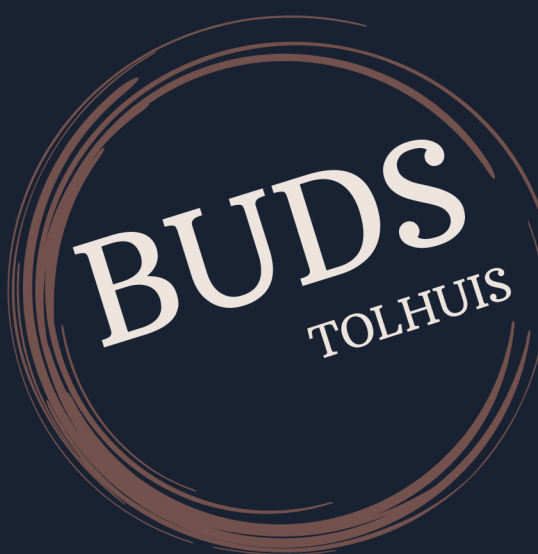


DINER



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 **6.7**

made from real soup chicken with plenty of flight hours, roasted chicken pieces, celery, and vermicelli

Creamy mustard soup **6.7**

made with Doesburg and French mustard

with crispy bacon bits +1

Soup of the Day **6.7**

always a delicious soup suited to the season

Oven-baked mushrooms **10**

stuffed with herbed cream cheese, gratinated with Parmesan and sun-dried tomato

Pan-fried chicken livers **9.5**

with a spicy bell pepper cream sauce filled with mushrooms, pastrami, and peppercorns

Do you have an allergy? Please let us know!

STARTERS

Carpaccio

12.5

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

with truffle mayonnaise +1.0

Venison pâté

10.5

with blackberries and a fresh raspberry dressing on crispy toast

Salads

Starters/Main

Mushrooms in beer batter

on a delicious mesclun salad with aioli, 12.5/ 19
cucumber, tomato, and red onion

Brie salad

11.5/ 17

with cashew nuts, walnuts, dates, honey, tomato, cucumber, red onion, and garden herb dressing

Prawn salad

14/ 23

sautéed in garlic, served with tagliatelle, sesame seeds, and a sweet and spicy 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 stampot, pasta, burger dishes, and salads.

Extra sauce +0.7

Extra garnish small +1.5 | large +2.5

Cod Fillet

24

with a well-balanced marinade on butter beans and winter greens

Classic Hamburger

18

with tomato, pickled cucumber, onion, cheddar, burger sauce, and fries

with bacon +1.0

XL Chicken Thigh Satay

21

350 gr. served with prawn crackers and fried onions

Veggie Burger



18

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

The pumpkin stew



19

with a well-balanced marinade on butter beans and winter greens

Hearty Pasta



18

tagliatelle with a vegetable-filled cream sauce, cashew nuts, seed mix, and Parmesan cheese

Pan-fried Chicken Livers

17.5

with spicy bell pepper cream sauce filled with mushrooms, pastrami, and peppercorns

Do you have an allergy? Please let us know!

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	17/19.5
golden brown roasted in butter	

Karin	18.5/21
with a spicy bell pepper cream sauce with mushrooms, pastrami, and peppercorns	

Esther	18.5/21
covered with fresh mushrooms, leeks, and Burgundian herbs	

Oscar	18/20
with a creamy, slightly sweet Malaga sauce with ham, pastrami, and fresh mushrooms	

Barbara	18/20
with a creamy apple-cognac sauce filled with apple and peppercorns	

Sea Captain with chicken	18.5/21
with field peas, bacon bits, onions, Amsterdam onions, pickles, and piccalilli	

Chicken with stamppot	18.5/21
with "hete bliksem" or sauerkraut and bacon bits	

Do you have an allergy? Please let us know!

OUR CASSEROLES

180 gr./ 220 gr.

Roast Beef

19.5/21

artisanally roasted in butter, seasoned with salt and pepper, served in a pan with beef jus

Sea Captain Beef

20.5/22

with field peas, bacon bits, onions, Amsterdam onions, pickles, and piccalilli

Stampopot with Beef

20.5/22

with "hete bliksem" or sauerkraut and bacon bits

Haasje Repje

19.5

pan-fried pork tenderloin with chicken thigh in a creamy sauce with fresh vegetables

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

pancake with powdered sugar, syrup, and candy bacon

Little Masher

8.5

with "hete bliksem" or sauerkraut, bacon bits and smoked sausage

Do you have an allergy? Please let us know!

TIME FOR DESSERT...

Milligerberg

9

a favorite for many!

with vanilla ice cream, rum-raisin ice cream, custard foam, and caramel sauce

Head Over Heels

5

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

Mocha mousse

8.5

made with chocolate and espresso, served with advocaat

Ice Gnome

7

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

Homemade Bitter Almond Pudding

9

with fresh orange-vanilla cream, highly recommended!

Coffee Bonbon

7.6

with orange or coffee liqueur, chocolates, and whipped cream

Espresso Martini

10.5

vodka, espresso, and coffee liqueur

Do you have an allergy? Please let us know!

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.