

Geertjes Hoeve

Menu



With great pleasure we have put together this menu. Our suppliers are chosen with great care. Biological or local, but most importantly, we use many of our own products in our lunch selection.

Enjoy,
Rick and Anne van Rijn and all the Geertjes

The Drinks

Hot drinks

Cup of coffee / tea *	€ 1,75
Boerenbakkie ☞ (Latte)	€ 2,25
Boerenbakkie karamel (Caramel Latte)	€ 2,75
Fresh mint tea with honey	€ 3,-
Droste hot chocolate ☞ with whipped cream	€ 2,25 / € 2,75

Fancy a treat? Have a look at our selection!

Dairy

Geertjes goatsmilk ☞*	€ 1,50
Geertjes buttermilk (cow) ☞*	€ 1,50
Geertjes fruity drink yoghurt ☞*	€ 2,-

Pure biological juices

Bottled Apple juice ••	€ 2,50
Bottled Orange juice ••	€ 2,50
Bottled Apple and Pear juice ••	€ 2,50
Bottled Strawberry juice ••	€ 2,50
Bottled Apple and Elderberry juice ••	€ 2,50

Cold Drinks

Biological "diksap" glass / jug *	€ 1,- / € 4,-
Coca cola/cola-light	€ 2,-
Fanta/Cassis	€ 2,-
Tonic water/bitter lemon	€ 2,-
Nestea sparkling/Nestea green	€ 2,-
Chaufontaine red/blue	€ 2,-
Fristi / chocolate milk (cold)	€ 2,-

Tipples

De Leckere pilsener*	€ 2,75
De Leckere speciaalbeer * (See beer menu)	€ 3,50
Radler 0.0 %	€ 2,75
White wine Verdejo*	€ 3,50
Red wine Tempranillo *	€ 3,50
Veens advocaatje with whipped cream	€ 2,50

Great with our cheese boards!

Treats

Farmers cake, chocolate cake	€ 1,50
Abrona Apple pie• with whipped cream	€ 3,- / € 3,50
Biological carrot cake *	€ 3,50
Farmers sweet treats (see bar)	€ 1,-
Spelt fruit/almond cake *	€ 1,75
Crisps: paprika, naturel or ham cheese	€ 1,-

For the little farmers

Apple syrup sandwich	€ 1,50
Jam sandwich	€ 1,50
Cheese sandwich	€ 1,50
Ham sandwich	€ 1,50
Chocolate spread sandwich	€ 1,50
Raisons, chocolate covered raisons	€ 0,50 / € 1,-
Geertjes fruit yoghurt ☞*	€ 2,-
Fruit squeezy apple strawberry*	€ 1,25

Geertjes toasties

Geertjes cheese toastie☞	€ 3,25
Geertjes ham and cheese toastie ☞	€ 3,25
Geertjes goats cheese toastie☞ with honey• and thyme*	€ 4,-

Sandwiches – white, corn and waldkorn rolls –

Geertjes young cheese ☞••	€ 4,50
Geertjes mature cheese ☞••	€ 4,50
Geertjes young goats cheese ☞••	€ 4,50
Geertjes mature goats cheese ☞••	€ 4,50
Ham •	€ 4,50
Egg ••	€ 4,50
BLT ☞•• (ham, cheese, lettuce, tomato)	€ 6,-
Goats cheese and bacon (warm) ••	€ 7,-
Fresh goats cheese, honey and walnut (warm) ☞••	€ 7,-

Onze lekkere broodjes worden met zorg en liefde gebakken door de mensen van bakkerij Abrona.



Place your orders at the restaurant bar!

Pancakes

Syrup or sugar *☞	€ 5,-
Chocolate spread *☞	€ 6,-
Caramel *☞	€ 6,-
Raisons and cinnamon*☞	€ 7,-
Warm apple compote *☞	€ 7,-
Cheese *☞	€ 7,-
Goats cheese *☞	€ 7,-
Bacon *☞	€ 7,-
Bacon and cheese *☞	€ 8,-

Bacon and goats cheese*☞ € 8,-

For all our pancakes we use Joep's biological pancake mixture (also available in our farm shop), our own eggs or biological eggs and of course our own goats milk.

Geertjes Snack moments

Geertjes cheeseboard ••☞	
6 different cheeses	€ 7,50
+ bread and herb butter	€ 2,50
Geertjes extraordinary cheeseboard ••☞	
Various farmers- and special cheese varieties incl. bread and herb butter, 2-4 people	€ 15,-
Cocktail sausages	€ 4,50
Nut bowl	€ 2,50
Bread basket with herb butter	€ 2,50

Hot snacks from 2pm

Biological Kwekkeboom "bitterballen" with bio mustard 8 pcs *	€ 8,95
"Bitterballen" 20 pcs *	€ 17,50
Homemade goats cheese spring rolls with chilidip 4 pcs ☞	€ 6,95
Cheese sticks with chilidip 8 pcs	€ 6,95

Allergy-information

Do you have an allergy or intolerance? Please let us know before you order! For gluten-allergy we have a gluten free pancake and gluten free rolls. For lactose intolerance we have dairy free pancakes. Dietary requirements? Ask for alternative possibilities at the bar.

Symbolen explained

- ☞ (contains) Geertjes Hoeve produce
- * (part) biological
- (contains) local produce

Farm history

Geertjes Hoeve was originally “Boerderij de Lage Hoeve”. The farm was first mentioned around 1800 as part of the castle Den Ham estate. The current farm (shop) was built in the 1870s. The “lage hoeve” (the restaurant) around 1900. The field barn (which was next to the shop and was moved) dates back to 1939.

The farm has a rich history and has always been farmed by the Lam family. It was an extensive mixed agricultural business. Dairy herds, horse breeding, arable crops, fruit and pigs. Plenty of activity. Pieter Lam has been able to run his business in Groningen and Germany.



1924 Farm de Lage Hoeve, with the Lam family in front of the house and stable, which is currently the restaurant. F.l.t.r. Jaantje, Moeder Aaltje, Geertje and Dit Lam.

1940 In front of the Lage Hoeve, Cow with triplets, the cheese workshop in the background

Since 2014 Rick and Anne can call themselves the new owners of the farm. They are working on a new mixed agricultural business. Much has changed already:

- 06 - 2013 Moved to the farm
- 07 - 2013 Renovating farm shop
- 09 - 2013 first goats arrive at the farm
- 11 - 2013 demolition old cow barn, remove asbestos
- 01 - 2014 restaurant build starts
- 03 - 2014 moving field barn with the tractor
- 03 - 2014 build cheeseworkshop starts, and interior
- 03 - 2014 build muck heap
- 04 - 2014 1st lams are born
- 04 - 2014 opening farm shop
- 08 - 2014 opening restaurant
- 04 - 2015 opening group facility
- 07 - 2015 opening pig stable
- 08 - 2015 landscaping patio, play area, farm yard
- 09 - 2015 build goat stable starts
- 06 - 2016 opening goat stable
- 08 - 2016 cheese storage & staff area

Who we are

Rick and Anne live at Geertjes Hoeve together with their children Peter (2011) and Lies (2013).

Rick is the farmer of the pair. He grew up on t Geertje in Zoeterwoude (www.hetgeertje.nl). Since he was a little boy he helped his father on the farm. In 2001 he joined his parents in the farm partnership.

Anne grew up in Enschede. The family was very involved in the outdoors with attention to pure, natural foods. The family lived on a forestry in Enschede for a number of years. During the school holidays you would find Anne working with goats at Brömmels campsite in Winterswijk.

Bringing people in contact with farm life makes Rick and Anne immensely happy. They aim to show us where our food comes from and offer all this goodness in the farm shop and in the restaurant. To enjoy the leisure of the outdoors with us and produce delicious artisanal products.

They achieve this with all the “Geertjes”. Together with family, friends, volunteers, employees and other creative spirits.



Groups

Geertjes Hoeve is also open to groups.

We can offer you:

- A lovely day out,
- Childrens parties,
- Family occasions,
- Team days,
- Guided tours,
- Geertjes Golf,
- Cheesemaking workshops,
- Creative seasonal workshops,
- Farmers Quiz,
- Meetings,
- Christmas Hamers,
- Lunches, buffets and dinners,
- Afternoon tea Farm Style,
- And much more. Please ask!

Endless possibilities!

The farm already offers a range of activities and is still growing. The new goat barn has been opened recently and the first pigs are welcomed to the farm soon.

Come and see how we make our cheese! Feed the goats or go for a pony ride. Enjoy yourself in the playground or in the farm garden. Live the farm life!

Opening Hours

The farm is open all year round:

Wednesday to Saturday 10am to 5pm

Sunday 11am to 5pm

Monday and Tuesday closed

We are closed on Christmas day and New Year's Day

During school holidays also open on Monday and Tuesday.

For groups we are happy to make exceptions outside our normal opening hours!

Contact

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