

Het Ruitershuis



Welcome to Guesthouse Het Ruitershuis

Welcome to Guesthouse Het Ruitershuis, a place where good food, character and genuine hospitality come together. Here you can slow down, settle in and enjoy dishes that are cooked with care. Everything we serve is prepared with honest, sustainable and local ingredients. We work closely with dedicated farmers and with our own trusted butcher to ensure quality and respect for animal welfare.

Surrounded by green, open landscapes, our guesthouse offers a sense of calm to everyone who walks through the door. Whether you visit on your own or in the company of friends and family, you will feel at home from the moment you arrive.

Purity, passion and experience guide everything we do. You will taste it in the dishes, feel it in the warmth of our team and see it reflected in the unique setting that makes Het Ruitershuis so special.

"We want every visit to feel complete, with the surroundings, the atmosphere and of course the food working together to create something memorable."

Everyone is welcome here. Young children come to meet the animals, walkers stop by each week for homemade apple pie and couples settle in for a quiet and romantic

evening. Whatever time of day you join us, you can expect thoughtful service and a warm, relaxed atmosphere.

Situated at the edge of the North Holland Dune Reserve, Het Ruitershuis is the perfect starting point for hikers and nature lovers. On our grounds you will also find a small petting zoo where sheep, horses, pigs and Rembrandt the donkey are happy to greet you. This rural setting adds a gentle charm to the experience, allowing you to enjoy not only good food but also the peace and serenity of the landscape around us.

The story of Het Ruitershuis began in the early nineteen nineties, when Nikki's parents moved to Castricum. Her passion for horses grew into a stable and later into a thriving business. Stable rider Frank joined the team and before long he fell in love with Nikki. Together they built a sport, a family and eventually Het Ruitershuis itself. Two of their three children now work in the business, bringing the dream of a true family guesthouse to life.


The La Croix family and our entire team wish you a wonderful time with us.

Frank and Nikki

DRINKS MENU

from 10:30 until the kitchen closes

NICE TO START WITH

Breadboard ✓		7.5
black garlic butter harissa oil Maldon salt		
Marinated olives ✓		5
Garlic cheese flatbread ✓		5
Italian flatbread melted cheese garlic oil		
Irish Gold oyster		3.5 each
Caviar Baeri (10gr)		25
Blini from 2 pieces		2.5 each
smoked salmon crème fraîche		

SNACKS MENU

Nacho's ✓		11
jalapeno sour cream guacamole salsa		
Loaded nacho's		16
Buffalo style pulled chicken jalapeno sour cream guacamole salsa		
Gamba pan		16
spicy garlic-bali sauce leek aioli Turkish bread		
Crispy chicken		9.5
mango-curry salsa 8 st		
Homemade Snack Bites		
gao bao with crispy shrimp (2 pcs) 8.5		
softshell taco's with Buffalo style pulled chicken (2st) 8.5		
vegetable gyozas (4 pcs) 8.5		
warm homemade grilled sausage balsamic 9.5		
Snacks platter		19.5
Homemade grilled sausage aioli sandwich bitterballen Serrano ham crispy chicken marinated olives farmer's cheese		



WARM BITTERGARNITURES - from 4 pieces


1.25 p.st.

- cheese sticks ✓
- artisanal beef bitterballs (*according to our own recipe*)
- mini truffle croquette ✓
- crispy prawn
- mini frikandel
- vegan bitterballs ✓

STARTERS & SOUPS

can be ordered from 5pm

NICE TO START WITH

Breadboard ✓		7.5
black garlic butter harissa oil Maldon salt		
Marinated olives ✗		5
Garlic cheese flatbread ✓		5
Italian flatbread melted cheese garlic oil		
Irish Gold oyster		3.5 each
Caviar Baeri (10gr)		25
Blini from 2 pieces		2.5 each
smoked salmon crème fraîche		

STARTERS

Steak tartare		16.5
beef cream sourdough crisp balsamic pearls spicy gherkins from Jonnie Boer & Kesbeke		
Carpaccio of North Holland beef		16
truffle mayonnaise arugula sun-dried tomatoes Parmesan cheese		
Pike-perch		15
cold smoked sambai cream yuzu and soy pearls lime leaf oil kombu crostini		
Gamba pan		16
spicy garlic-bali sauce leek aioli Turkish bread		
Burrata ✓		14.5
BBQ beetroot balsamic vinegar baby spinach arugula green pesto pecan blueberry		
King Bolete ✓ / ✗		14
parsnip cream porcini mushroom crumble truffle cream kohlrabi oyster mushroom parsley sponge cake (vegan possible)		



SOUPS

Tomatoes and isop ✗		7.5
plant-based cream basil		
Soup of the moment		8.5
(changing seasonal soup)		

MAIN COURSES

can be ordered from 5pm

FROM THE STABLE

All our meat is carefully prepared and selected by our butcher.



Chef's Special

ask about our changing specials

daily price

Top round steak <i>100% North Holland beef</i>	29.5
200 grams parsnip cream carrot red wine sauce gratin medium rare baked	
Mais chicken rouleau	27
gremolata polenta truffle cream Parmesan beignet sage jus crispy pancetta asparagus	
Confit duck leg	28
duck bitterball bay leaf jus carrot	
Homemade Beef Burger 100% North Holland beef	23.5
served with fresh fries brioche lettuce tomato gherkin Beemster cheese onion chutney Homemade sauce <i>(we cannot make any adjustments to our burger)</i>	

GARNISHES TO ORDER

Fresh fries with mayonnaise ✓	5
Sweet potato fries with truffle mayonnaise ✓	7
supplement: Parmesan cheese	2.5
Fried potatoes	5
Changing salad	daily price
Caesarsalade	9.5
supplement: chicken from the smoker	4.5
Seasonal vegetables ✓	5



OUR HOME AGED MEAT: DRY AGING

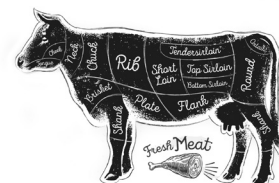
We take pride in preparing our own dry aged meat. Working closely with our butcher Erwin, we keep full control over the origin and quality of our most exceptional cuts. Dry aging is a traditional method in which meat is matured in a dedicated cabinet or ageing room for at least twenty one days, and often much longer. Inside this controlled space, humidity is kept around eighty five percent and the temperature remains between zero and four degrees.

During this time a firm, dry crust forms on the outside of the meat, protecting it from bacteria. As the meat slowly loses moisture from within, the flavour becomes deeper and more concentrated. The process also gently

breaks down the muscle fibres, resulting in a more tender texture, especially in well marbled meat. Dry aging therefore transforms both the taste and the structure of the final cut.

How long the meat is aged varies. After four weeks the flavour and texture begin to change each day. Longer ageing leads to richer, more pronounced flavours, although the meat becomes slightly less juicy and develops more bite. Some guests prefer the softness of a shorter ageing period, others enjoy the robust character of a longer one.

Feel free to ask your server about the dry aged cuts available today.



MAIN COURSES

can be ordered from 5pm

OUT OF THE WATER



Salmon on oak wood from the charcoal oven

miso crème | carrot-cucumber salad | tahin | gochujang lak

28.5

Halibut

'nduja | polenta | eggplant cream | braised leek | pancetta

27.5

Catch of the day

changing fish of the season

daily price

Fruits de mer

A luxurious tiered platter of fish, shellfish, and crustaceans. Served for two or more.

Including fresh fries and salad.

By reservation (36 hours in advance)

69.5



FROM THE GARDEN

Mushroom stew 

red curry | lime leaf | chestnut mushroom | oyster mushroom | shiitake | smoked almond | naan rode ui

23

Barbecue broccoli 

broccoli heart | nut crunch | coconut bumbu sauce | shiitake | basil cream | crispy quinoa

21

Vegan meatless burger 

served with fresh fries | lettuce | tomato | homemade sauce | sweet and sour
(we cannot make any adjustments to our burger)

21

Gnocchi 

roasted pumpkin | nut crunch | Parmesan | sage foam | balsamic vinegar

24

MEAL SALADS

Burrata salad 

BBQ beetroot | balsamic vinegar | baby spinach | arugula | green pesto | pecan | blueberry | figs

19.5

Caesarsalade

romaine lettuce | croutons | parmesan | egg | bacon | red onion

small:

big:

supplement: chicken from the smoker

9.5

17.5

4.5



CHILD-FRIENDLY

CHILDREN'S DISHES

(available to order from 10:30 AM to 4:00 PM)

SANDWICHES

farmhouse bread | choice of strawberry jam - young cheese

5

Panini

cheese (vegetarian) or ham and cheese | ketchup

6



CHILDREN'S DISHES

(available to order from 10:30 AM to 9:00 PM)

STARTER

Cup of tomato soup

5.5

MAIN COURSES

Gnocchi

pesto | Parmesan cheese | tomato | arugula

12

Salmon baked on the skin

fries | vegetables

14.5

Top round steak

100 grams | vegetables | fries

15.5

Hamburger

beef burger | fries | lettuce | tomato | cheese

14.5

American Pancakes

syrup | powdered sugar | jam

9



DESSERT

Ice cream scoops

choice of vanilla | strawberry | chocolate | mandarin

3

cream

1

PLAY & OUR ANIMALS

Outside in the field, there's a playhouse where you can play. Want to watch the animals? You're welcome! They appreciate being walked gently in the stables and treated kindly. Furthermore, all our animals have a special diet, so it's not helpful to give them extra food.

DESSERTS

Dessert tasting

17.5

enjoy our most beautiful desserts together (*per 2 persons*)

Mandarin ✓

mandarin sorbet | gingerbread | pumpkin | chocolate

7.5

Peer ✓

poached pear | caramel sauce | praline | vanilla cream

7.5

Pecan pie ✓

apple cream | nut crumble

7.5

Sticky honey cake ✓

brown butter | sinaasappel | fresh cream

7.5

Chocolade ✓

chocolate mousse | praline | crumble

7.5



Scroppino ✓

lemon ice cream | cava | vodka

9

Friandises ✓

Homemade sweets

9.5

Whipped cream truffles

Homemade per piece

2

Delicious with it

Limoncello

4.5

Pornstar Martini

12.5

Espresso Martini

10.5

Castricum Sea Buckthorn liqueur from Kings Dune

4.5

All our desserts are made by our in-house pastry chef.

OUR HOUSE PASTRY CUISINE

Our pastry chef, Tom, makes everything himself: from the cookies with coffee to the most exquisite desserts. We prioritize taste and presentation. Curious how Tom makes our desserts? Follow our Instagram page @ruiterhuys

Our desserts are high-quality: modest in size, but grand in taste and presentation.



DRINKS

HOT | COFFEE, TEA & CHOCOLATE

Coffee	3.5
Cappuccino	3.9
Espresso	3.3
Espresso Macchiato	3.5
Double espresso	4.4
Coffee with milk	3.9
Latté	4
Chai Latté	4.8
Flat white	4.7
<i>Oat milk possible</i>	



Tea from Frank & Paul

Earl Grey, English Breakfast, Forest Fruits, Rooibos and Green Tea	3.5
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Fresh tea - Create your own tea :

1 ingredient	4
Extra ingredient	0.5
<i>Mint / Ginger / Cinnamon</i>	

Chocolate milk , warm, the one and only	4
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COLD

Coca-Cola	3.7
Coca-Cola Zero	3.7
Rivella	3.7
Tomarchio Organic Mandarin 0.275l	4
Ruitershuys flat	0.35L 0.7 2L 4
Ruitershuys sparkling	0.35L 0.7 2L 4
Fristi	3
Chocomel, the one and only, cold	3
Organic milk	2.5
Organic buttermilk	2.5
Lemonade	glass 2 carafe 5
Tomato juice	3
Fever Tree	4
Lemon tonic - Ginger ale - Ginger beer - Indian tonic - Elderflower tonic	

HOMEMADE

Homemade iced tea	4.2
various flavors	
Homemade lemonade	4
with or without fizz various flavors	
Smoothie	5.95
Minty green Mango-Passion fruit Forest fruits	
Fresh orange juice	4.5

BEERS ON DRAFT

hertog Jan 5.1%	3.95
Victoria Blonde 8.5%	6
Tripel Karmeliet 8%	6
Ruitershuys Coachman's Beer 5.7%	5.5
Franziskaner 5.2% 0.3l	6
Franziskaner 5.2% 0.5l	9.5
Brewery 't IJ, IJwit 6.5%	6
Seasonal beer variable %	
Goose Island 5.9%	6.5
Kaauwe Zeedamp 6.3%	6.5
Egmondse Tripel 8.5%	6.5



BOTTLED BEERS

Hertog Jan 0.0%	3.95
Hoegaarden Radler 0.0%	3.95
Lefte Blond 0.0%	5.5
Liefmans 3.8%	4.5
Brewery 't IJ, Vrijwit 0.5%	5.5
Franziskaner 0.5%	6

PORT | DESSERT WINE

Valdouro port white - ruby - tawny	6.5
Sherry Pedro Ximénez	7.5

WHISKY

Jameson Irish whiskey	4
Johnnie Walker Red Label	5
Chivas Regal 12 years	5
Glenfiddich 12 years single malt	7
Dalwhinnie 15 yrs single malt	7
Lagavulin single malt 16 years	12

BOURBON

Jack Daniels	4
Makers Mark	4.5
Bulleit Rye	4.5

RUM

Bacardi Carta Blanca	4
Goslings Black Seal	4.5
Union Queen pineapple and spice	4.5
Diplomatico Reserva Exclusiva	6.5

LIQUEURS

Frangelico - Amaretto - Tia Maria - Kahlua - Grand Marnier - Cointreau - Sambuca - Bailey's - Licor 43 - DOM Benedictine	4.5
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DUTCH DISTILLED

Bols Young or Old	4.5
Bols Corenwyn 2 years	4.5
Hoppe Vieux	4.5
Coebergh Berry gin	4.5
Zwarte kip egnog	4.5
Jägermeister	4.5

CONGAC | CALVADOS

Hennessy VS	6.5
Remy Martin VSOP	7
Calvados Busnel trois	6

COCKTAILS

Tropical mango *(non-alcoholic also possible)* 10.5
 Absolut vodka | mango | honey | lime

Old Fashioned 9.5
 Bulleit 95 Rye | sugar water | Angostura bitters

Mojito *(non-alcoholic also possible)* 10.5
 Havana Club | lime | sugar water | mint | sparkling water

Pornstar Martini *(non-alcoholic also possible)* 12.5
 Absolut vanilla vodka | passion fruit | vanilla syrup | aquafaba | lime

Espresso Martini 10.5
 Absolute vodka | Kahlua | sugar water | espresso

Whiskey Sour 9.5
 Makersmark whiskey | lemon juice | aquafaba | Angostura bitters

Amaretto Sour 9.5
 Disaronno Amaretto | lemon juice | Aquafaba | Angostura Bitter

Aperol Spritz 8.5
 Aperol | cava | sparkling water

Limoncello Spritz 8.5
 Limoncello | cava | sparkling water



Bombay gin & tonic 9.5
 Bombay gin | Fever Tree Indian Tonic

Pink gin & tonic 9.5
 Gordons pink gin | Fever Tree raspberry & rhubarb

Hendricks gin & tonic 11
 Hendricks gin | Fever Tree elderflower tonic

Seedlip Grove gin & tonic 9.5
 Seedlip Grove 0.0% gin | Fever Tree Indian Tonic

ONLY THE BEST PURE INGREDIENTS

Great cocktails start with pure, high-quality ingredients. You'll never find pre-shakes or semi-finished products with us, only pure ingredients.

Can't decide? Our Pornstar Martini, with its distinctive and unique flavor unlike any other, is always very well received.

WINES

WHITE WINE

GLASS BOTTLE

Le Petit Pont Blanc Vermentino - Colombar fragrant fruity and fresh smooth <i>Languedoc, France</i>	5.25	22.5
Camel & Joseph Chardonnay soft and fresh tropical fruit light vanilla accents aged in wood for a few months <i>Languedoc, France</i>	7	32.5
Mount Riley Sauvignon Blanc grassy notes aromas of melon and citrus fruit intense very long finish <i>Marlborough, New Zealand</i>	6.25	30.5
Alpha Zeta 'P' Terrapiena Pinot Grigio classic Italy modern New Zealand twist elegant full slightly spicy <i>Venice, Italy</i>	6.25	30.5
Nius Verdejo citrus and grass on the nose full of fruit persistent aftertaste with a slight bitterness <i>Rueda, Spain</i>	7	32.5
Thorn Auxerrois Winery 2021 Dutch wine apple and pear fresh and juicy with a full finish <i>Limburg, Netherlands</i>		36
Bogle Chardonnay full and creamy toasted oak rich and complex organic <i>California</i>		49
Domaine de Foncastel Picoul de Pinet fresh and crisp ideal with seafood <i>Languedoc, South of France</i>		39
Weingut Seher Platt 28 Grüner Veltliner 2020 fruity and spicy pepper on the nose aromas of grapefruit and apple fresh and mineral finish <i>Weinviertel, Austria</i>		35
Domaine Moreau - Naudet Chablis 2019 ripe fruit full fresh aftertaste <i>Chablis, France</i>		61
Domaine Dujardin Meursault Blanc wood-aged full of lime blossom aromas of butter and almonds <i>Burgundy (Meursault), France</i>		150

RED WINE

GLASS BOTTLE

Le Petit Pont Rouge Grenache - Cinsault - Cabernet Sauvignon spicy and juicy aroma of laurel and blackberries smooth <i>Languedoc, France</i>	5.25	22.5
Il Faggio Montepulciano d'Abruzzo Tuscan Sun Coffee and Black Fruit chocolate <i>Abruzzo, Italy</i>	6	29.5
Weingut Geil Spätburgunder Trocken cherries, berries with earthy notes German-style Pinot Noir refined tannins <i>Rheinhessen, Germany</i>	8	41
Allenico Primitivo Salento aromas of cherries and plums elegant light vanilla note powerful hint of pepper in the long finish <i>Puglia, Italy</i>	7.25	32.5
Bodegas Bleda Pinodonce Black full-bodied, creamy wine 5 months of oak aging powerful blend of Monastrell, Syrah, and Petit Verdot <i>Jumilla, Spain</i>	8.25	41
Kaiken Malbec Reserva aromas of plums and tobacco spicy and powerful fruity with a hint of vanilla <i>Mendoza, Argentina</i>		36.5
McManis Zinfandel smooth and soft ripe red berries and strawberries caramelized sugar and oak soft finish <i>California, United States</i>		43.5
McManis Cabernet Sauvignon sultry and seductive blackcurrant fruit notes of vanilla from oak aging <i>California, United States</i>		43.5
Marques de Vargas Rioja Reserva complex ripe fruit black currants, plums and whiffs of vanilla long drink classic Rioja <i>Rioja, Spain</i>		60
Luigi Pira Barolo Serralunga 2018 firm soft tannins red fruit earthy & vanilla <i>Piedmont, Italy</i>		126

WINES

ROSE WINE

GLASS BOTTLE

Le Petit Pont Rose Grenache - Cinsault

5.25 22.5

delicious notes of raspberry and strawberry | juicy and fruity | fresh finish

Languedoc, France

Comtesse Marion Le Voyage Grenache Rose

7.5 39

beautiful salmon color | floral and grapefruit | elegant | fresh finish

Languedoc, France

Fleur de l'Amaurigue Rose

46

beautiful pale pink color | hints of grapefruit and strawberry supported by a soft spiciness | fresh dry

Provence, France

Barone Ricasoli Albia Rose

49

soft and open | aroma's of strawberries, currants and a whiff of spiciness

Tuscany, Italy

SPARKLING

GLASS BOTTLE

Cava Giro Ribot Brut

7.5 39

velvety soft and creamy
Penedès, Spanje

Sauvignon Cremant de Loire Brut

41

aromas of peach | fruity
Loire, France

Barnaut Champagne Blanc de Blancs Brut 'Eclats de Chardonnay'

63

full and powerful
Champagne, France

Veuve Clicquot

0.37cl 45

fruitig | vanilla brioche
Champagne, France

0.75cl 90

Alcohol-free? Please ask about the possibilities.

FEATURED WINES

Calmel & Joseph Chardonnay

Bright golden yellow, with a seductive aroma of ripe peach, white flowers, and a hint of vanilla. Round and soft on the palate, with a fresh acidity and a subtle oaky note that elegantly rounds out the wine. The vineyards are situated at an altitude of 240–300 meters, ensuring cooler conditions and preserving freshness.

Organic: no pesticides, herbicides, or fungicides; only natural products in minimal doses. Strong focus on biodiversity, with forests, olive trees, lavender, and beehives forming a natural ecosystem.

Nius Verdejo

Fresh, juicy, and full of vibrant aromas of lime, green apple, and a hint of fennel. Crisp and elegant on the palate with a refreshing finish—a true ray of Spanish sunshine in your glass.

Created by Dutch wine specialist Rudolf Nipius; specialized in Latin wines from Spain, Chile and Argentina.

Weingut Geil Spatburgunder Trocken

Bright ruby red, with refined aromas of cherries and raspberries, and a subtle hint of spicy oak. Elegant and juicy on the palate, with soft tannins and a fresh, lingering finish that emphasizes its finesse. Weingut Geil has been a German family-owned winery and a leading producer since 1871.

Marques de Vargas Rioja Reserva

Ruby red color, lively character with a hint of freshness and sweet spice. The wine has good structure. Complex and silky smooth. Sweet and elegant tannins, polished during aging in French oak.

Bodegas Marqués de Vargas is a family estate with deep roots in Rioja, founded in 1840 by Don Felipe de la Mata, the 8th Marquis of Vargas.



ALLERGENS / ALLERGIES?

ANOTHER LANGUAGE?

Scan the QR code for the allergen card and menus in other languages.



Allergens

Scan the QR code for the menu in another language or the allergen menu.



Other languages