

English Menu



www.fanfaregiethoorn.nl

For fun and so much more

Snacks and small appetizers

Farmers bread

6,75

With Hummus and tomato/nuts dip

Giethoorn appetizer adventure

A surprise from the chef. Both warm and cold.

(10 x) **12,50** (20 x) **21,00** (30 x) **28,50**



De Jong "bitterballen" typical Dutch

(8 stuks) 7,75 (16 stuks) **13,50**

With mustard mayonnaise

The best Dutch warm snacks

(8 stuks) 8,75 (16 stuks) **14,50**

meatballs, chicken nuggets, cheese soufflés and veal bitterbal

Truffle fries with Parmesan cheese

6,75

with truffle mayonnaise and salt

Olives & Smokehouse almonds

5,00

From Gotjé. A family company in Amsterdam.

Reypenaer Cheese

8,50

With picalilly mayonnaise

Big board off appetizers de luxe

27,50

Farmers bread, aiolie, olives, smoked salmon, Dutch shrimps, sardines, Reypenaer cheese, mackerel, pastry with mushrooms, chickenwings, carpaccio, almonds, vegetables with hummus

Can of sardines 'la perle des dieux' **11,50**

Imported from France, with lime, toast and butter

Wine tasting

12,50

Our wine shelf Wine tasting of five different wines. We have made a selection of our wines with a Dutch touch. A nice way to taste different wines



Beer tasting

12,50

5 different kinds of beer Our beer shelf Beer tasting of five different beers. We have a selection of our Dutch beers made with Of course our own Geytbier. A nice way to taste different beersDutch



Jenever/Gin tasting

12,50

Tasting of Dutch "Van Wees" gin.

Allergies? Please tell us!

Green dishes are vegetarian

Summer favorites



Aperol spritz (always tasty) **6,50**
Iced with Cava, sparkling water and oranges

Limoncello spritz **6,50**
Limoncello, Cava, limes, sparkling water, ice

Long Island iced tea **8,50**
Vodka, tequilla, rum, tripled sec
lemonjuice and cola

Cuba Libre **7,50**
Like the Havana live!!

Hugo **6,50**
Home made with Cava, fresh mint, lime

Mojito **7,50**
A Cuban drink with rum, lime juice, sugar,
sparkling water with ice and fresh mint

Mojito Strawberry **7,50**

Sangria glass **5,00**
0,5 ltr. **11,50**
1 ltr. **19,50**

Champagne Deutz  **57,50**

Fresh tea Served with honey

Fresh tea choose from 3,75

Fresh mint
Fresh orange
licorice sticks
Fresh ginger
Fresh lemon
Cinnamon
Star anise

Non alcoholic

Crodino **3,75**
Sparkling bittersweet and refreshing

Homemade icetea **3,75**
Our chef makes it with his own recipe

Homemade lemonade **3,75**
From lemons and grapefruit



Homemade Ginger Ale **3,75**
With ginger, fresh mint and lime

Virgin Mojito **4,75**
Lime juice, sugar, sparkling water with crushed
ice and fresh mint

Virgin Watermelon Mojito **4,75**
Watermelon, sugar, sparkling water, crushed
ice and fresh mint

Enjoy the moment!

FANFARE

BREAD SPECIALTIES

*All with daily baked fresh farmers bread
(dishes can be ordered till 16.00)*

- | | |
|--|--------------|
| "Croque Monsieur" | 8,50 |
| Toasted bread with ham and cheese with Béchamel sauce on top | |
| Croquettes Roll | 9,50 |
| Two meat croquettes with mustard mayonnaise | |
| Vegetarian Croquettes Roll | 9,50 |
| Croquettes with vegetables | |
| Lunch Fanfare | 9,50 |
| Warm ham with baked mushrooms, onions, sweet peppers and sate sauce | |
| Homemade Fanfare burger | 17,50 |
| 100% beef burger, medium baked, with bread, parmesan cheese, caramelized onion, tomato, truffle mayonnaise and fries | |
| Farmers bread with smoked salmon | 11,50 |
| lime mayonnaise, red onion and capers | |

Allergies? Please tell us!
Green dishes are vegetarian

MEAL SALADS

- | | |
|--|--------------|
| Summer Salad | 11,50 |
| Little gem - celery - water melon - salad - cherry tomatoes - red lentils - cucumber - garlic croutons - linseed | |
| Salad Fish | 16,50 |
| Zander – smoked salmon – mackerel | |
| Salad beef | 14,50 |
| Fried steak marinated in an oriental sauce – pesto – mushrooms - onion | |
| To make your meal complete | |
| Truffle fries with Parmesan cheese | 6,75 |
| with truffle mayo and salt | |

Gieters noon 13,75

Farmers bread - cup of soup - smoked salmon - lime mayonnaise – pepper - 2 croquettes rendang - old cheese – rib eye carpaccio



WHAT TO CHOOSE?

OUR STARTERS

Farmers bread		6,75
With hummus and tomato dip		
Sharing starters		p.p. 13,75
Fish, meat and soup		
Rib Eye Carpaccio		11,50
Green asparagus, sweet/sour cucumber, truffle mayonnaise		
Tomato ravioli		9,75
Stuffed with baked spinach and mushrooms		
Smoked Salmon and mackerel		11,50
dill mayonnaise and salad		
Can of sardines 'la perle des dieux'		11,50
Imported from France, with toast, lime and butter		
Escargots	6 pcs	9,75
	12 pcs	13,75
From the oven with butter and herbs, served with toast		

CUP OF SOUP?!

Tom kha kai	7,50
Thai chicken soup, coconut milk, lemongrass	
Onion soup	6,00
With croutons and rasped cheese	

MAIN COURSES

All served with vegetarian Russian salad and a sweet potato from the oven

Tomato ravioli **16,50**
Stuffed with baked spinach and mushrooms

Pasta Tartufo **17,50**
roasted tomatoes- mushrooms- truffle

King prawns pasta **19,50**
Pasta with spicy king prawns, vegetable and Parmesan cheese

Fish and chips **17,50**
Lightly breaded fish, chips and homemade tartar sauce

Grilled Spareribs **21,50**
Served with fries, garlic sauce and chili sauce



Homemade Fanfare burger **17,50**
100% beef burger, medium baked, with bread, brie cheese, caramelized onion, tomato, truffle mayonnaise and fries

Burger with duck liver **22,50**

Maharaja chicken curry **20,50**
Slightly spicy with rice, sour cucumber and seroendeng

Roasted pork **19,50**
Roasted pork from a nearby farm. Marinated in honey, muscovado sugar and our own goat beer, slowly cooked at 62°C

“Texels” Lamb **23,50**

One slowly cooked knuckle, gravy and vegetables



Steak in little pan

Small	(150 gr)	18,50
Medium	(200 gr)	22,50
Big	(300 gr)	27,50

Fanfare mixed grill (min. 2 persons) **p.p. 27,50**
Steak – spare ribs – roasted pork

Side dishes

Season vegetables	3,50
Chips, mayonnaise	3,50
Truffle Fries with Parmesan and truffle mayonnaise	6,75
Mushroom sauce	2,50
Pepper sauce	2,50
Bleu cheese sauce	2,50
Garlic butter	2,50
Baked duck liver	5,00

For the Kids

(till 10 years old)

Small soup Choice of a home-made soup	2,75
Kids pancake With syrup and powdered sugar	4,75
Kids plate with chips and a snack Minced-meat hotdog or chicken wings or a beef croquette with applesauce and mayonnaise	7,25
Pasta Bolognese Kids portion with cheese	7,50
Spareribs or mini Fanfare burger With chips and mayonnaise	9,95
Children's ice cream with surprise	4,

COFFEE SPECIALS WITH CREAM

Irish coffee (with Irish whisky)	6,50
French coffee (with Grand Marnier)	6,50
Italian coffee (with Amaretto)	6,50
Spanish coffee (with Tia Maria)	6,50

DESSERTS

Vanilla ice cream with strawberries And whipped cream	8,50
Crème Brûlée Vanilla ice cream and whipped cream	7,25
White chocolate lady White chocolate ice cream, chocolate sauce, crumble Tony Chocology salted caramel	7,50
Chocolate peanut butter Peanut butter crunch, milky chocolate, caramel, brownie cake, cream	8,50
Red Velvet cake-Vanilla Ice Chocolate, buttermilk, cream cheese frost	7,50
Tasting dessert (minim. 2 pers.) p.p. For dessert lovers	9,00



Glass of dessert wine	5,00
Coffee Complete Choice of coffee with chocolates and a small liquor	6,50

Hot drinks

Café lungo 2,65 / 3,50

Americano 2,65 / 3,50

Espresso 2,65 Doppio 3,50

Espresso con panna 4,50

Cappuccino 2,85 / 3,60

Chai Tea Latte 3,75

With espresso 4,25

Latte macchiato 3,75

A delicious latte macchiato in three layers

Latte macchiato 4,25

Salted caramel

Latte macchiato 4,25

Brownie

Latte macchiato 4,25

Apple pie

Hot chocolate milk 3,40

Make your own chocolate with white and brown Callebaut chocolate pearls
with rum or amaretto 6,50

With whipped cream +0,60



Fresh tea Served with honey

Fresh tea to choose from 3,75

Fresh mint
Fresh orange
Licorice sticks
Fresh ginger
Fresh lemon
Fresh thyme
Cinnamon
Star anise



Tea 2,65

In different flavours

hot water 1,50

Homemade pastries

Homemade cookies 1,50

Apple pie with cream 3,75

Arretjescake with cream 3,25

Chocolatecake with biscuits and cream

Gietsere soes 4,25

A puff with chocolate sauce and eggnog

Red Velvet cake with cream 4,50

DRINKS

Fruitjuice & Sodas

- Fresh orange juice 3,75
- Homemade ice tea 3,75
- Homemade lemonade 3,75
- Homemade Ginger Ale 3,75
- Dubbelfris apple & peach 2,80
 - Apple juice 2,80
 - Rivella 2,80
 - Crodino 3,75
- Bitter lemon 2,65
 - Tonic 2,65
- Coca Cola (zero) 2,65
- Fanta orange or berries 2,65
 - Sprite 2,65
- Spa Blauw of Rood 2,65
- Fuze tea Sparkling Lemon 2,80
- Fuze tea Green Tea 2,80
- Fristi, Chocomel 2,80
- 0,75 liter of sparkling or still water 5,00
- Iced water with lemon,
oranges and fresh mint 3,00



Draft beer

- Grolsch Premium pilsner (25cl) small 2,80
- Grolsch Premium pilsner (40cl) med 4,25
- Grolsch Premium pilsner (50cl) large 5,50

- Geytbier Gekkigeyt (trippel) 4,80
- Weizen van Grolsch (30cl) 4,80
- Weizen van Grolsch (50cl) 6,00
- Grimbergen Dubbel 4,80

Our draft beers are changing, ask us

Bottled beer

- Grolsch 0,0 % (non alcoholic) 3,50
- Radler 0,0 % / 2,0 % (with lime) 3,75
- Liefmans rosé beer 3,75
- La Trappe blond 5,00
- La Trappe tripel 5,40
- La Trappe witbier (white) 4,80
- Duvel, Pauwel Kwak (Belgium beers) 5,40

Ciders

- Somersby apple 3,75
- Somersby blackberry 3,75

We are brewing our own local "Geytbier"
since June 2016
with ingredients from the "Weerribben-Wieden"

- Geytbier Zonnigeyt (Sunny goat)
(blonde) 4,80
- Geytbier Gekkigeyt (Crazy goat)
(tripel) 4,80
- Geytbier Bockigeyt (Male goat)
(dark beer) 4,80

DISTILLED & LIQUOR

Amsterdam Van Wees Gin	2,75
'old' Gin Van Wees	3,25
Eggnog with cream	3,50
Corenwein van Wees	3,75
Sonnema Berenburg, Fanfarebitter	2,90
Port red/white, Martini red/white	4,00
Havana rum white or brown	4,25
Havana 7 years	5,25
Smirnoff Wodka	4,25
Tequila 1800 reposado	5,00
Jose Cuervo especial Tequila	4,25
Sambuca, Grappa	4,25
Passoa, Safari, Malibu	4,25
Campari	4,25
Amaretto, Baileys, Cointreau	4,25
Licor 43, Drambuie	4,25
Grand Marnier, Tia Maria	4,25
Remy Martin vs 3y	4,25
Remy Martin vsop 5y	5,25

Gin-tonic

Mombasa 9,50
Fever-Tree tonic water, cinnamon sticks
Mombasa Strawberry 9,50
Fever-Tree tonic water, dried strawberries
Bulldog Engeland London 10,50
Fever-Tree tonic water, lemon and juniper berries
Hermit Dutch 11,50
Fever-Tree tonic water, orange and fresh mint
Hendricks Gin 10,50
Fever-Tree tonic water and fresh cucumber
Gin & Jonnie Dutch 10,50
Fever-Tree tonic water, orange and star anise



WHISKEYS

Jameson	4,50
Irish whiskey	
Famous Grouse	4,50
Scotch whiskey	
Jack Daniels	4,50
American whiskey	
Four roses	4,50
Bourbon Kentucky whiskey	

MALT WHISKYS

Glenmorangie	7,25
Port Wood Finish, Highland	
Glenmorangie	6,25
10 years old, Highland	
Cragganmore	6,25
12 years old, Speyside	
Balvenie Caribbean cask	7,25
14 years old, Speyside	
Lagavulin	8,25
16 years old, Islay	
Talisker	6,75
Skye, Islay	
Glenkinchie	6,25
10 years old, Lowland	
Bowmore	6,25
12 years old, islay	
Oban	7,75
14 years old, Highland	
Springbank	7,75
10 years old, Campeltown	
Highland Park	13,50
18 years old, Orkney Islands	
The Glenrothes	6,25
Select reserve, Speyside	
Millstone	7,50
5 years old, Dutch	
Amrut	7,50
2013, Indian	

Sparkling wine

Prosecco Italia

🍷 24,50 🍷 4,50

Champagne "Deutz"

Brut Classic 🍷 57,50

White wine

Elevado Selected White, Sauvignon blanc/
Chardonnay, Mendoza

🍷 19,50 🍷 4,00

Tommasi, Masseria surani Arthemis, Fiano

🍷 24,50 🍷 4,75

Swartboom, Chardonnay/ Chenin Blanc,
Western Cape, Zuid Africa

🍷 24,50 🍷 4,75

Portillo, Sauvignon Blanc, Argentina

🍷 26,50 🍷 5,00

Delas, Viognier

🍷 24,50 🍷 4,75

Rosé wine

Selected Cazal Viel Rosé

🍷 19,50 🍷 4,00



Red wine

Elevado Selected Red,
Mendoza, Cabernet Sauvignon-Shiraz

🍷 19,75 🍷 4,00

El Castilla, Syrah, Spain

🍷 26,50 🍷 5,00

Portillo, Malbec, Argentina

🍷 24,50 🍷 4,75

Pinot noir "Salentein barrel selection"

🍷 32,50 🍷 6,50

Tommasi,
Corvina/Rondinella/Vernese/Molinara,
Veneto Italië

🍷 34,50 🍷 6,50

Non Alcoholic wines

Vintense Chardonnay 🍷 200ml 4,75

Vintense Merlot 🍷 200ml 4,75

Henkel sparkling wine 🍷 200ml 4,75

