

The De Jonge Ladies  
also welcome you for  
Parties - Drinks - Punting  
Pleasure trips - Meetings  
Overnight Accommodation  
and Arrangements



# LUNCH MENU

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 /hotelgiethoorn

 /damesvandejonge

*de dames* VAN | Hotel-Restaurant  
**de Jonge**  
GIETHOORN



**Kom eens lekker op de thee bij de dames. We serveren heerlijke high tea op het terras of in de tuinkamer voor € 24,50 per persoon (minimaal twee personen)**



## **Hospitality, it's in our nature**

At the Dames van de Jonge, we have given traditional Dutch and authentic regional dishes a new look. If this is not for you, we can also produce something completely different. Just tell us what you would like. We use mainly local and organically-produced ingredients such as fish, meat, dairy and vegetables from the surrounding region and herbs that are grown in our own herb garden.

**You can choose from different starters, entrees, main courses and desserts, which change with the seasons. Because we work with fresh produce, a specific product may be out of season, for which we ask your understanding.**

**Our staff can tell you more about any allergens that our dishes may contain.**





## Three generations of hospitality

Geesje de Jonge started renting out rooms in 1958 (even the rooms of her own children). In the beginning of the sixties, when tourism started to develop in Giethoorn, these types of initiative were quite popular: taking pot luck as a guest and being a real part of the family. 'Fanfare' (a film by the Dutch producer Bert Haanstra), which was set in the fifties, increased Giethoorn's attraction for tourism.

Granddad De Jonge had a contracting firm and Grandma also wanted to run a business. There was a need for growth and Granddad started to expand.

All the guests had supper with the family

This was the first step from a Bed & Breakfast with cold running water to a Guesthouse with wash basins and hot and cold running water in every room. All the guests had supper with the family and Geesje entertained her guests – who came from all over the world - without speaking any foreign language and with only a few years of primary education.

## Soft drinks & Dairy

Spa Blue non-sparkling water or Spa Red sparkling water (big bottle) 6,00 (small bottle) 2,00	
Coke (regular or diet)	2,20
Fanta	2,20
Cassis	2,50
Sprite	2,20
Tonic	2,50
Bitter Lemon	2,50
Rivella	2,50
Ice Tea	2,50
Ice Tea green tea	2,50
Organic Orange juice	3,25
Organic Apple juice	3,25
Weerribbenzuivel dairy milk (hot or cold)	2,00
dairy buttermilk	2,75
Chocolate milk hot with whipped cream	2,75 3,50

## Dutch Distilled

Dutch gin (young or old)	2,70
Corenwijn (malt wine)	3,80
Dutch lemon gin	3,80
Dutch blackcurrant gin	2,70
Brandy	2,70
Frisian gin bitters	2,70
Jägermeister	3,00
Eggnog	3,50

## Beers

Hertog Jan draught (small)	2,50
Hertog Jan draught (big)	4,50
Hoegaarden White beer	3,70
Leffe Blond beer	4,25
Leffe Dubble beer	4,50
Leffe Triple beer	4,50
Duvel beer	4,50
Non-alcoholic Radler 0.0	2,50
Bavaria malt beer	2,50

## Liqueurs

D.O.M. Benedictine	5,00
Cointreau	5,00
Amaretto	5,00
Amarula	4,00
Drambuie	6,00
Sambuca	4,00
Grand marnier	5,00
Licor 43	4,00
Tia Maria	5,00
Baileys	5,00
Limoncello	4,00
Eau de vie	4,00
Southern Comfort	5,00

## Cognacs

Joseph Guy	4,00
Remy martin v.s.o.p	6,00

## Wines

<i>please ask for the wine list</i>	
House wine White or Red (glass) 4,00	(bottle) 24,50

## From abroad

Campari	5,00
Pernod	5,00
Gin	5,00
Vodka	5,00
Bacardi	5,00

## Whiskies

Ballantine's	5,00
Chivas regal	6,00
The Famous Grouse	5,00
Glenfiddich	5,00
Frysk Hynder	7,00
Jameson	5,00
Jack Daniels	5,00
Glen Talloch	4,50
Dimple	7,00
Bushmills 10 Years malt	7,50

## Port, Sherry & Vermouth

Ruby Port	4,00
Tawny Port	4,00
Fine White Port	4,00
Sherry medium, dry	4,00
Vermouth rosso, bianco	4,00



## Borrels & Bites

Organic bitterballen (meat croquette balls, 10 pieces) with mustard	5,60
Baguette with various toppings 🥖	5,00
Op visite bij de dames, plate with various snacks (22 pieces)	12,50
Portie Nuts or Olives 🥜	2,50
Charcuterie van de Jonge, delicious cold meats to share	12,00
Lupin spring rolls (3 pieces) with spicy dip 🥙	6,50



The eldest daughter, Roelie de Jonge, soon realised that the hospitality business was rather fun, so she helped in the hotel and soon gained all the necessary diplomas. There were new innovations, a garden room, hotel rooms and a large terrace beside the waterside were added when Roelie took over the business from her mother. She developed special, multi-day arrangements for guests with boats, providing them with dinner, and accommodation; it marked a new era.

Her daughter Gabriella, although with a different surname, has worked in the hotel from a young age. She would sell regional products by the roadside, take guests out punting, and she helped in the kitchen. As more or less expected, she studied Hotel Management in Leeuwarden. Because, as well as her passion for the most beautiful area in the Netherlands she is also a passionate new media user, further training in that area in Amsterdam was a logical step. After working in marketing for a top-rank hotel chain, market leader in the domain of online hotel bookings, she exchanged the big city for the village adventure again!



With new features, the addition of a herb garden, a mini-marina, a new metamorphosis of the business, and the construction of an even larger terrace beside the waterside, the hotel is now about to enter a new phase with even more quality. Still with the same, intimate atmosphere, of course, and with the emphasis on the natural environment.

To cut a long story short, the De Jonge Ladies are the very roots of the business. The identity of the business is small scale, even if the company is ever expanding and, while acknowledging the cultural history of Giethoorn, its character is in line with the philosophy of the Dames van de Jonge: quality of life, pure food with fresh ingredients, comfort, characteristic regional hospitality and everything to

ensure optimal enjoyment of leisure time or work. The Dames van de Jonge are organising more, collaborating with many other parties such as the managers of the Society for the Preservation of Weerribben -Wieden National Park (Natuurmonumenten) the Forest Management Agency (Staatsbosbeheer), and the residents and entrepreneurs of the villages and heritage towns in the surrounding areas.



## Lunch ideas

Fish	17,50
Meat or vegetarian	15,00

Special De Dames plat du jour

These dishes are served with chips and a green salad.

## Lunch salads

<b>Tonijnfestijn</b>	10,75
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*fresh mixed salad with tuna and caper dressing*

<b>Green Geythorne</b> 🥗	11,00
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*generous green salad with goat's cheese and mixed herbs*

<b>Waterweelde</b> 🥗	12,50
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*large salad with mozzarella, tomato and garden herbs*



These salads and soups are served with fresh bread and a special Giethoorn mixed herb paste



## Pastas

<b>Pasta de dames</b>	15,50
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*pasta with tender mince meat, fresh herbs and tomato*

<b>Pasta de Jonge</b>	15,50
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*creamy pasta with fresh herbs and bacon*

## soup

<b>Uiforisch</b> 🥣	6,50
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*onion soup (the Ladies' own recipe)*

<b>Soup of the day</b>	6,00
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*soup of the day made from fresh ingredients*







## Giethoorn

The only comparison with the special village of the province of Overijssel "Giethoorn" is situated at the east coast of Italy and is called Venice. Naturally Giethoorn is not as big as her sister but stillness,

space and nature are the things that make "Dutch Venice" great. The numberless bridges that lead to picturesque farms across marvelous water, make that every visitor spontaneously falls in love with this characteristic watervillage.



Giethoorn was founded in the 13th century by monks from the Mediterranean. By working the land they found large numbers of goathorns. That is why they called the village Geythorn, which is now called Giethoorn.

Turf has played an important part in the realization of Giethoorn. By digging the peat many small and bigger lakes came into existence. To transport the turf they dug the canals and ditches. Because of this, many small houses were built on small islands which are to be reached by a small bridge or boat.

There is enough to do in Giethoorn and it is a nice startingpoint to discover the surroundings. For instance by a trip in an electric "whispering" boat. But you can have you sail around by a special touring-boat with a guide too. Or perhaps you dare to pole yourself.



## Sandwiches (hot & cold toppings)

**Broodje de stroper** 11,50

*warm meat roll with garnish*

**Ambachtelijk genieten** 7,75

*two traditionally-made meat croquettes with bread and Zwolle mustard*

**Vegetarian roll** 🥗 11,50

*roll with fried lupin and garnish on a bed of salad*

**Geythorne roll** 🥗 8,50

*goat's cheese roll with honey from the Zwerm Apiculture and a baby-leaf salad*

**Matterschipper roll** 8,50

*smoked turkey roll with salad and dressing*

**De vissersuitsmijter** 7,50

*three slices of bread with organic fried eggs and ham or cheese*

**Fluisterbroodje** 🥗 7,00

*roll with cheese and salad*

**Broodje ik zal'm** 10,50

*salmon roll with mixed salad and caper mayonnaise*



## IJs & zuivel

**Fris & Fruitig** 7,00

*lemon and fruit sorbet*

**Zoete inval** 6,75

*mocha ice and caramel*

**Weerribben weelde** 6,50

*Weerribben dairy dish with red fruit and muesli*



## Real Giethoorn pancakes

Our pancakes are prepared with flour from De Monnikenmolen in Sint Jans klooster and milk from De Weerribben

Bacon pancake 8,00

Ham and cheese pancake 9,00

Natural pancake with syrup and sugar 7,00 🥗

De Jonge pancake (brandied raisins) 10,00 🥗

Cheese pancake 8,50 🥗

Chocolate and whipped cream pancake 8,50 🥗

Giethoorn pancake 9,00

*with bacon and fried egg*

**Extras:** ginger, onion, cheese, bacon or mushrooms

1,50 each





## Holland Flower Park and Holland Giethoorn Restaurant

Holland Flower Park is situated in xinfeng Town, Dafeng in Jiangsu province. This landscape is combined with farmlands, rivers, constructions windmills and flowers. It is a relaxed tourist park which has Holland style.

Holland Giethoorn Restaurant is situated in Holland Flower Park since April, 2th. You can enjoy the beautiful view of the park and experience the original Holland Giethoorn food at the same time. Giethoorn, a famous tourist attractions, is well-known as "Green Venice". The ingredients of the restaurant are all from Holland. Gabriella, the owner of the restaurant, carefully

prepares every food. Every dishes has a special taste and you can have a nice and fresh feeling among sense of vision, tasting and smelling. The restaurant offers a clean and cozy environment for our clients and stuff. Our food has a reasonable price and is very nutritious and prepared very decently. We promise our guests to have a nice service here!




## **Baron Jansma of Haule**

Baron Jansma has been a leader in traditionally-made, honest, farmer produce and regional products for over 25 years. Products that stand out in taste and quality without unnecessary additives. You can see it and you can taste it! They deliver many of these products straight from the farm to the Ladies.

# **Focus on a number of our valuable partners**

## **De Weerribben Dairy Farm in Nederland**

A black and white cow is grazing in a lush green field under a blue sky with light clouds. The cow is the central focus of the image, positioned on the left side of the frame. The background shows a line of trees and a clear horizon.

The De Lange family, who live in the village called Nederland, manage De Weerribben Dairy Farm. They are our dairy partners and they graze their animals in the Weerribben – Wieden National Park and passionately care for their cattle with due regard for both nature and animal welfare. And you taste it. The milk is processed and packaged almost immediately and we use this fresh dairy produce in our kitchen the following day.

## **J.S. Polak Koninklijke Specerijenmaaldery B.V. (Polak Spices)**

Polak has been established in the fortified town of Steenwijk since 1854. Polak's herbs and spices are 100% natural products. Apart from the herbs from the Ladies' own herb garden, these are the ingredients that determine the taste of our dishes.

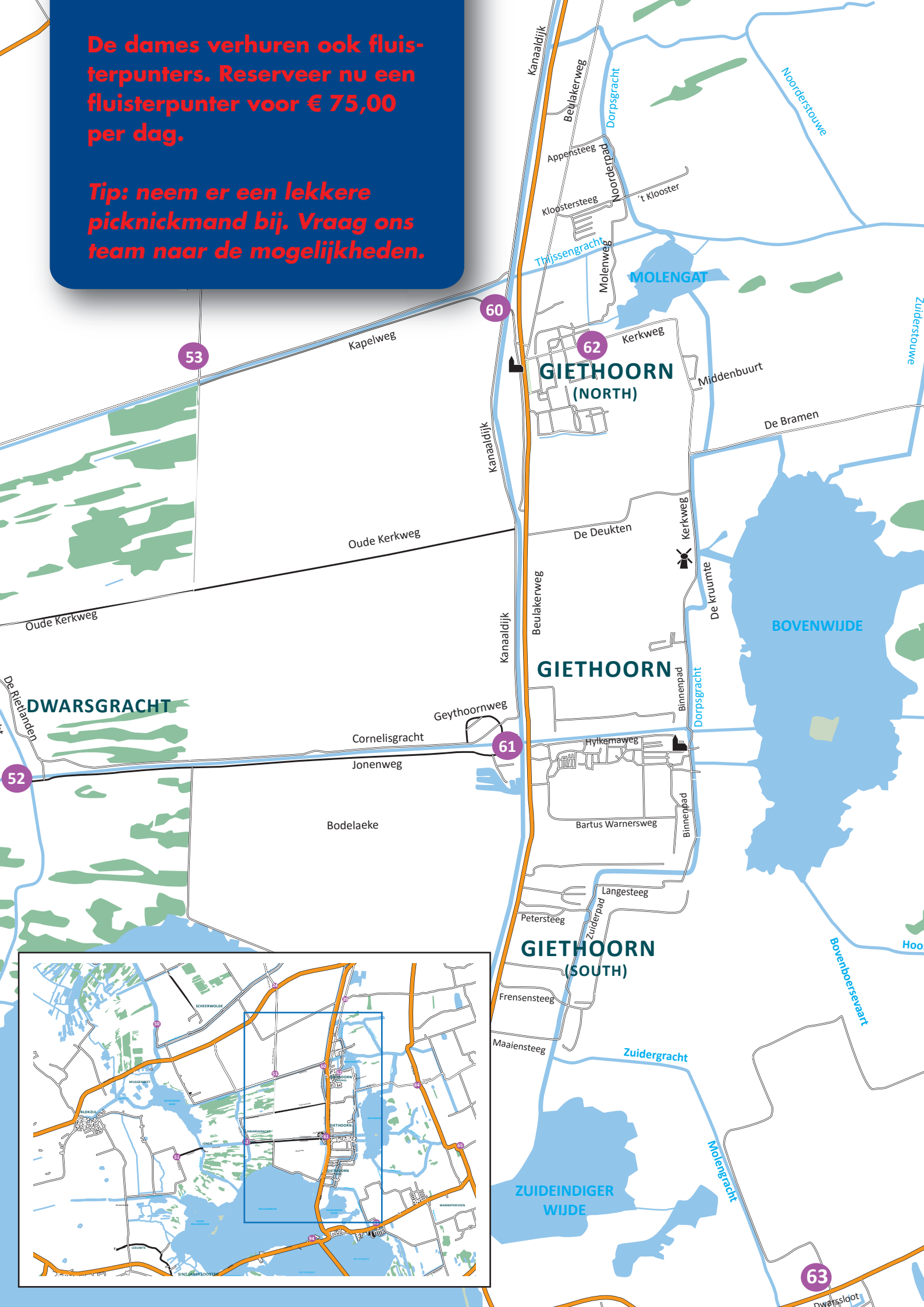
## **De Monnikenmolen in Sint Jansklooster**

A working flourmill on the 10 metre-high, boulder-clay slope of the Land van Vollenhove in the village of Sint Jansklooster on the boundary of De Wieden Nature Reserve. Together with De Weerribben, this unique peat area forms the 10,000 ha Weerribben - Wieden National Park. Lakes, canals, reedland, hay fields and grass-land, as well as woodland, form the habitat for a great number of plants and animals. This mill grinds the cereals that are the basis of our authentic Giethoorn pancakes and a host of other specialities. The flour and hulling mill was built in 1857 by the Van Benthem miller family (1780-1991). The mill is currently operated by De Monnikenmolen Foundation and we very much appreciate working with them.



**De dames verhuren ook fluis-  
terpunter. Reserveer nu een  
fluis-terpunter voor € 75,00  
per dag.**

**Tip: neem er een lekkere  
picknickmand bij. Vraag ons  
team naar de mogelijkheden.**



DWARSGRACHT

GIETHOORN  
(NORTH)

GIETHOORN

GIETHOORN  
(SOUTH)

BOVENWIJDE

ZUIDEINDIGER  
WIJDE