

WELCOME TO HULSCHER'S



TWO BROTHERS WITH VERY CONFLICTING PERSONALITIES AND IN SPITE OF THAT ON A SIMILAR MISSION: TO CONQUER THE WHOLE WORLD WITH THEIR PASSION AND LOVE FOR GOOD FOOD! THESE CONTRASTS CAN BE FOUND EVERYWHERE IN THIS HISTORICAL DINING HOUSE. BUT EVEN MORE IMPORTANT, THE MISSION OF THE BROTHERS IS STILL GOING STRONG.



— SANDWICHES

REUBEN SANDWICH	12
<i>Rye bread, pastrami, sauerkraut, cheese, Russian dressing</i>	
SMOKED EEL WITH DUTCH SHRIMPS	12
PULLED "JACK FRUIT" SANDWICH	10
<i>Lettuce, onions, sundried tomatoes, coleslaw</i>	

— SALADS

CHICKEN TANDOORI SALAD	14/17
POKÉ BOWL WITH SALMON AND TUNA	16/19
SALAD WITH APPLE, PEAR AND GOAT CHEESE	13/16

— SOUPS

THAI CHICKEN SOUP WITH SHRIMPS	9
PARSNIP-SAUERKRAUT SOUP WITH CRISPY BACON	8

— APPETIZERS

FINE DE CLAIRE NR. 2 / GILLARDEAU NR. 3 PER PIECE	3
CAVIAR 10 GR.	22
ROULEAU OF SMOKED CHICKEN	10
SMOKED BEEF CARPACCIO	14
TARTARE OF MARINATED SALMON	12
VITELLO TONNATO	12
FLAMMKUCHEN WITH FRESH FIGS, GOAT CHEESE AND GRILLED PEPPER	11

— G.J. HULSCHER'S SEAFOOD

G.J. HULSCHER'S FISH SELECTION	42
PAN FRIED HALIBUT FILLET	24
GRILLED SALMON STEAK	21
PAN FRIED PLAICE	30
DUTCH 'MOSEL PAN'	22

— LOBSTER

LOBSTER FROM THE GRILL	DAILY PRICE
STEAMED LOBSTER	DAILY PRICE
GRATINATED LOBSTER WITH HOLLANDAISE SAUCE	DAILY PRICE

— M.J. HULSCHER'S PREMIUM GRILL

SOUS VIDE ENTRECOTE, MARINATED IN MISO (300 GR.)	28
DRY AGED BLACK ANGUS RUMPSTEAK (250 GR.)	32
MIXED GRILL	24
LAMBSRACK WITH CRISPY SWEETBREAD	32
BRINED PORK'S LONGRIB	22

THE NUMBERED STEAK

Already in 1870 we started numbering our world famous steaks. By these numbers cooks and waiters knew which table they had to serve the steaks. Many wealthy people, journalists and stock exchange speculators visited the restaurant that got international attention. Since the start we already sold nearly six million numbered steaks. If the number on your steak end with '00' we have a special surprise for you.

— HULSCHER'S CLASSICS

THE NUMBERED STEAK ROSSINI (200 GR.)	30
TACO FISH & CHIPS	19
HULSCHER'S BURGER	17
CANNELLONI, FILLED WITH RICOTTA, SPINACH AND GRATINATED WITH A CHEESE SAUCE	19

— SIDE DISHES

SKIN ON FRIES	4
CAJUN POTATO WEDGES	4
COLESLAW	4
HASSELBACK POTATO WITH PARMESAN CHEESE	4
SEASONAL VEGETABLES	4

— SAUCES

SAUCE BORDELAISE	2
SAUCE HOLLANDAISE	2
HERBBUTTER	2
CHIMICHURRI	2

— DESSERT

RASPBERRY MOUSSE WITH LEMON CREAM	8
POPPY SEED CAKE WITH MASCARPONE CARAMEL	8
CHOCOLATE MARQUISE WITH COFFEE CREME FRAICHE	8
STILTON MOUSSE IN A RING OF NUTBREAD	11

— SPECIAL COFFEE

VANILLA COFFEE	5
Coffee, milk, vanilla syrup, whipped cream	
MOCHA COFFEE	5
Coffee, milk, mocha syrup, whipped cream	
CARAMEL COFFEE	5
Coffee, milk, caramel syrup, whipped cream	
HAZELNUT COFFEE	5
Coffee, milk, hazelnut syrup, whipped cream	
CHAI LATTE	5
Black tea, variety of spices, sugar, milk, whipped cream	
VANILLA CHAI LATTE	5
Black tea, variety of spices, sugar, milk, vanilla syrup, whipped cream	

— SPECIAL COFFEE WITH ALCOHOL

AMSTERDAM COFFEE	8,5
Coffee, cinnamon liqueur, whipped cream	
IRISH COFFEE	8,5
Coffee, Irish whiskey, sugar, whipped cream	
SPANISH COFFEE	8,5
Coffee, Tia Maria or Licor 43, whipped cream	
ITALIAN COFFEE	8,5
Coffee, Amaretto, whipped cream	
FRENCH COFFEE	8,5
Coffee, Grand Marnier, whipped cream	
BAILEYS COFFEE	8,5
Coffee, Baileys, whipped cream	
HULSCHER'S COFFEE	8,5
Coffee, vanilla liqueur, chocolate liqueur, whipped cream	