

Welcome to Guesthouse het Ruitershuis: a welcoming place where you are welcome every day for good food, atmosphere, and a personal service. Enjoy homemade, honest dishes, prepared with sustainable, local products.

LUNCH MENU

10:30 - 16:00

We work with committed farmers and our own butcher who stand for quality and animal welfare. Nestled in beautiful, green surroundings, we offer relaxation for everyone. With us, you truly feel at home – by yourself or with loved ones.

NICE TO START WITH

Ruitershuis lunch starter	5
Small soup	3.5

SANDWICHES

Carpaccio 100% North Holland beef farmhouse bread basil mayonnaise arugula sun-dried tomato Parmesan cheese	16.25
--	-------



Crab roll sandwich	16
brioche real crab salad saffron mayonnaise pickled onions yuzu pearls	

Huysmade grilled sausage sandwich	15
farmhouse bread curry mayonnaise pickled onions crispy chili pickled red pepper	

Fried chicken 'General Tso'	15.5
brioche pickled vegetables sriracha mayonnaise General Tso' lak	

Pizza flatbread	16
burrata tomato sauce mortadella green pesto balsamic pistachio (vegetarian option available)	

CROQUETTES - 2 pieces	
farmhouse bread sweet and sour salad mustard	

Vegetable croquettes	11.5
-----------------------------	------

The Delicious Croquette	11.5
(beef croquettes according to our own butcher's recipe) Erwin, prepared 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 each
salmon tataki crème fraîche	



Ruitershuis Sandwich

farmhouse bread | stir-fried steak |
mushrooms | bean sprouts | spring onion | aioli | sesame stir-fry sauce
16.75

MAIN COURSES

Beef tenderloin 100% North Holland beef	29.95
200 grams roasted cauliflower cream bordelaise gratin cooked medium rare	



Salmon on oakwood from the charcoal oven	28.5
couscous salad ras el hanout glaze crispy chili cream cheese	

Huysmade Beef burger 100% North Holland beef	24
brioche lettuce tomato pickle Beemster cheese bacon homemade sauce (we cannot make adjustments to our burger)	

Carrot curry	22
fresh-spicy lime leaf lemongrass mango chutney naan cashew	

Vegan meatless burger	21
lettuce tomato homemade sauce sweet and sour (we cannot make adjustments to our burger)	

LUNCH TASTING



A combination of delicious lunch dishes
Served in two courses to share.

21.5 pp (from 2 people)

Wanna go for a snack? Expand the tasting with fresh fries | 5
Sweet potato fries with truffle mayonnaise | 7

Parmesan cheese | 2.5
Irish Gold oester | 3.5



Also check out our delicious desserts to finish on a sweet note.

Optional vegetarian or gluten-free.

VEGAN

Pinsa flatbread	14
pistou olives roasted tomatoes pistachios pine nuts Balsamic Vinegar	

Vegan Banh Mi	14
baguette sweet and sour vegetables Oriental sticky tempeh sesame fried onions	

HUYSMADE FRENCH TOAST

crème brûlée | lemon mascarpone |
caramelized mandarin

11,5



LA CROIX (Classical French toasted sandwiches)

Croque monsieur	12
béchamel sauce cheese ham	

Croq madam	13
béchamel sauce cheese ham fried egg	

Cro that cheese	11
béchamel sauce cheese	

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:	9.5
big:	17.5
supplement: crispy chicken	4.5

SOUPS

Pomodorisoeep	7.5
soy cream basilicum	
Soup of the moment (changing seasonal soup)	8.5

CHILD-FRIENDLY

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

vegetarian | vegan | allergen chart on request

Het Ruitershuys

DESSERTS



Dessert tasting ✓	17.5
Enjoying our finest desserts together (<i>per 2 guests</i>)	
Coconut ✓	8.5
coconut mousse citrus pineapple-ginger sorbet butter cake crumble	
Slof ✓	8.5
licorice cream blackcurrant foam cocoa-hazelnut kletskep	
Curds ✓	8.5
strawberries white chocolate crumble strawberry-rhubarb sorbet	
Chocolate ✓	8.5
chocolate mousse praline chocolate crunch	
Ruitershuys Cheese platter ✓	14.5
4 cheeses from Fromagerie l'Amuse	

Scroppino ✓	9
lemon ice cream vanilla ice cream cava vodka	
Friandises ✓	9.5
Homemade sweets	
Whipped cream truffles	2
Homemade, per piece	

All our desserts are made by our Huyspatissier.

EXTRA ENJOYMENT



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

SNACKS MENU



Snacks tasting platter	21.5
Country bread roll with aioli nachos Serrano ham aged farmhouse cheese savory snacks olives <i>also available vegetarian</i>	
Nacho's ✓	11
jalapeno zure room guacamole salsa	
Game small pan	16
spicy garlic Bali sauce leek aioli dipping bread	
Crispy chicken karaage	9.5
General Dog Lake honey-sriracha mayonnaise 8 pcs	
House made snack bites	
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
Pizza flatbread	16
burrata tomato sauce Serrano ham green pesto balsamic vinegar pine nuts <i>also available vegetarian</i>	
Breadboard	7.5
beurre noisette wild garlic oil Maldon salt	

WARM SNACKS - from 4 pieces 1.25 each

cheese sticks ✓
artisanal beef bitterballen (<i>our own recipe</i>)
mini truffle croquette ✓
crispy prawns
mini sausage
vegan bitterballen ✓

WINES



White wines	
<u>Le Petit pont</u>	5.25
Vermentino - Colombar Languedoc, FR	
<u>Camel & Joseph</u>	7
Chardonnay Languedoc, FR	
<u>Mount Riley</u>	6.75
Sauvignon blanc Marlborough, NZ	
<u>Alpha Zeta 'P' Terrapiena</u>	6.75
Pinot grigio Venetië, IT	
<u>Nius</u>	7
Verdejo Rueda, SP	
Rosé Wines	
<u>Le Petit pont</u>	5.25
Grenache - Cinsault Languedoc, FR	
<u>Comtesse Marion Le Voyage</u>	7.5
Grenache Languedoc, FR	
Red wines	
<u>Le Petit pont</u>	5.25
Grenache - Cabernet sauvignon Languedoc, FR	
<u>Caldora Montepulciano d'Abruzzo</u>	6
Montepulciano Abruzzo, IT	
<u>Weingut Geil</u>	8
Spätburgunder Rheinhessen, DE	
<u>Feudi Primitivo</u>	7.25
Primitivo Puglia, IT	
<u>Bodegas Bleda Pino Doncel Black</u>	8.25
Monastrell - Syrah - Petit Verdot Jumilla, SP	
Sparkling	
<u>Cava Giro Ribot Brut</u>	7.5
Penedès, SP	

Ask for our wine list for more

BEERS ON TAP



Hertog Jan 5.1%	4
Victoria Blond 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
Brouwerij 't IJ IJwit 6.5%	6
Seizoensbier wisselend %	
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

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

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