter	9.5
<b>Aperol Spritz</b> Aperol   cava   sparkling water	8.5
<b>Limoncello Spritz</b> Limoncello   cava   sparkling water	8.5
<hr style="width: 40%; display: inline-block; vertical-align: middle;"/>  <hr style="width: 40%; display: inline-block; vertical-align: middle;"/>	
<b>Bombay gin &amp; tonic</b> Bombay gin   Fever Tree Indian Tonic	9.5
<b>Pink gin &amp; tonic</b> Gordons pink gin   Fever Tree raspberry & rhubarb	9.5
<b>Hendricks gin &amp; tonic</b> Hendricks gin   Fever Tree elderflower tonic	11
<b>Seedlip Grove gin &amp; tonic</b> Seedlip Grove 0.0% gin   Fever Tree Indian Tonic	9.5

**ONLY THE BEST PURE INGREDIENTS**

Good cocktails start with pure, high-quality products. You will never find pre-shakes or semi-finished products with us, but always pure ingredients.

Can't decide? Our Pornstar Martini is always particularly well received, with its distinctive and unique taste, unlike others.

WINES

WHITE WINE	GLASS	BOTTLE	RED WINE	GLASS	BOTTLE
<b>Le Petit Pont Blanc Vermentino - Colombar</b> fragrant   fruity and fresh   smooth <i>Languedoc, France</i>	5.25	22.5	<b>Le Petit Pont Rouge Grenache - Cinsault - Cabernet Sauvignon</b> spicy and juicy   aroma of bay leaf and blackberries   smooth <i>Languedoc, France</i>	5.25	22.5
<b>Camel &amp; Joseph Chardonnay</b> soft and fresh   tropical fruit   light vanilla accents   oak aging for a few months <i>Languedoc, France</i>	7	32.5	<b>The Montepulciano d'Abruzzo Beech</b> Tuscan sun   Coffee and black fruit   chocolate <i>Abruzzo, Italy</i>	6	29.5
<b>Mount Riley Sauvignon Blanc</b> grassy notes   aromas of melon and citrus fruit   intense   very long finish <i>Marlborough, New Zealand</i>	6.25	30.5	<b>Geil Winery Pinot Noir Dry</b> cherries, berries with earthy notes   German-style Pinot Noir   refined tannins <i>Rheinhessen, Germany</i>	8	41
<b>Alpha Zeta 'P' Terrapiena Pinot Grigio</b> classic Italy   modern New Zealand twist   elegant   full-bodied   lightly spicy <i>Venice, Italy</i>	6.25	30.5	<b>Allenico Primitivo Salento</b> aromas of cherries and plums   elegant   light vanilla note   powerful   hint of pepper in the long finish <i>Puglia, Italy</i>	7.25	32.5
<b>Nius Verdejo</b> Citrus and grass on the nose   full fruit   persistent finish with light bitterness <i>Rueda, Spain</i>	7	32.5	<b>Bodegas Bleda Pinodonce Black</b> full-bodied creamy wine   5 months oak aging   powerful blend of Monastrell, Syrah and Petit Verdot <i>Jumilla, Spain</i>	8.25	41
<b>Thorn Auxerrois Winery</b> Dutch wine   apple and pear   fresh and juicy with a full finish <i>Limburg, Netherlands</i>		36	<b>Overall Malbec Reserva</b> aromas of plums and tobacco   spicy and powerful   fruity with a hint of vanilla <i>Mendoza, Argentina</i>		36.5
<b>Bogle Chardonnay</b> full and creamy   toasted oak   rich and complex   organic <i>California</i>		49	<b>McManis Zinfandel</b> smooth and soft   ripe red berries and strawberries   caramelized sugar and oak   soft finish <i>California, United States</i>		43.5
<b>Domaine de Foncastel Picoul de Pinet</b> fresh and crisp   ideal with seafood <i>Languedoc, Southern France</i>		39	<b>McManis Cabernet Sauvignon</b> sultry and seductive   blackcurrant fruit   notes of vanilla from oak aging <i>California, United States</i>		43.5
<b>Seher Platt Winery 28 Grüner Veltliner</b> fruity and spicy   pepper on the nose   aromas of grapefruit and apple   fresh and mineral finish <i>Weinviertel, Austria</i>		35	<b>Marques de Vargas Rioja Reserva</b> complex ripe fruit   black currants, plums and whiffs of vanilla   long drink   classic Rioja <i>Rioja, Spain</i>		60
<b>Domaine Moreau - Naudet Chablis</b> ripe fruit   full   fresh finish <i>Chablis, France</i>		61	<b>Luigi Pira Barolo Serralunga</b> firm   soft tannins   red fruit   earthy & vanilla <i>Piedmont, Italy</i>		126
<b>Domaine Dujardin Meursault Blanc</b> wood aged   full linden blossom   aromas of butter and almonds <i>Burgundy (Meursault), France</i>		150			

## WINES

ROSÉ WINE	GLASS	BOTTLE	SPARKLING	GLASS	BOTTLE
<b>Le Petit Pont Rose Grenache - Cinsault</b> delicious notes of raspberry and strawberry   juicy and fruity   fresh finish <i>Languedoc, France</i>	5.25	22.5	<b>Cava Giro Ribot Brut</b> velvety soft and creamy <i>Penedès, Spain</i>	7.5	39
<b>Comtesse Marion Le Voyage Grenache Rose</b> beautiful salmon color   floral and grapefruit   elegant   fresh finish <i>Languedoc, France</i>	7.5	39	<b>Sauvignon Cremant de Loire Brut</b> aromas of peach   fruity <i>Loire, France</i>		41
<b>Fleur de l'Amaurigue Rose</b> beautiful pale pink color   hints of grapefruit and strawberry supported by a soft spiciness   fresh dry <i>Provence, France</i>		46	<b>Barnaut Champagne Blanc de Blancs Brut 'Eclats de Chardonnay'</b> full and powerful <i>Champagne, France</i>		63
<b>Barone Ricasoli Albia Rose</b> soft and open   armoa's of strawberries, currants and a whiff of spiciness <i>Tuscany, Italy</i>		49	<b>Veuve Clicquot</b> fruitig   vanilla brioche <i>Champagne, France</i>	0.37cl 0.75cl	45 90

**Alcohol-free?** Ask about the possibilities.

### FEATURED WINES

#### Calmel & Joseph Chardonnay

Bright golden yellow, with a seductive aroma of ripe peach, white flowers, and a hint of vanilla. On the palate, round and soft, with fresh acidity and a subtle touch of oak that elegantly rounds off the wine. The vineyards are situated at an altitude of 240–300 meters, ensuring cooler conditions and preservation of freshness.

Organic: no pesticides, herbicides, or fungicides; only natural products in minimal dosage. Strong focus on biodiversity with forests, olive trees, lavender, and beehives forming a natural ecosystem.

#### Nipius Verdejo

Fresh, juicy, and full of lively aromas of lime, green apple, and a hint of fennel. On the palate, crisp and elegant with a refreshing finish, a true Spanish ray of sunshine in your glass.

Made by Dutch wine specialist Rudolf Nipius; specialized in Latin wines from Spain, Chile, and Argentina.

#### Weingut Geil Spatburgunder Trocken

Bright ruby red, with refined aromas of cherries, raspberries, and a subtle hint of spicy oak. On the palate elegant and juicy, with soft tannins

and a fresh, lingering finish that emphasizes the finesse. Weingut Geil has been a German family business and a leading producer since 1871.

#### Marques de Vargas Rioja Reserva

Ruby red color, lively character with a hint of fresh and sweet spiciness. The wine has good structure. Complex, silky smooth. Sweet and elegant tannins, polished in French oak during aging.

Bodegas Marqués de Vargas is a family house with deep roots in Rioja, founded in 1840 by Don Felipe de la Mata, the 8th Marquess of Vargas.



**ALLERGENS / ALLERGIES?**

**ANOTHER LANGUAGE?**

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*Scan the QR code for the  
allergen chart and menus in  
other languages.*



*Allergens*

*Scan the QR code for the  
menu in another language  
or the allergen menu.*



*Other languages*