DINER









BUDS

TOLHUIS

STARTERS

Bread platter 6
with our homemade aioli, pesto mayonnaise, and a tapenade of sun-dried tomato and bell pepper

Ka's delicious chicken soup 7
made from real soup chicken with plenty of flight hours, roasted chicken pieces, celery, and vermicelli

Creamy mustard soup 7
made with Doesburg and French mustard

with crispy bacon bits +1

Oven-baked mushrooms 10.5
stuffed with herbed cream cheese, gratinated with Parmesan and sun-dried tomato

Pan-fried chicken livers 10
with a spicy bell pepper cream sauce filled with mushrooms, pastrami, and peppercorns

Duck pâté 10.5
with pistachios and wild cranberries

Carpaccio 14.5
on a mesclun salad with pesto mayonnaise, Parmesan cheese, sun-dried tomato, and a seed mix

with truffle mayonnaise +1.0

Do you have an allergy? Please let us know!

STARTERS

Salads

Starters/Main

Salad Pulled Chicken **14/ 20**

on a delicious mesclun salad with herb dressing, corn, cucumber, tomato, and red onion

Goat Cheese salad **14/ 20**

with walnut, pear, honey, tomato, cucumber, red onion and an herb dressing

Do you have an allergy? Please let us know!

MAIN COURSES

Each main course is served with fries or fried potatoes, applesauce, and mayonnaise by default.
If you would like warm vegetables, please inform our serving staff.
This does not apply to stamppot, pasta, burger dishes, and salads.
Extra sauce +0.7
Extra garnish small +1.5 | large +2.5

Fish pan 23
filled with vegetables in a well-balanced creamy fish sauce

Classic Hamburger 19
with tomato, pickled cucumber, onion, cheddar, burger sauce, and fries
with bacon +1.0

XL Chicken Thigh Satay 23
350 gr. served with prawn crackers and fried onions

Veggie Burger 19
tender Beyond Meat burger with cheddar, tomato, pickled cucumber, onion, burger sauce, and fries

Polenta 18.5
with goat cheese, hazelnut, pumpkin and mesclun lettuce

Hearty Pasta 19
pasta with a vegetable-filled cream sauce, cashew nuts, seed mix, and Parmesan cheese

Pan-fried Chicken Livers 18
with spicy bell pepper cream sauce filled with mushrooms, pastrami, and peppercorns

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OUR CHICKEN

Since the late 1960s, a regional favorite! The Budding family's chicken was first roasted at their chicken restaurant in Barneveld. In 1998, the family moved to Nieuw-Milligen, where, 27 years after the start of Bud's Tolhuis, you can still enjoy this delicious Veluwe chicken.

Those funny names you see for the variations? It's not as strange as it sounds! Mr. Budding created four delicious sauces to accompany his roasted chicken. He just had to convince his wife first. What better way than to name the sauces after their children!

	Quarter / Half
As it is golden brown roasted in butter	**17/20**
Karin with a spicy bell pepper cream sauce with mushrooms, pastrami, and peppercorns	**19.5/22.5**
Esther covered with fresh mushrooms, leeks, and Burgundian herbs	**19.5/22.5**
Hot honey blue cheese sauce with jalapeño and honey	**19.5/22.5**
Mushroom cream cream sauce filled with a variety of mushrooms	**19.5/22.5**
Chicken with stamppot with sauerkraut and bacon bits	**19.5/22.5**

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OUR CASSEROLES

180 gr./ 220 gr.

Roast Beef 20/22
artisanally roasted in butter, seasoned with salt and pepper, served in a pan with beef jus

Stamppot with Beef 21/23
with sauerkraut and bacon bits

Half/whole rib

Spare ribs 19/27
with BBQ glaze, served with aioli

Kids up to 12 years old

Kids' Menu 8.5
choice of: quarter chicken, chicken nuggets, or frikandel
served with fried potatoes or fries, homemade applesauce, and mayonnaise

Sugar Auntie 7.5
pancake with powdered sugar, syrup, and candy bacon

Little Masher 8.5
with sauerkraut, bacon bits and smoked sausage

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TIME FOR DESSERT...

Milligerberg 10.5
a favorite for many!
with vanilla ice cream, rum-raisin ice cream, custard foam, and caramel sauce

Head Over Heels 5.5
the kids' ice cream with vanilla ice cream, a cone, fresh fruit, and sweets!
with strawberry ice cream +1

Rijstebrij 9.5
Rice pudding with warm cherries, cinnamon-sugar and vanille ice cream

Ice Gnome 7.5
2 scoops of vanilla ice cream with strawberry, caramel, or chocolate sauce
extra advocaat sauce +1

Homemade Bitter Almond Pudding 9.5
with fresh orange-vanilla cream, highly recommended!

Coffee Bonbon 8
with orange or coffee liqueur, chocolates, and whipped cream

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Back to the beginning of 1900...



Napoleon had the road from Amersfoort to Apeldoorn constructed to improve access to Palace 't Loo. Thirteen toll houses were placed along the route, including one at this intersection. Many horses with carriages traveled this road and used the toll houses as resting spots. Opposite Toll House No. 11, the tenant built an inn called 'het Lugtje' in 1858. Here, soldiers from the barracks in Nieuw Milligen would come to play cards and enjoy a drink.

At the end of the 19th century, a new manager, Maarten Zeegers, expanded the business further, also catering to ordinary travelers. Apparently, business went so well that it even became an ANWB (Royal Dutch Touring Club) approved café. The café housed an ANWB emergency kit filled with tools for roadside repairs.

In 1917, the building burned down to the ground. The fire brigade arrived but there was no water to extinguish the fire. Since practically no new wood was available at the time, an uninhabitable villa in Delft was purchased. It was dismantled and brought here by horse and wagon!
With this, and the bricks from the burned-down café, it was rebuilt as the hotel-café-restaurant Ruimzicht.