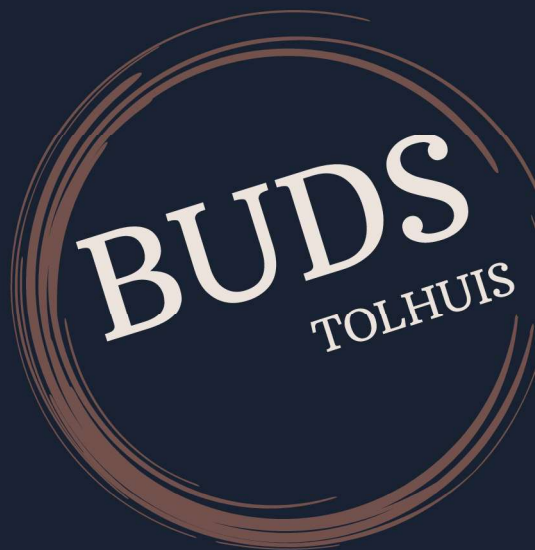


DINER



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 **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

Carpaccio **13.5**

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

Buratta salad



13/ 19

with dried apricot, tomato, cucumber, red onion, herb dressing and fried bacon bits

Prawn salad

15/ 24

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 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 18.5

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 18.5

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

Corn grits risotto 18

with sun-dried tomatoes, courgette, mushrooms, leeks, Parmesan cheese 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

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

17/20

golden brown roasted in butter

Karin

19/22

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

Esther

19/22

covered with fresh mushrooms, leeks, and Burgundian herbs

Oscar

19/22

with a creamy, slightly sweet Malaga sauce with ham, pastrami, and fresh mushrooms

Barbara

19/22

with a creamy apple-cognac sauce filled with apple and peppercorns

Chicken with stampot

20/23

with endive and bacon bits

Do you have an allergy? Please let us know!

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 endive 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 endive, bacon bits and smoked sausage

Do you have an allergy? Please let us know!

TIME FOR DESSERT...

Milligerberg **10**

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

Mocha mousse **9**

made with chocolate and espresso,
served with advocaat

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**

with fresh orange-vanilla cream, highly
recommended!

Coffee Bonbon **8**

with orange or coffee liqueur,
chocolates, and whipped cream

Lemon meringue **9**

summery meringue dessert with Thai
basil and lemon curd

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.