

ANNO **DE** 1952
**LUNTERSE
BOER**

We are inspired by the rythm of the seasons, and like working with as many local products as possible. That's why our veal comes from Beeck-Hoeve in Barneveld, our vegetables from De Groenerie in Harskamp and our biological cheeses are from Remeker in Lunteren. Besides our restaurants, we also have 18 cosy hotelrooms for a relaxing and pleasant stay. A business meeting or a festive gathering....

Special moments are celebrated at de Lunterse Boer!

Ko & Corine Bostelaar

Chef's Surprise Menu

Our chef and his team create a tasteful menu on a daily basis. Our Chef's Menu is including local bread and frites with mayonnaise.

4-courses | 59.5

5-courses | 67.5

6-courses | 77.5

All-in menu

We are happy to take care of all your wishes, with our 'All-In' menu. This includes the number of dishes of your choosing, while we pair this with matching wines and water on the table. To close your night, we will serve you coffee or tea with 2 chocolates from Melk & Puur in Ede.

All-in Chef's Menu:

4-courses all-in | 99.5

5-courses all-in | 112.5

6-courses all-in | 129.5

Wine Pairing

Our wine pairing is carefully chosen by our sommelier, with the help of de Heeren van de Wijn, Ovino and Berghorst Wijnimport.

Wine-pairing | 7.75 per glass

Bob-pairing | 4.25 per glass

Do you have any allergies or dieet wishes? Please let us know!



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Starters

Poultry Terrine

Wild garlic | spring salad | lardo | truffle vinaigrette | 18.75

Beef carpaccio

Parmesan | mustard salad | pine nut | sun-dried tomato | pesto | 17.5

Mackerel

Ceviche | mango chili | dill oil | pickled shallot | bronze fennel
mango chutney | 17.5

Mini Burrata

Nasturtium | radish | cucumber gazpacho | lime sorbet | 15

Chef's surprise

Enjoy changing creations and be surprised | 14

Soup

Zucchini soup

Zucchini | dill | crème fraîche | 9.5

Seasonal soup

Matching garnish | 9.5

Vegetarian option

Hot Starters

Can be ordered as Entremet

Pork belly

Grilled | sweet potato espuma | oriental seafood compote | 19.75

Scallops

Hollandaise | bacon crumble | herring caviar | 19.75

Chef's surprise

Enjoy changing creations and be surprised | 14.5



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Main Courses

Bommelerwaard Chuck Steak

Grilled asparagus | onion compote | roasted oyster mushroom | black garlic jus
33.5

Redfish fillet

Carrot & ras el hanout compote | carrot cream | citrus beurre blanc | 28.5

Green Asparagus Ravioli 🌿

Filled with green asparagus cream | pine nuts | Parmesan | green herbs
ricotta lemon | 25

Lamb Stew

Slow-cooked lamb stew | garlic mousseline | seasonal greens | basil | cinnamon
28.5

Chef's surprise

Enjoy changing creations and be surprised | 26.5

Lunterse Boer specialties

Tournedos

Beef tenderloin steak | hazelnut | baby potatoes | spring onion
romanesco | house-made jus | 45

Sole à la meunière

Pan-fried in butter | seasonal vegetables | capers | lemon | 54.5

Veal tomahawk from Beeck-Hoeve

300–350 g | buckwheat | seasonal vegetables | veal jus | 47.5

Side dishes

Frites with mayonnaise | 4.5

Frites met truffle mayonnaise and Parmesan | 5.5

Fresh summer salad | arugula | pine nuts | 4.5



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Desserts

With the best ice cream from IJssalon Zoet uit Eerbeek

Vanilla & Chocolate

milk chocolate ice cream | crème patisserie | white chocolate bonbon | macaron
red fruit | 14.5

Tiramisu 2.0

Orange ice cream | mascarpone | citrus limoncello | ladyfingers | 14.5

Coupe DLB

Sorbet ice cream | fresh fruit | "kletskep" | whipped cream | 10.5

Cheese board

Various types of cheese from "Kaas van Kees" | nuts | fig bread | 15

Chef's surprise

Enjoy changing creations and be surprised
11.5

Matching glass of dessertwine

7.75

Foreign coffees

Irish | French | Italian | Spanish | DOM | 9

To accompany your coffee or tea, would proudly serve you the chocolates
from Melk&Puur from Ede | 1.75 each

