

IT IS TIME  
FOR THE BEST  
TOOS ROSÉ!



Liefs Toos

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at home: [www.toos.nu](http://www.toos.nu)

TOOS

RESTAURANT

CHEF'S  
MENU

HOTEL PACKAGES






# CHEF'S MENU

Dear guest,

Today you will enjoy a 3-course menu prepared by our chef.

You can select any dishes marked with a chef's hat  from this menu for your 3-course dinner. You can also choose dishes without a chef's hat, but they come with an additional charge listed next to the dish.

Would you like to expand your menu to a 4-course dinner? This is possible for an additional fee of 5.00. You can then add a soup of your choice from our menu.

Under Toos' Favorites, you will find my grandmother's own wine: TOOS Rosé, along with some of her favorite dishes. These are not part of the chef's menu but can certainly be ordered.

If you have any questions, please feel free to ask our staff.

They will be happy to assist you.

## ALLERGEN INFORMATION

DO YOU HAVE AN ALLERGY? ALWAYS INFORM YOUR WAITER SO THAT OUR KITCHEN CAN TAKE IT INTO ACCOUNT.



VEGETARIAN



VALK CLASSIC

**VEGAN**

VEGAN

# Toos Favorites

## Apertif

**Goldengirl cocktail 10.50**

Glamour in a flute, a fresh, light bubble. This glitter cocktail is a must-have for a night out

**Toos rosé 6.5**


Fruity | peach | pear | red fruits | Côtes de Provence

## Starters

**Shrimp cocktail 15**

Norwegian shrimps | avocado | cocktail sauce | lemon | parsley | quail egg | herring caviar

*"This Norwegian shrimp cocktail brings back memories of joyful moments with friends and family."*

 *Toos suggestion* M-Selection | Pinot Grigio | Chili + 7.25

## Main dish

**Rossini Tournedos 49**


Tenderloin | duck liver | truffle | Madeira | green asparagus | vine tomato | potato

 *Toos suggestion* Sonsierra | Reserve Rioja | Tempranillo | Spain + 8.00

## Dessert

**Toos favorite chocolate 10.50**

Amaretto | coffee | caramel | custard | balsamic | chocolate | mascarpone

 *Toos suggestie* Barros | Ruby Port | Portugal + 5.50

*Toos suggestie* **Toos High Tea**

Come visit us next time for our delightful Toos High Tea. Welcomed with a glass of bubbles, you will enjoy savory and sweet treats to make your day perfect. See our website for more information.

For adults, it is 29.50 per person and for children, it is 14.75 per person

Questions about allergens? You can ask one of our colleagues!



# STARTERS

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### Brood platter 8.25

Bread | aioli | pepper tapenade

### Amuse-bouche with a glass of bubbly 8.25

## SOUPS

*Served with bread*

### 👨🍳 Tomato soup

Meatballs | crouton of focaccia and cream cheese (🍃 possible)

### 👨🍳 Peas with mint

Smoked salmon (🍃 possible)

### 👨🍳 Thai carrot ginger soup

### 👨🍳 **VEGAN** Gazpacho

Cucumber | celery | pepper | crouton

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# STARTERS

### Selection of dishes 4.00

Crouton carpaccio | avocado | yakatori satay | gazpacho

### 👨🍳 Beef Carpaccio

Truffle mayonnaise | rocket | Grana Padano | fried capers | pine nuts | duck liver supplement (+ 4.50)

🍷 TOOS Rosé + 6.50

### 👨🍳 Bruschetta

Pomodori tomatoes | garlic | basil | Parmesan | serranoham

🍷 Luna de Ana Blanco | Verdejo | Spain + 6.25

### Shrimp cocktail 5.00

Norwegian shrimps | avocado | cocktail sauce | lemon | parsley | quail egg | herring caviar

🍷 *Toos suggestion* M-Selection | Pinot Grigio | Chile + 5.50

### Salmon Tataki 4.00

Mediterranean style | tomato | olive cream | herring caviar

🍷 M-Selection | Chardonnay | Chile + 5.50

### 👨🍳 **VEGAN** Avocado

Herb salad | nuts | beetroot | radish | vegan feta | ginger carrot

🍷 Sonsierra | Tempranillo Blanco | Spain + 7.50

### 👨🍳 **VEGAN** Yellow beetroot ravioli

Vegan cream cheese | radish | mint cream peas | balsamic pearls

🍷 Esk Valley | Sauvignon Blanc | New-Zealand + 8.50

## SALADS

### Carpaccio salad 7.50

Grana Padano | olives | fried capers | red onion | pine nuts | mixed salad | balsamic dressing | duck liver curls supplement + 5.00

🍷 TOOS Rosé + 6.50

### 👨🍳 Crispy chicken

Mango | avocado citrus dressing | sweet and sour cucumber | tomato | red pepper | spring onion | mesclun salad

🍷 M-Selection | Chardonnay | Chile + 5.50

### 👨🍳 Watermelon

Feta | herb salad | mint | walnuts | citrus dressing | cherry tomato

🍷 M-Selection | Pinot Grigio | Chile + 5.50

### Salad with serrano ham 7.50

Peach | burrata | serrano ham | nuts | balsamic | croutons of country bread

🍷 Luna de Ana Blanco | Verdejo | Spain + 6.25

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# MAIN DISHES

## FISH DISHES

### Catch of the day

Our waiter will be happy to let you know the catch of the day.

 Cecilia Beretta | Pinot Grigio | Italy + 7.25

### **Dover sole 10.50**

À la meunière | in butter | ravigote sauce

 M-Selection | Chardonnay | Chile + 5.50

### Spaghettini Mediterranean

Fruit de mer | cockles | venus clam | crayfish | samphire | whelks

 Sonsierra | Tempranillo Blanco | Spain + 7.50

### Hot smoked salmon 10.50

Fondant potato | asparagus | beetroot hollandaise

 TOOS Rosé + 6.50

### Black Tiger Prawn Piri Piri

Saffron Risotto | fresh citrus salad

 M-Selection | Rosé | South-Africa + 5.50

## MEAT DISHES

*These dishes are served with fries or baked potatoes and a side salad*

### **Chateaubriand beef tenderloin 11.50 p.p.**

400 grams | serves 2 | potato mousseline | seasonal vegetables | gravy | pepper sauce

 *Toos suggestion* Malbec | Spain + 6.50

### Schnitzel

 Hoorn

Fried mushrooms | onion | bacon

 M-Selection | Merlot | Spain + 5.50

 Bali


Atjar | pineapple | peanut sauce

 Esk Valley | Pinot Noir |

New-Zealand + 7.75

### Chicken thigh satay

Atjar | rice | prawn crackers | peanut sauce | fried onions

 TOOS Rosé + 6.50


### *Special stone*

#### **Steak on a rock 180 grams 11.50**

Tenderloin | 3 sauces

We make this dish with a lava stone that is heated to 400 °C in the oven.

The stone remains hot for a long time, so you can prepare your meat at the table with the garnish of your choice.

 M-Selection | Cabernet Sauvignon | Chile + 5.50

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### Beef steak

Carrot mousseline | seasonal vegetables | gravy

 M-Selection | Merlot | Spain + 5.50

### Pork tenderloin

Brie | serrano ham | seasonal vegetables | mushroom sauce

 M-Selection | Cabernet Sauvignon | Chile + 5.50

### Veal ribeye

Chimichurri | baby potatoes | spinach | sun-dried tomato | fennel | balsamic vinegar

 Malbec | Spain + 6.50

### **Guinea fowl supreme 10.50**

Pearl couscous | aubergine | sultanas | coriander | tzatziki

 Esk Valley | Pinot Noir | New-Zealand + 7.75

### Black Angus Burger

Cheddar | bacon | fried egg | tomato | pickle | little gem | onion nest | truffle mayonnaise

 Malbec | Spain + 6.50

### **Rossini Tournedos 15.00**

Tenderloin | duck liver | truffle | Madeira | green asparagus | vine tomato | potato

 *Toos suggestion* Sonsierra | Reserve Rioja | Tempranillo | Spain + 8.00

## VEGETARIAN DISHES

### **VEGAN** Vegan burger

Plant-based burger | vegan cheddar | tomato | avocado | lettuce | fried onion | BBQ sauce

 M-Selection | Rosé | South-Africa + 5.50

### Ravioli

Goat cheese | honey | rocket | Parmesan | walnuts

 M-Selection | Rosé | South-Africa + 5.50

### **King oyster mushroom scallop 7.50**

Puree of soya beans | hoisin | wakame

 TOOS Rosé + 6.50

### **VEGAN** Indian curry

Sweet potato | cauliflower | chickpeas | spinach

 Luna de Ana Blanco | Verdejo | Spain + 6.25

### **VEGAN** Vegetable schnitzel

Potato mousseline | seasonal vegetables | sauce of your choice

 M-Selection | Chardonnay | Chile + 5.50

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# SIDE DISHES & SAUCES

## SIDE DISHES

*Did you know that we have created many dishes using products from regional companies? For example, we have: Chocolate from the company Aurélie Chocolaterie & Pâtisserie in Enkhuizen and Cheese from the company Kaashuys Swaegh in Hoorn and much more!*

**Baked potatoes 4.50**

**Fries with mayonnaise 4.50**

**Chips with truffle mayonnise and Parmesan cheese 6.00**

**Sweet potato chips 5.50**

**Wild rice 4.50**

**Seasonal vegetables 4.50**

**Mixed salad**

**Polenta 3.50**

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# DESSERTS

## **Van der Valk coupe A7**

Cookie dough ice cream with salted caramel ice cream | Oreo ice cream | whipped cream

 Barros | White Port | Portugal + 5.50

## **Trifle with eggnog**

Dessert from the English kitchen with layers of eggnog, vanilla mousse, and “bokkepootjes” (Dutch cookie)

 Barros | White Port | Portugal + 5.50

## **Gerrit's favorite sorbet**

3 assorted sorbets with fresh fruit and whipped cream

 Thomas Barton | Sauternes AOP | France + 7.00

## **Toos favorite chocolate**

Amaretto | coffee | caramel | custard | balsamic | chocolate | mascarpone

 *Toos suggestie* Barros | Ruby Port | Portugal + 5.50

## **Fresh-fruit salad**

Fresh mixed fruit salad

 M-Selection | Moelleux | Spain + 5.50

## **Dame blanche 2.0**

With parfait (light ice cream) | chocolate sauce | whipped cream

 Barros | Tawny Port | Portugal + 6.00

## **'Hoornse' Strawberries**

White chocolate | chocolate | strawberries from the local farmer 'Vriend Aardbeien'

 Thomas Barton | Sauternes AOP | France + 7.00

## **Cheesecake**

Mango passion fruit | coconut ice cream | mango chutney with red pepper

 Thomas Barton | Sauternes AOP | France + 7.00

## **Cherry panna cotta**

Monchou cherry ice cream

 Barros | Late Botteld Vintage Port | Portugal + 7.25


## **Selection of cheeses from Kaashuys Swaegh 5.00**

Delice 'd Bourgogne

Rauwmeikse Munster

Mature goat cheese

Saint Agur

 Barros | Ruby Port | Portugal + 5.50

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