



EAT & DRINK

Dinner: 5:00 - 9:00 PM



STARTERS

Carpaccio of tenderloin 13,00

Parmesan cheese - pine nut - truffle cream - arugula

 **Goat cheese from Heeze** 10,25

roasted beetroot - walnut - apple - honey

The milk for the goat cheese from Heeze is processed immediately after it comes from the goats: raw milk. This sustainable way of making cheese is applied by Saanenhof Farm in Heeze.

Parma ham 12,50


melon - Parmesan cheese - balsamic vinegar

Raw tuna 13,75

ginger - soja - wakame - furikake

Burrata 11,50

marinated tomato - basil - bruschetta

 **Marinated salmon** 13,75

lukewarm - saffron - fennel - cucumber

Bread board 6,25

bread - tapenade - truffle cream - butter

SOUPS

Coconut curry soup 6,75

coconut - chicken breast fillet - spring onion

Italian tomato soup 6,50

pesto - mascarpone cheese

MEAL SALADS

(served with bread and butter)


Ceasar salad 13,25

Romaine lettuce - Parmesan cheese - egg - tomato - garlic croutons

Add: chicken or prawn 16,25

Carpaccio salad 16,50

Romaine lettuce - Parmesan cheese - pine nut - truffle cream

 **Salad with warm goat cheese from Heeze** 16,50

Romaine lettuce - apple - walnut - balsamic vinegar - honey mustard dressing

MAIN DISHES

(served with French fries)

 **Risotto** 18,50

Goat cheese from Heeze - spinach - asparagus

Fried cod fillet 24,75


brandade - spring onion - white wine sauce

Grilled salmon fillet 23,50

sundried tomato - green herb sauce

Sautéed duck breast fillet 23,50

honey - chicory - orange sauce

 **Grilled beef rib eye 225 gram** 26,75

garlic butter

Roast rack of pork 23,50

garlic - rosemary - pearl barley - honey-thyme sauce

HUPsatay - 225 gram 19,50

chicken skewer - satay sauce - atjar - prawn crackers

Avocado burger 17,75

spinach - brioche bun - guacamole - tomato relish - lettuce - jalapeño - fried onion rings

BBQ bacon burger - 100% beef 18,75

brioche bun - crispy bacon - cheddar - mustard - lettuce - BBQ sauce

Chicken burger 18,75

beetroot brioche bun - pickle - lettuce - mustard - fried onion rings

FRESH PASTA

Ravioli 16,75

caprese - mozzarella - sundried tomato - pesto sauce - Parmesan cheese - arugula

Lasagne Bolognese 16,50

minced meat sauce - bechamel

Prawn Linguine 17,25

prawns (peeled) - Arabbiata sauce - Parmesan cheese - arugula

Alfredo Tagliatelle 17,50

chicken breast fillet - cream sauce - Parmesan cheese - arugula

OUR 3-COURSE SURPRISE SPECIAL

34,50 per person



Let us surprise you! Choose from our special surprise menu. Pure, fresh food and preferably with beautiful and unique products from our area. We cook what the season provides us, with lots of fresh herbs, which we pick from our own vegetable garden whenever possible. Our surprise menu consists of a starter, a main course and a dessert.





PIZZA FRESH FROM THE OVEN

Pizza Margherita tomato sauce - mozzarella	11,00
Pizza verdure tomato sauce - mozzarella - zucchini - eggplant - mushroom - bell pepper	12,50
Pizza Parma ham tomato sauce - mozzarella - Parma ham - buffalo mozzarella - sundried tomato - arugula	13,50
Pizza pesci tomato sauce - mozzarella - smoked salmon - tuna - anchovy - arugula	14,00
Pizza chicken tomato sauce - mozzarella - chicken - red onion - mushroom	14,00
Pizza quattro formaggi tomato sauce - mozzarella - gorgonzola - goat cheese - taleggio	14,00
Pizza quattro stagioni tomato sauce - mozzarella - salami Milanese - artichoke - olive - bell pepper - red onion	14,00
Pizza salami tomato sauce - mozzarella - salami Milanese	12,50
Topping supplement per item	0,75

SWEET SEDUCTIONS

Milk chocolate mousse brownie - almond	5,75
 Tiramisu lady finger - strawberry sauce	5,75
Grilled pineapple white chocolate mousse - lime - coconut - pistachio	6,95
Baba al limoncello strawberry - vanilla mascarpone	6,95
Crème Brûlée tonka bean - vanilla ice cream - almond	7,25
 Assortment of cheeses soft goat cheese from Heeze - taleggio - gorgonzola dolce - old Reypenaer - garnish	11,00
Coffee complete coffee, espresso or tea - sweet treats	8,00

 Do you see the blue H? Then that dish is made with a regional product.

 HUP's choice!

ESPECIALLY FOR KIDS

STARTERS

Ham & fruit Parma ham - fresh fruit	4,50
Caprese salad tomato - mozzarella - pesto	4,50
Tomato soup meat ball - mascarpone	3,50

MAIN DISHES

Pasta Bolognese minced meat sauce - tomato - grated mozzarella	6,50
Butterflies pasta tomato sauce - 'secret vegetables'	6,00
Pizza Bambino kids' pizza of your choice	7,50
Kids' burger burger - bacon - tomato - pickle - lettuce - fries	6,50
HUPsatay chicken skewer - satay sauce - prawn crackers - fries	6,75
Fish & Chips fish pieces - remoulade sauce - fries	7,25
HUP BOX fries - snack of your choice: chicken nuggets, Dutch croquette, Dutch frikandel or Dutch cheese soufflé	7,25
<i>Add: tomato and cucumber</i>	8,25

TIME FOR DESSERT

Kids' ice cream vanilla ice cream - strawberry ice cream - whipped cream	5,00
Fresh fruit salad	3,50
Dutch mini pancakes vanilla ice cream - chocolate sauce	4,50

Do you have any special dietary requirements or allergies? Just let us know and we'll make sure that everyone is able to enjoy a fantastic meal.

DRINKS

SOFT DRINKS & FRUIT JUICES

Coca-Cola, Coca-Cola Zero, 2,75
Sprite, Fanta Sinas, Fanta Cassis,
Spa Reine, Spa Intense

Fuze Tea, Fuze Tea Green, Finley 2,95
Tonic, Bitter Lemon, Ginger Ale,
Rivella, Fristi, Chocomel,
Orange juice, Apple juice

Fresh Orange juice 3,75

Vita Green 100% BIO
Apple - Lemon - Cucumber juice
200 ML — 2,95
300 ML — 3,75

WATER

Acqua Panna 0,75 L 5,95
S.Pellegrino 0,75 L 5,95

WINES

WHITE

Culemborg, Chenin Blanc glass: 4,25
& Muscat, South Africa bottle: 24,50

Altozano, Verdejo & glass: 4,75
Sauvignon Blanc, Spain bottle: 26,50

Santa Alvara, Chardonnay, glass: 5,25
Chili bottle: 29,50

FRUITY bottle: 27,50
Masi Modello delle Venezie
Pinot Grigio, Italy

SPICY bottle: 29,50
Paul Jaboulet Aîné
Parallèle 45, Grenache Blanc &
Viognier & Marsanne & Bourboulenc,
France

TROPICAL bottle: 29,50
Boschendal 1685,
Sauvignon Blanc Grande Cuvée,
South Africa

AROMATIC bottle: 27,50
Tüzko Traminer, Hungary

RED

Culemborg glass: 4,25
Cabernet Sauvignon & bottle: 24,50
Cinsault, South Africa

Altozano, Tempranillo & glass: 4,75
Syrah, Spain bottle: 26,50

Santa Alvara glass: 5,25
Merlot bottle: 29,50
Chili

SPICY bottle: 29,50
Feudo Maccari Neré
Nero D'Avola
Sicilië, Italy

FRUITY bottle: 31,50
Beronia Crianza Rioja,
Tempranillo, Garnacha &
Mazuelo, Spain

INTENSE bottle: 27,50
Boschendal Lanoy,
Cabernet Sauvignon &
Merlot, South Africa

FULL-BODIED bottle: 27,50
Bodega Norton Malbec
Reserva, Malbec, Argentina

DRAFT BEER

Heineken 0,25 L / 0,50 L / 1,80 L 3,10 / 6,00 / 21,50
Brand 0,25 L / 0,50 L 3,25 / 6,25
Brand Weizen 0,25 L / 0,50 L 4,25 / 7,25
Beer of the season Ask for the price



HUP HOP beer

Fresh, fruity and refreshing Session IPA.

0,25 L — 4,75

BOTTLED BEERS

Heineken 0.0 3,10 Affligem Tripel 5,25
Brand Weizen 0.0 3,75 Oedipus Mannenliefde Blond 5,75
Brand IPA 0.0 3,25 Texels Tripel 5,50
Amstel Radler 0.0 3,25 Apple Bandit Juicy Apple 4,25
Amstel Radler 3,75 Mort Subite Kriek Lambic 4,50
Affligem Blond 4,75 Desperados 5,50
Affligem Dubbel 4,75

APERITIFS

Port white / red 3,50 Martini Bianco Martini 3,50
Sherry medium / dry 3,50 Rosso 3,50
Campari 4,25

ROSÉ

Culemborg, Pinotage & glass: 4,25
Syrah, South Africa bottle: 24,50

DESSERT

Prunotto Moscato d'Asti glass: 5,25
Piemonte, White Canelli bottle: 29,50
Moscato, Italy

SPARKLING

Bodega Norton Cosecha bottle: 32,50
Especial Extra Brut,
Chardonnay, Argentina

Nicolas Feuillatte Brut bottle: 62,50
Réserve, Chardonnay &
Pinot Noir & Pinot Meunier,
France

ALCOHOL FREE

Le Petit Étoilé glass: 3,95
Chardonnay bottle: 22,00
France

Le Petit Étoilé glass: 3,95
Cabernet Sauvignon bottle: 22,00
France