

# LUNCH

UNTILL 16:00

## GASTROMENU LUNCH

2-COURSE

25,00

3-COURSE

32,90

## SOUPS

### PUMPKIN

Saint Agur | spring onion | croûton | sugar snaps

8,50

### POULTRY STOCK

smoked chicken | noodles | carrot | limegrass

8,50

### SEAFOOD BISQUE

generously filled with various fish and seafood | mussel foam

16,50

## SALADS served with bread

### FRUIT DE MÊR

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

17,50

### DUCK L'ORANGE

orange | pear | five spices | beetroot | dates | pecan

13,50

### TENDERLOIN ORIENTAL

spring onion | mushrooms | bimi | teri-yaki

14,50

### CEASAR

smoked chicken | egg | anchovies | croûton | lettuce | Parmesan

12,50

### VEGA

pumpkin | kohlrabi | sweetsour | apple | basil | cauliflower | old cheese | almonds

11,50

### SEA BREAM SASHIMI

carrot | oystergel | crispy mussels | lime mayonaise | seaweed

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

### OLD CHEESE

24 months matured | pear and five spices | almonds | rocket lettuce

11,50

### SMOKEY VEAL TARTARE

pumpkin | Gruyère | confit shallot | hazelnut | crispy capers | quail egg

14,50

### EGGS BENEDICT

brioche | crispy Serano | Hollandaise

14,50

# SPECIALS

## CLUB DIJK9

Emmental | serano | egg | smokey chicken | pomodori | crisps

12,50

## CLUB FISH

monkfish rillette | mussels | curry

14,50

## SUKADEBURGER

XL | Black angus | Serano | boiled egg | shallot | fries | mustard

17,50

## STEAK

Black angus | crispy onion | sugar snaps | shiitake | pommes dauphine | gravy Madeira

21,50

## GASTROTAPAS foodsharing

### OYSTERS

Zeeuwse creuses | lemon | raspberry vinaigrette

a piece 3,- | gratinée 3,50

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

crostini sundried tomato

17,50

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

currydip

9,50

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

with lime

8,50

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

grilled | yuzu beurre blanc | 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>

rouilledip

11,50

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

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

13,50

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

hoisin

11,50

### PRAWN AIOLI <sup>5</sup>

garlic | lime soy

9,50

### SEA BREAM SASHIMI

lime vinaigrette | carrot | oyster gel | crispy mussel | tomato | red curry | coriander

9,50

### SMOKEY VEAL TARTARE

bowl | pumpkin | Gruyère | confit shallot | hazelnut | crispy capers | quail egg

9,50

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

tikka massala | peas

8,50

## **DIJK9 MENU 57,50**

4 courses including (small glasses) wine or beer from our local city brewery (Eindhovense stadsbrouwerij)

### **SEA BREAM SASHIMI**

lime vinaigrette | carrot | oyster gel | crispy mussel | tomato | red curry | coriander crunch

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

beer: Rabarbarella | Fresh, fruitysweet with rhubarb acidity

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### **SURF 'N TURF**

belly bacon oriental | scallops | kimchee | puffed rice | guave

wine: Chardonnay | La Prade | Languedoc, France

beer: 40 WATT Blond | Aromatic, fruity, herbaceous, caramel finish

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### **STEAK SUKADE**

grain fed | pear and five spices | sjalot confit | pumpkin | veal gravy | brique crisp

wine: Méliac rouge | Sud-Ouest, France

beer: Oude haas dubbel | Smooth brown beer, sweet finish

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### **CHOCOLATE SOUFFLÉ**

passion fruit | cocos | pasoa | white chocolate

wine: Viu manent noble Semillion, Chili

beer: 150 Watt Belgian Quadrupel | Rich, smooth, creamy with lots of black fruits

# 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

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

hoisin

11,50

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

tasting of various dishes

12,50

## **COLD APPETIZERS**

### **SEA BREAM SASHIMI**

lime vinaigrette | carrot | oyster gel | crispy mussel | tomato | red curry | coriander

12,50

### **DUCK L'ORANGE**

orange | pear | five spices | beetroot | dates | pecan

14,50

### **CARPACCIO BLACK ANGUS**

truffle | bacon | pine nut | parmesan | arugula

13,50

### **SMOKEY VEAL TARTARE**

pumpkin | Gruyère | confit shalot | hazelnut | crispy capers | quail egg

14,50

### **SCALLOPS & FOIE GRAS**

tartaar | grilled | foie mousse | salsify | bacon crunch | gel aceto

14,50

### **VEGA**

pumpkin | kohlrabi sweetsour | apple | basil | cauliflower | old cheese | almonds

10,50

## **HOT APPETIZERS**

### **CRISPY GOOSE LIVER**

brioche crunch | salsify | mustard | pear | Calvados gravy

16,50

### **SURF 'N TURF**

belly bacon oriental | scallops | kimchee | puffed rice | guave

15,50

### **MONKFISH & LOBSTER**

cheeck | brique crispy | pistachio | beetroot | kohlrabi | basil

17,50

## SOUPS

### GAZPACHO

tomodori | cucumber | radish | garlic

8,50

### OXTAIL & SUMMER TRUFFLE

broth | picked oxtail | summer vegetables

8,50

### SEAFOOD BISQUE

generously filled with various fish and seafood

16,50

## MAIN

### SEE BREAM SKINFRIED

kohlrabi sweetsour | tomato | red curry | ravioli feta-spinach | beurre blanc from yuzu and capers

21,50

### MONKFISH & 1/2 LOBSTER

cheek | brique crispy | pistachio | beetroot | kohlrabi | basil vinaigrette | carrot sweetsour

27,50

### SURF 'N TURF

belly bacon oriental | scallops | kimchee | puffed rice | guave

23,50

### QUINEA FOWL

filet | carrotcream | crispy skin | onion sweetsour | pommes soufflé | gravy poultry

21,50

### STEAK SUKADE

grain fed | pear and five spices | shalot confit | pumpkin chutney | brique crispy | own gravy

23,50

### IRISH STEAK

Black Angus | crispy onion | sugar snaps | shiitake | pommes dauphine | gravy Madeira

25,50

Ladysteak | same garnish

21,50

## VEGETARIAN

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

### TRUFFEL ORZO

foam Saint Agur | green vegetables | mushroom

19,50

### RAVIOLI

spinach | feta | carrot | beurre blanc from yuzu and capers

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.

5,50

## 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