

Dinner

At Spaarne Gasthuis, we prioritize sustainability, health, and catering to your preferences as much as possible.

In the afternoon, our hospitality staff will visit you to discuss your dinner choices. If your diet or consistency needs to be adjusted, you will require a different menu, which you can request from the hospitality staff.

1.Choose your meal
Select a menu or a salad.

2. Customize your dinner?

You can combine menus from the same day or choose from one of the alternative options listed under the menu.

3. More or less hungry?

Let us know, and we will adjust the portion size accordingly.

4.ls your guest dining with you?

Including dessert and a beverage, the cost is €7.50 per person. Kindly inform us at the time of placing your order.

Serving times starting from:

Breakfast 07:45 | Coffee/tea 09:45 | Lunch 11:45 | Coffee/tea 13:45 Beverage round 16:45 | Dinner & dessert from 17:15 | Coffee/tea 19:00 Planning to eat later? Please let us know when ordering



Mixed greens, cucumber, cherry tomatoes, roasted chicken breast, boiled egg, dressing, and a slice of bread. 33*

Vegetarian option: egg and nuts

Oriental salad

Mixed greens, pearl couscous, olives, grilled vegetables, and roasted chicken breast. Vegetarian option: egg and nuts

23*



Dessert*

mo	Pearl couscous with vegetables and Provencal quorn with garlic sauce	Chicken meatball with gravy, green beans and boiled potatoes	Stewed hake fillet with hollandaise sauce, carrots and potato-celeriac puree	Mango-orange trifle
tu	Spring mash with smoked sausage and gravy	Beef stew (hachee), red cabbage with apple and mashed potatoes	Stuffed chicken roulade with mustard sauce, spinach and boiled potatoes	Strawberry-quark dessert
we	Meatballs in tomato-pesto sauce with ratatouille and macaroni topped with grated cheese	Braised beef with gravy, cauliflower with cheese sauce and mashed potatoes	Cod fillet with currt sauce, potato pie and carrots	Lemon trifle
th	Curry masala with green beans and rice (multigrain) V 15*	Chicken meatball with gravy, broccoli and mashed potatoes	Macaroni bolognese	Fruit yogurt with amaretti cookies
fr	Paella with Mexican vegetables	Beef stew (hachee), red cabbage with apple and mashed potatoes	Stewed hake fillet with mustard sauce, green beans and potatobeetroot puree 28*	Banana-chocolate dessert
sa	Potato pie, broccoli and an omelet with gravy	Braised cod fillet with mustard sauce, spinach and mashed potatoes	Bami (fried noodles) and a chicken skewer with satay sauce	Quark cheesecake with forest fruits and Biscoff cookies
Su	Burger with gravy, carrots, and sugar snap peas with baby potatoes	Braised beef with gravy, cauliflower with cheese sauce, and boiled potatoes.	Battered fish fillet with remoulade sauce, mixed vegetables, and diced potatoes	Pineapple-curd dessert with coconut

*Number of grams of protein per meal The desserts contain at least 10 grams of protein Halal (H): A halal option is also available for the chicken and beef dishes

√ vegetarian

Alternative options (available daily)

Meat, fish, or vegetarian • Chicken breast • Stewed cod fillet • Vegetarian burger • Omelet

Gravy • Gravy

Vegetables • Broccoli • Carrots

Starch • Brown rice

