

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



## SOUP

- ✓ Tomato bell pepper soup € 6,50  
*Homemade tomato bell pepper soup with herbs, crème fresh, bread from Menno and herb butter*



## SALAD

*Our salad is served with fresh bread from Menno*

- ✓ Crazy-goat salad € 10,95  
*Salad of mesclun with homemade fresh goat cheese from our own cheese factory*



## TOAST

*Our toast is made with fresh bread from Carl Siegert from Harmelen and cheese from our own farm*

- ✓ Cheese € 4,50
- Ham and cheese € 4,50
- Goat cheese, bacon and thyme € 6,50



## SANDWICHES

– choice of white or waldkorn sandwiches –

- ✓ Young cow cheese or goat cheese € 5,95  
*With cucumber, lettuce and honey-herb dressing*
- ✓ Old cow cheese € 6,50  
*With cucumber, lettuce and mustard-honey dressing*
- ✓ Old goat cheese € 6,95  
*With cucumber, lettuce and figs dressing*
- ✓ Egg salad € 7,50  
*With homemade egg salad from organic eggs, mayonnaise, mustard and chili-powder*
- ✓ Veggie € 7,95  
*Delicious sandwich topped ratatouille of 3 vegetables, mesclun and homemade herb pesto*
- ✓ Geertjes fresh goat cheese € 8,95  
*Warm sandwich with homemade fresh goat cheese with lettuce and honey and walnuts*
- Geertjes ham € 8,95  
*Sandwich warm smoked gammon from the farm with honey-musterd sauce*
- Smoked chicken € 8,95



## COTTAGE CHEESE

*Our goat cottage cheese is mild, full and creamy. We produce it in our own cheese factory.*

- ✓ Cherries favourite € 4,50  
*On a bottom of crispy apple cinnamon granola, our delicious homemade cottage cheese from the goat topped off with cherries and chocolate*
- ✓ Farmers favourite € 4,50  
*On a bottom off honey cake and muesli, our delicious homemade cottage cheese from the goat topped off with honey and walnuts*



## FRENCH TOAST

- ✓ Homemade traditional French toast  
 2 pcs with cinnamon sugar € 4,50
- ✓ 2 pcs with hot cherries, whipped cream and cinnamon sugar € 6,95



## PANCAKES

- ✓ Syrup and/or sugar € 6,-
- ✓ Cinnamon sugar € 6,-
- ✓ Nutella € 7,25
- ✓ Caramel € 7,25
- ✓ Strawberry-rhubarb confiture € 7,25
- ✓ Ginger confiture € 7,25
- ✓ Raisins and cinnamon € 8,25
- ✓ Warm apple compote € 8,25
- ✓ Cheese € 8,25
- ✓ Goat cheese € 8,25
- Bacon or ham € 8,25
- Bacon and cheese € 9,25
- Bacon and goat cheese € 9,25
- Bacon and warm apple compote € 9,25
- Ham and cheese € 9,25
- Ham and goat cheese € 9,25
- ✓ Warm berries and whipped cream € 9,50

*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.*



# LUNCH



## LITTLE FARMERS

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



## FRUIT

*Fruit from the Haarse Gaard in Haarzuilens*

- Apple € 0,60
- Pear € 0,60
- Banana € 0,95

### 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



## DRINKS

### Coffee

Cup of coffee	€ 2,40
<i>Traditional made coffee from quality supplier Doresip</i>	
Boerenbakkie	€ 2,95
<i>The Dutch way, with frothed milk</i>	
Boerenbakkie XL (latte XL)	€ 3,75
Boerenbakkie caramel	€ 4,95
<i>Caramel latte with whipped cream</i>	

### Tea

Cup of tea	€ 2,40
<i>Organic tea from Bradley</i>	
Polderkolthee	€ 2,95
<i>Organic herb tea from Holland.</i>	
Fresh mint tea with honey	€ 3,75
Fresh ginger tea with lemon	€ 3,75
Fresh ginger-cinnamon tea with orange	€ 3,95

### Hot chocolate

*Homemade hot chocolate, the traditional way with Droste cacao*

Hot chocolate	€ 2,95
<i>With whipped cream</i>	+ € 0,60

### Cold drinks

Geertjes goat milk	€ 1,95
Buttermilk (cow)	€ 1,95

### Organic drinks

Apple juice	€ 2,80
Orange juice, apple-elderberry,	€ 3,25
Apple-pearjuice, apple-strawberry juice	€ 3,25
Apple- rhubarb juice, tomato juice	€ 3,25

Apple "diksap" / Strawberry lemonade	
	Glass € 1,10 Bottle € 4,50

Coca cola, Cola-zero, Fanta, Cassis,	€ 2,75
Sprite, Tonic, Bitter lemon, rivella	€ 2,75
Fuzetea sparkling, Fuzetea green,	€ 2,75
Fuzetea mango, Fuzetea peach	€ 2,75
Chaufontaine red/blue	€ 2,50
Fristi, Chocomel (cold)	€ 2,80



## TREATS

Vanilla cake	€ 1,95
Butter cake, <i>homemade</i>	€ 2,50
Carrot cake, <i>homemade *lactose-free</i>	€ 2,95
Brownie, <i>homemade</i>	€ 3,50
Cake, <i>*lactose and gluten free</i>	€ 3,25
Brownie muffin, <i>*gluten free</i>	€ 3,95
Apple pie from Abrona	
<i>without whipped cream</i>	€ 4,25
<i>With whipped cream</i>	+ € 0,60
Cheese cake	€ 4,95
Farmers sweets (see the bar)	€ 1,95
Spelt- fruit/almond cookie <i>*sugarfree</i>	€ 1,75
Crisps	€ 1,25
<i>paprika, naturel or nibbit</i>	



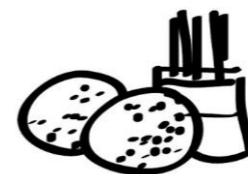
## BEERS AND WINES

De Leckere pilsener	€ 3,40
De Leckere special beer	from € 4,50
<i>See our beer menu for our big assortment of special beer from De Leckere</i>	
Radler 0.0 %	€ 3,40

	Glass	Bottle
White wine	€ 3,95	€ 17,-
<i>Oveja Negra Verdejo. Expressive, with a twist of gooseberries and lemon.</i>		

Rose wine	€ 3,95	€ 17,-
<i>Oveja Negra Garnacha. A rose wine with depth. Grapefruit and red berries. Open and complex</i>		

Red wine Tempranillo	€ 3,95	€ 17,-
<i>Oveja Negra Tempranillo. Fruity, elegant and cool. With fresh fruit.</i>		



## SNACKS

✓ Basket of bread	
<i>With herb butter</i>	€ 2,75
<i>With herb butter and tapenade</i>	€ 3,75
✓ Nacho's, <i>an oven plate with nacho's</i>	€ 8,50
<i>With crème fraiche, chili sauce and cheese</i>	
Bitterballen	
<i>Kwekkeboom bitterballen with mustard</i>	
	8 pcs € 8,95
	20 pcs € 18,-
✓ Vegetable bitterballen	8 pcs € 8,95
✓ Cheese fingers with chili sauce	
	8 pcs € 7,95
	20 pcs € 16,-

### from 2pm

✓ Geertjes cheese board	€ 8,95
<i>6 different cheeses with cheese dipping</i>	
✓ Farmers wife plate	€ 8,95
<i>A plate with special cheeses: goat brie, fresh goat cheese, blue and red cheese, dates-figs bread and toast</i>	
Farmers plate	€ 8,95
<i>A plate with meats, ham with mustard-dill sauce, dry sausage from the geertjes hoeve, farmer's sausage and smoked ham</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 live 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



### Opening hours

The farm is open all year round

Wed - sat	10am – 5pm
Sunday	11am – 5pm
Ma - di	closed, open during school holidays.

*For groups we are happy to make exceptions to our opening hours*

### Contact

Geertjes Hoeve  
Rick & Anne van Rijn  
Thematerweg 5  
3455 SM Haarzuilens

[www.geertjeshoeve.nl](http://www.geertjeshoeve.nl)  
030 – 677 50 53  
[anne@geertjeshoeve.nl](mailto:anne@geertjeshoeve.nl)