

# LUNCH

UNTILL 16:00

## GASTROMENU LUNCH

2-COURSE

25,00

3-COURSE

32,90

## SOUPS

### GAZPACHO

tomodori | cucumber | radish | garlic

8,50

### OXTAIL & SUMMER TRUFFLE

broth | picked oxtail | summer vegetables

9,50

### SEAFOOD BISQUE

generously filled with various fish and seafood

16,50

## SALADS served with bread

### FRUIT DE MÈR

catch of the day | crayfish | scampi | scallop | seaweed | spring onion | curry

17,50

### GAMBA AIOLI

garlic | confit lemon and orange | calamansi | curd

13,50

### TENDERLOIN ORIENTAL

spring onion | mushrooms | bimi | teri-yaki

14,50

### CEASAR

free-range chicken | egg | anchovies | croûton | lettuce | Parmesan

12,50

### VEGA

couscous | duxelle | tomato | mini popcorn | goat cheese | vadouvan | hummus

10,50

### SEA BREAM

ceviche | scallop | quinoa | pesto | yogurt | paksoi

14,50

## BREAD ROLLS artisan sourdough bread, richly filled

### CARPACCIO BLACK ANGUS

truffle | bacon | parmesan | pine nuts | arugula

12,50

### CHICKEN ORIENTAL

fried | spicy | mushrooms | onions

8,50

### BELGIAN SHRIMP CROQUETTES

home made | lime mayo

10,50

### WITTE VAN ROTSELAER

goat | honey | nuts | arugula | onion compôte | balsamic vinegar

9,50

### BEEF TATAKI

wakame | soy truffle | fried vegetables

11,50

### VEAL PASTRAMI

pumpkin | asparagus | vanilla vinaigrette

11,50

# SPECIALS

## CLUB DIJK9

Emmental | serano | egg | free-range chicken | pomodori | crisps

12,50

## CLUB FISH

haddock rillette | crayfish | pesto | apple

13,50

## TRUFFLE BURGER

XL | Black angus | Serano | poched egg | shallot | fries

17,50

## STEAK

Grain fed | black angus | roasted eggplant | uicompôte | bimi | pomodori gravy | fries

19,50

## GASTROTAPAS foodsharing

### OYSTERS

Zeeuwse creuses | lemon | raspberry vinaigrette

a piece 2,50 | gratinée 3,50

### PATA NEGRA <sup>80 GR</sup>

crostini sundried tomato

17,50

### CARAMELIZED PRAWNS <sup>5</sup>

curry mayo

9,50

### BAPAO OF SALTWATERSHRIMPS <sup>4</sup>

with lime

8,50

### SCALLOPS <sup>4</sup>

grilled | asparagus foam | seaweed

9,50

### BEEF TENDERLOIN TATAKI

wakame | soya truffle | fried vegetables

11,50

### CROQUETTES OF REYPENEAR <sup>5</sup>

mosterdcrème

7,50

### BRUSCHETTA <sup>6</sup>

tasting of various dishes

12,50

### LOBSTER CROQUETTES <sup>5</sup>

rouille dip

11,50

### ROSSINI BURGER <sup>2</sup>

black angus | foie gras | truffle | quail egg | shallot

13,50

### PEKING DUCK SPRING ROLLS <sup>4</sup>

hoisin

11,50

### PRAWN SKEWER <sup>5</sup>

aioli | lime soy

9,50

### SEA BREEM CEVICHE

bowl | quinoa | pesto | yogurt | pistachio | crostini

9,50

### STEAK TARTARE

bowl | shallot | piccalilly | Worcestershire | egg | pickled summer vegetables | crostini

9,50

### LAMB MEATBALLS <sup>5</sup>

tikka massala | peas

8,50

## **DIJK9 MENU 57,50**

4 courses including wine (small glasses) or beer pairing

### **SMOKED WHITEFISH**

crayfish | candied citrus | calamansi | curd | basil | bimi

wine: Grüner Veltliner Klassik | Gruber Rösschitz | Weinviertel, Austria

beer: Rabarbarella | Eindhovense Stadsbrouwerij

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### **SURF 'N TURF**

quail | scallop | couscous | hazelnut | garden peas | tikka Masala

wine: Chardonnay | La Prade | Languedoc, France

beer: 40 WATT Blond | Eindhovense stadsbrouwerij

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### **DUCK**

fried and confit | red port | beech mushroom | Serrano | crispy potato | beetroot | green asparagus

wine: Méliac rouge | Sud-Ouest, France

beer: Oude Haas dubbelbier | Eindhovense stadsbrouwerij

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### **CHOCOLATE SOUFFLÉ**

cherry | vanilla | yoghurt | star anise | chocolate crunch

wine: Red muscadet | Rietvallei, S-Africa

beer: 150 Watt Belgian Quadrupel | Eindhovense stadsbrouwerij | Russian stout bier

# GASTROMENU'S

please order for the entire table

The dishes are carefully assembled outside the map  
Of course we take into account your wishes

<b>3-COURSES</b>	<b>32,90</b>
<b>3-COURSES (BEFORE/BETWEEN/MAIN)</b>	<b>35,90</b>
<b>4-COURSES</b>	<b>38,90</b>
<b>5-COURSES</b>	<b>44,90</b>
cheese instead of sweet dessert	4,00

## WINE

In collaboration with several wineries and wine suppliers we select the best wine combine your menu

<b>1-COURSE</b>	<b>6,00</b>
<b>2-COURSES</b>	<b>12,00</b>
<b>3-COURSES</b>	<b>18,00</b>
<b>4-COURSES</b>	<b>24,00</b>
<b>5-COURSES</b>	<b>30,00</b>
small glasses is also optional	

## **GASTROTAPAS** *appetizer or foodsharing*

### **OYSTERS**

Zeeuwse creuses | lemon | raspberry vinaigrette | smooth wasabi

a piece 3,- | gratinée 3,50

### **PATA NEGRA** <sup>80 GR</sup>

crostini sundried tomato

17,50

### **CARAMELIZED PRAWNS** <sup>5</sup>

curry mayo

9,50

### **BAPAO OF SALTWATERSHRIMPS** <sup>4</sup>

with lime

8,50

### **SCALLOPS** <sup>4</sup>

grilled | smoked almond | Parmesan | seaweed

9,50

### **BEEF TENDERLOIN TATAKI**

wakame | soya truffle | fried vegetables

11,50

### **BRUSCHETTA** <sup>6</sup>

tasting of various dishes

12,50

## **COLD APPETIZERS**

### **CEVICHE & SCALLOPS**

sea bream | grilled | yogurt | quinoa | pesto | black tea | pistachio crunch

11,50

### **PASTRAMI & SWEETBREAD**

veal | asparagus | pumpkin | statice | vanilla | crispy ciabatta

14,50

### **SMOKES WHITEFISH**

crayfish | candied citrus | calamansi | curd | basilicum | bimi

10,50

### **CARPACCIO BLACK ANGUS**

truffle | bacon | pine nut | parmesan | arugula

12,50

### **STEAK TARTARE**

shallot | piccalilly | Worcestershire | egg | pickled summer vegetables

14,50

### **VEGA**

couscous | duxelle | tomato | mini popcorn | goatcheese | vadouvan | hummus

10,50

## **HOT APPETIZERS**

### **CRISPY GOOSE LIVER**

fried | miso | honey nuts | lychee | rice wine | kokos

16,50

### **SURF 'N TURF**

quail | scallop | couscous | hazelnut | asparagus | tikka masala

15,50

### **HADDOCK SKIN FRIED**

antiboise | parmesan | quinoa | yellow carrot | bimi

14,50

## SOUPS

### GAZPACHO

tomodori | cucumber | radish | garlic

8,50

### OXTAIL & SUMMER TRUFFLE

broth | picked oxtail | summer vegetables

9,50

### SEAFOOD BISQUE

generously filled with various fish and seafood

16,50

## MAIN

### POACHED WHITEFISH

miso | fennel | lemon | roasted eggplant | gnocchi | beurre blanc

19,50

### SEA BREAM SKIN FRIED

fried | eel | potato cakes | beetroot | summer truffle | asparagus | almond

21,50

### SURF 'N TURF

quail | scallop | couscous | hazelnut | asparagus | tikka masala | pumpkin

23,50

### NEWZEELAND LAMB

rack & saddle | cassoulet | Saint Agur | garden pea | polenta | pistachio | gravy double beer

25,50

### DUCK

fried and confit | red port | beech mushroom | crispy Serrano | potato mousseline | beet | asparagus

19,50

### IRISH STEAK

Black Angus | eggplant | onion compôte | Japanese broccoli | pomodori gravy | grilled potato

23,50

Ladysteak | same garnish

19,50

## VEGETARIAN

The Chef can also work with you to create a different dish

### COUSCOUS MEDITERRANEAN

garden peas | yogurt | goat cheese | parmesan | roasted eggplant | pumpkin

17,50

### CANNELONI MUSHROOM

duxelle | tomato | summer truffle | Parmesan sauce

19,50

Heeft u een allergie? meld het ons!

## DESSERTS

### CHOCOLATE SOUFFLÉ

cherry | vanilla | star anise | yoghurt | chocolate crunch

9,50

### RASPBERRY

two preparations | white chocolate | chocolate crunch | yoghurt | merengue

8,50

### MOKKA CARAMEL

mousse | cocos | spicy biscuit | fudge | Frangelico | sorbet

8,50

### CHEESE

5 cheeses | figbread

13,50

### FRIANDISES

5 sweets p.p.

4,50

### SCROPPINO

limoncello | Prosecco

7,00

### ESPRESSO MARTINI

after dinner cocktail | Grey Goose | Licor Valente

8,50

We help you with choosing a dessert wine

from

4,50

### DIGESTIVE

grappa or G&T's

### KOFFIE

delicious after dinner with special roast Café Valente. We like to make your special coffee as it should!

### COGNAC

Martell VS, Remy Martin VSOP, Courvoisier, Hennessy, Remy Martin XO, Calvados

### PORT

DOW's Masterblend Ruby, Masterblend White, 10 Year Old Tawny, Nirvana

### WHISKEY'S

Dimple, Jameson, Chivas Regal 12y, Glenfiddich, Lagavullin 16y, Highland park 12y, NIKKA

### LIQUEUR

diverse liquers