

**We are happy to help you at the counter**  
**Do you want to order?**



## SOUP

Super soup 'a la Lex' 7  
 Homemade soup made from product of our farm shop. Changing, so that we don't have to waste vegetables. Ask at the bar for the soup of today. The soup is served with bread from Menno and herb butter.

Pea soup 8  
 Rich homemade pea soup with our own meat. The soup is served with bread from Menno and herb butter.



## SALAD AND QUICHE

Our salads will be served with Menno's bread

Goat cheese salad 12,50  
 Salad from mesclun with homemade fresh goat cheese from our own cheese factory, stewed apple pieces, blueberry, walnuts, cucumber, honey and fig dressing

Geertjes pumpkin quiche 12,50  
 Well-filled pumpkin quiche with pumpkins from our own harvest, fresh goat cheese, spinach, cream and egg. The quiche is served with a small salad



## TOAST

Toast is made from organic bread by 'Carl Siegert' from Harmelen and cheese is from our own farm.

- ✓ Cheese 5
- Ham and cheese 5
- ✓ Goat cheese, with honey and thyme 6\*



## SANDWICHES

- white or waldkorn sandwiches -

- ✓ Young cow cheese or goat cheese 7  
 With cucumber, lettuce and honey-herb dressing
- ✓ Old cow cheese 8  
 With a boiled egg, lettuce, piccalilli and mustard-honey dressing
- ✓ Old goat cheese 8  
 With cucumber, lettuce and fig dressing
- ✓ Veggie 9  
 A sandwich with grilled vegetables, homemade humus, homemade carrot chutney, lettuce and honey-herb dressing
- ✓ Geertjes fresh goatcheese 10  
 A warm sandwich with fresh goatcheese, honey, walnuts, lettuce and honey-herb dressing
- Goatbrie & bacon 10  
 A warm sandwich with goatbrie, bacon, lettuce and balsamic dressing
- Geertjes meatball 10  
 Homemade meatball made with meat from our own farm. Served with mayonnaise or curry
- Geertjes sausage 10  
 Meat from our own farm, with sauce of your choice



## FRENCH TOAST

- ✓ Homemade traditional French toast
- 2 pcs with cinnamon sugar 5,25
- ✓ 2 pcs with hot cherries, whipped cream and cinnamon sugar 7,75



## Quark

Our goat cottage quark is mild and creamy. It is produced in our own cheese factory.

- ✓ Cherry quark 5,50  
 On a bottom of crispy bastogne, full soft quark with topping cherry sauce and chocolate shreds.
- ✓ Honey farmers favorite 5,50  
 On a bottom off farmers muesli, with our delicious homemade cottage quark (from the goat), with homemade strawberry jam and blueberries



## PANCAKES

- ✓ Syrup and/or sugar 6,75
- ✓ Cinnamon sugar 6,75
- ✓ Nutella 8
- ✓ Caramel 8
- ✓ Strawberry-rhubarb confiture 8
- ✓ Ginger confiture 8
- ✓ Raisins and cinnamon 9
- ✓ Cheese 9
- ✓ Goat cheese 9
- Bacon or ham 9
- ✓ Stewed apple 10,50
- Bacon and cheese 10,50
- Bacon and goat cheese 10,50
- Ham and cheese 10,50
- Ham and goat cheese 10,50
- ✓ Cherries and whipped cream 11
- ✓ Homemade stewed pears, cinnamon and caramel sauce 11
- ✓ Raisins on brandy 11

For our delicious pancakes, we use Joep's organic pancake mix organic eggs and our own goat milk. You can get all of this in our farm store.



## LITTLE FARMERS

- ✓ Sandwich, brown bread 2,50  
 With cow cheese, goat cheese, confiture, peanut butter, Nutella or apple syrup
- Raisins 0,75
- Chocolate covered raisins 1,25
- ✓ Cottage cheese with fruity confiture 2,50\*
- ✓ Fruit juice with apple and strawberry\* 3,50



## FRUIT

- Fruit from the Haarse Gaard in Haarzuilens
- Apple 0,75
  - Pear 0,75
  - Banana 1



## DRINKS

### Coffee

Cup of coffee	2,75
<i>Traditional made coffee from quality supplier Doresip</i>	
Boerenbakkie (latte) ☞	3,25
<i>The Dutch way, with frothed milk</i>	
Boerenbakkie XL (latte XL) ☞	4
Boerenbakkie ☞ caramel	5,50
<i>Caramel latte with whipped cream</i>	

### Tea

Cup of tea	2,75
<i>Organic tea from Bradley</i>	
Fresh mint tea with honey	3,95
Fresh ginger tea with lemon	3,95
Fresh ginger -cinnamontea with orange	3,95

### Hot chocolate

<i>Homemade hot chocolate, the traditional way with Droste cacao</i>	
Hot chocolate ☞	3,25
<i>With whipped cream</i>	+ 0,60
<i>With whipped cream and mini marshmallows</i>	

### Gluhwein

From Old Dutch recipe. Gluhwein based 3,95 on honey- and herb wine with cloves and cinnamon.

### Cold drinks

Geertjes goatmilk ☞ or buttermilk (cow) € 2

### Soft drinks

Coca cola, cola zero, fanta, cassis, sprite, tonic, bitter lemon, rivella, ginger ale, fuzetea sparkling, fuzetea green, fuzetea mango, fuzetea peach.	3
Chaufontaine still/sparkling	2,50
Fristi, chocomel	3

Concentrated apple juice / strawberrylemonade  
Cup 1,25 1L Bottle 5

### Organic juices

Appeljuice	2,95
Orange juice, apple-pear juice	3,50
apple-strawberryjuice, apple-elderberry	3,50
Apple-rhubarbjuce, apple-ginger	3,50



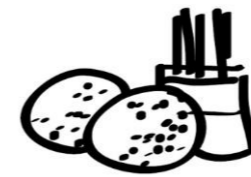
## TREATS

Vanilla cake	2
Speculaas butter cake, <i>homemade</i>	3,25
Carrot orange cake, <i>lactosefree</i>	3,50
<i>homemade with walnuts</i>	
Brownie, <i>homemade</i>	4,50
<i>with white chocolate and caramel</i>	
Vegan brownie, <i>lactose- and glutenfree</i>	5,95
Apple pie <i>without whipped cream</i>	4,95
<i>With whipped cream</i>	+ 0,60
Farmers sweets (at the bar)	2,95
Spelt- fruit/almond cookie*	2,25
Crisps	1,75
<i>paprika, naturel of nibbit</i>	
Marshmallows	1
<i>to roast above the firepit</i>	



## BEERS AND WINES

De Leckere pilsener *	3,75	
De Leckere special beer *	from 4,25	
<i>See our beer menu for our big assortment of special beer from De Leckere</i>		
Radler 0.0 %	4,25	
		Glass Bottle
White wine *	4,50	19
<i>Oveja Negra Verdejo. Expressive, with a twist of gooseberries and lemon.</i>		
Rose wine *	4,50	19
<i>Oveja Negra Garnacha. A rose wine with depth. Grapefruit and red berries. Open and complex</i>		
Red wine Tempranillo *	4,50	19
<i>Oveja Negra Tempranillo. Fruity, elegant and cool. With fresh fruit.</i>		



## SNACKS

✓ Basket of bread		
<i>With herb butter</i>	3,75	
<i>With herb butter and tapenade</i>	4,50	
✓ Nacho's, <i>an oven plate with nacho's</i>	9,50	
<i>With crème fraiche, chili sauce and cheese</i>		
'Bitterballen' *		
<i>Kwekkeboom bitterballen with mustard</i>		
	8 pcs	10
	16 pcs	18
✓ Vegetable bitterballen	8 pcs	10
✓ Cheese fingers with chili sauce		
	8 pcs	9
	16 pcs	16

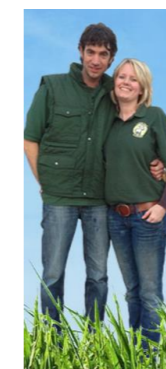
### from 2pm

✓ Geertjes cheese board ☞	9
<i>6 different cheeses with cheese dipping</i>	
✓ Farmers wife plate ☞	10
<i>A plate with special cheeses: goat brie, fresh goat cheese, blue and red cheese, dates-figs bread and toast</i>	
Farmers plate ☞	10
<i>A plate with meats, ham with mustard-dill sauce, homemade meatball, farmer's sausage and smoked ham and toast</i>	

### Who we are

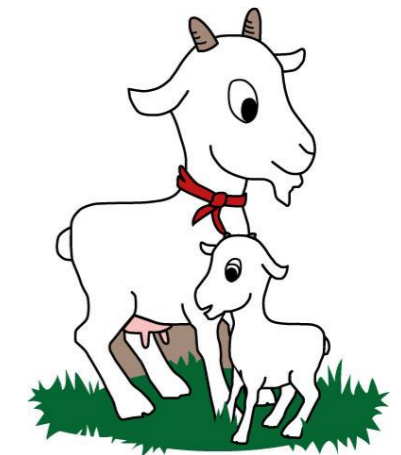
Rick and Anne live at Geertjes Hoeve together with their children Rick is the farmer of the pair. He grew up on t Geertje in Zoeterwoude ([www.hetgeertje.nl](http://www.hetgeertje.nl)). Since he was a little boy he helped his father on the farm.

Anne grew up in Enschede. The family was very involved in the outdoor life with attention to pure, natural foods. The family lived on a forestry in Enschede for a couple of years. During the school holidays you would find Anne working with goats at Brömmels campsite in Winterswijk. Bringing people in contact with the life on a farm makes Rick and Anne very 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 outdoor life with us and produce delicious artisanal products.



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

# Geertjes Hoeve Menu



### Allergy-information

Do you have an allergy or intolerance? Please let us know before you order! Do you have diet wishes? Ask about the possibilities at the bar

#### Meaning of the symbols

☞ (contains) product from Geertjes Hoeve  
✓ vegetarian

### Contact

Geertjes Hoeve  
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