

LUNCH MENU

UNTIL 5 P.M.

SOUPS

Thay cocos-curry - noodles, chicken, lime leaf en coriander	€ 6,50
Shellfish - clear stock with tigerprawn	€ 8,90

SALADES

(Al onze salades worden geserveerd met brood)

Chicken - parmesan, garlic mayonnaise and crostini	€ 8,50
Tuna - grilled, with mango chutney, green beans and a sesame soy dressing	€ 10,50
Prawns alioli - saffron mayonnaise	€ 10,50
Tenderloin - oriental fried with bean sprouts, shiitake and teri-yaki	€ 11,50
Caprese - pomodori tomato, basil, buffalo mozzarella, arugula, olive oil and balsamic vinegar first	€ 9,50

ROLLS

Dijk9 Club - Free-range chicken, coppa di Parma, pomodori, Emmental and spicy sauce	€ 9,50
Chicken Chili - bean sprouts, spring onion, mushrooms and peppers (slightly spicy)	€ 7,50
Farmer Brie - out of the oven with caramelized nuts and honey	€ 6,50
Healthy - ham, cream cheese, egg, cucumber ribbons, and chili mayo pomodori	€ 6,50
Niçoise - homemade tuna salad	€ 6,50

FOCACCIA PANINI

Carpaccio - truffle mayonnaise and Parmesan	€ 9,50
King crab salad - with tiger prawn on skewer	€ 9,50
Caprese - pomodori tomato, basil, buffalo mozzarella, arugula, olive oil and aceto balsamico	€ 8,50
Serrano - truffle dressing	€ 8,50

LUNCH DISHES

Dijk9 Omelette - ham, cherry tomatoes, spring onion and cheese	€ 8,50
Croque monsieur - Emmental, ham and creme fraiche out of the oven	€ 4,50
Artisan Beef croquettes - toasted bread and mustard	€ 7,50
Spaghetti alioli - parsley, spring onion, snow peas, rocket and parmesan	€ 11,50
Dijk9 satay - peanut sauce, prawn crackers seroendeng and served with fries and salad	€ 14,50
Beef Tournedos - red wine sauce served with fries and salad	€ 22,50
Salmon Fillet - butter sauce served with fries and salad	€ 14,50
2-course lunch menu - including coffee after	€ 19,50

The belly rules the mind.

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There is one thing more
exasperating than a wife who
can cook and won't, and that's
a wife who can't cook and will.

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You are what you eat. For
example, if you eat garlic you're
apt to be a hermit.

STARTERS

SOUPS

Thay cocos-curry - noodles, chicken, lime leaf en coriander € 6,50

Shellfish - clear stock with tigerprawn € 8,90

STARTERS

Bread - garlic dip and olive tapenade. (If you make a great tweet @Dijk9 then this one's on the house) € 3,80

Pastrami - of calf with various preparations of black olive € 10,50

Duck - smoked duck with jelly of beetroot, pearls of apple and foie gras shavings € 12,50

Carpaccio - truffle mayo, rocket and parmesan € 9,50

...is also possible with goose liver curls € 4,50

Trio Oriental - spicy tuna, shrimp tempura and marinated salmon € 11,50

Vega - couscous salad with steamed vegetables, apricots, fetâ and lettuce € 8,50

Snowcrab - in a salad with Dutch shrimps and smooth pumpkin € 11,50

Oysters 'Zeeuwse creuse' - lemon cream and raspberry vinaigrette

3 pieces € 6,90

6 pieces € 12,90

9 pieces € 18,90

HOT STARTERS

Goose liver - sugar toasted bread and syrup of sauternes € 14,50

Surf & turf - slowly cooked belly bacon, scorched coquille and dressing of Sesame-Soy € 12,50

Redfish - zachtgegaard with shellfish risotto and broth of crustaceans € 13,50

MAIN COURSES

FISH

Tuna - grilled with crispy crust of Sesame, couscous and teri-yaki sauce	€ 23,50
Salmon - confit in olive oil with smooth grain risotto and Parmesan sauce	€ 17,50
Red Fish - slowly cooked with prawns, meringue of Saffron and potato cake	€ 20,50
Dorade - skin grilled with spaghetti, clams, sundried tomato and olive	€ 18,50

MEAT

Tournedos - thick fries, gravy of carmenère and onioncompôte	€ 25,50
...also with Fried Goose liver	€ 5,50
Veal - braised cheek, own gravy and fondant potato	€ 22,50
Guineafowl suprême - serano, basil, and provelone potato cake	€ 17,50
Diamanthaas - cream of rutabaga, chestnut mushrooms and shallots gravy	€ 19,50

VEGETARIAN

Spaghetti agli e olio - parsley, spring onion, snow peas, rocket and parmesan (planed at the table)	€ 11,50
...also possible with Tiger prawns	€ 18,50
Funghi porcini - With cream sauce with green asparagus, wild mushrooms, Arugula and Parmesan	€ 17,50

SUPRISE MENU

3 course-menu	€ 29,50
4 course-menu	€ 36,50

This is also possible with wine

3 course-menu	€ 16,50
4 course-menu	€ 21,50

PICK YOUR PASTA!

fresh tagliatella

INGREDIËNTEN

Tiger prawns	€ 17,50
Chicken	€ 15,50
Beef tenderloin	€ 21,50

FRESH MADE SAUCES

Cream sauce
Mildly spicy tomato sauce with basil and garlic
Teriyaki

GARNISH

Rocket lettuce with parmesan and 1st press olive oil
Fresh spinach with asceto balsamico

DESSERTS

Ask about our "finger food and drinks card" for delicious coffees or enjoy a digestif.

Parfait - of stroopwafel, whipped cream and crème anglaise	€	7,50
Wentelteefjes - sugar bread, braised pear and bourbon vanilla ice cream	€	8,50
Panna cotta - vanilla made, amarena cherry and cinnamon mousse	€	8,50
Chocolade - chocolate cake with ice cream of pistachio and crumble	€	9,50
Cheeseboard - talking bread, grapes and nuts	€	12,50

DESSERT WINE

	By the glass	Bottle
Domaine Mas Amiel, Muscat de Rivesaltes	€ 3,50	€ 17,50
Grape variety: Muscat <i>Fragrant and aromatic dessert wine. Fresh delicate with fine natural sweetness.</i>		
Miguel Torres, Riesling Vendimia Tardía	€ 3,50	€ 17,50
Grape variety: Riesling <i>Warm gold colour and full of smell. Citrusfruit, lightly roasted nuts, herbs, blossoms and honey can be found both nose and mouth. This powerful and at the same time elegant dessert wine feels soft, fresh and exciting.</i>		
Gonzalez Byass, Nectar Pedro Ximenez	€ 4,50	
<i>This 100% sherry Pedro Ximenez (P.X.) has 3 years spent in the solera system. The process makes the rich grape Nectar a powerful and full P.X. sweet sherry with the taste of raisins and sundried figs. Nectar is perfect for desserts such as ice cream and of course with chocolate.</i>		
DOW'S Masterblend ruby port	€ 3,50	
<i>This port is on average 3 years matured in oak casks in the lodges in Vila Nova de Gaia and is bottled when ready. Suitable for informal drink through the lush, youthful and fruity tones. Serve lightly chilled with hot weather.</i>		
DOW'S 10 years old Old Masterblend Tawny Port	€ 5,50	
<i>A soft, ripe port with a beautiful balance. This 10-year-old Port is created according to the traditional style of Dow's and has a beautiful full drier taste.</i>		

WINE LIST

RED WINES

	By the glass	Bottle
Laroche Grenache Grape variety: Grenache Noir <i>Fruity, easy drinkable wine with warm berry fruit, hint of roasted coffee and soft tannin.</i>	€ 3,50	€ 17,50
Torres Santa Digna Carmenère Grape variety: Carmenère <i>Fine aromas (blackcurrant, cassis) with hints of eucalyptus. Soft tannins and fruity nuances of care for leather and herbs (licorice, black pepper, nutmeg). The wine has a pleasant backdrop of toast and vanilla.</i>	€ 4,50	€ 22,50
Beringer Stone Cellars Zinfandel Grape variety: Zinfandel <i>A typical Californian grape variety. After a maturation of 6 months in small barrels of French and American oak wood the wine develops deep tones of ripe red fruit and a great complexity. Aromatic, full-bodied and with a long aftertaste.</i>		€ 23,00
Montecillo Rioja Crianza Grape variety: Tempranillo <i>A dry, sparkling Ruby Red dinner wine with a fruity, spicy flavor and a soft, spicy aftertaste.</i>		€ 24,50
Laroche Mas La Chevalière Rouge Grape variety: Syrah en Merlot <i>The wine is made of mainly syrah and merlot, grenache and cabernet sauvignon and in minority interest. The smooth, fruity taste is complemented by the aged in oak wood with some spiciness.</i>		€ 27,50
Luigi Bosca Pinot Noir Reserva Grape variety: Pinot Noir <i>This is a beautiful cherry red color and a soft, velvety body. Its flavor is reminiscent of red bosfruit containing notes of strawberry and chocolate. An elegant wine with good tannins.</i>		€ 29,50
Torres Gran Coronas Grape variety: Cabernet Sauvignon en Tempranillo <i>A cherry red color with the gloss of mahogany. The wine is elegant and ripe with full, intense aromas characteristic of the classic Cabernet around the Mediterranean-ripe blackberries, truffles, fennel and a delicious smell of smoke from the-aged in oak wood. Well structured, with fine tannins and a long, soft aftertaste.</i>		€ 31,50
Palagetto, Tenute Niccolai Montecucco rosso 'solleone' DOC Grape variety: 60% Sangiovese and 40% Merlot <i>Do scents of red fruits, a full taste of cherry, plum and vanilla. The aftertaste is it spicy. A glass of wine with a firm body. Has matured in small oak barrels and aged at least 12 months more in bottle.</i>		€ 34,50
Château Grand-Pey Lescours St.Emilion Gr.Cru Grape variety: Cabernet Sauvignon, Cabernet Franc and Merlot <i>Elegant, smooth with classic berry-like flavors in a soft, round style. To be full, not heavy and with a fresh finish.</i>		€ 37,50
Azienda Agricola Cesare Righetti Valpolicella Classico Superiore 'Ripasso' La Tonega DOC Grape variety: Rondinella, Molinara, Corvina <i>Valpolicella Ripasso This is a harmonious wine with a ruby red color and has aromas of roasted hazelnuts, berries and cherries. In the aftertaste you taste the taste of overripe red fruit but also pepper and cinnamon.</i>		€ 44,50

WHITE WINES

	By the glass	Bottle
Laroche Terret Grape variety: Terret <i>In this exciting, soft fruity and spicy aromas of the wine Exchange each other playful terretdruif. Rich aftertaste with mild tones of yellow Apple.</i>	€ 3,50	€ 17,50
Torres Santa Digna Chardonnay Grape variety: Chardonnay <i>Rich, balanced wine with intense aromas of ripe fruit - peach, pineapple, pears - and toasted hazelnuts. It used new French oak gives the long finish.</i>	€ 4,50	€ 21,50
Angel Cove Sauvignon Blanc Grape variety: Sauvignon Blanc <i>This wine from the Marlborough region has a light straw yellow colour, with green tea you. In the nose an intense mix of tropical fruit and spicy with a hint of passive citrusschil pane. Taste of tropical fruit, with a soft and fragrant middentong. Pure refreshing aftertaste, with scents of minerals and citrus linger long.</i>		€ 22,50
Allram Grüner Veltliner "Strassertaler" Grape variety: Grüner Veltliner <i>Dry, fruity taste of juicy and delicious refreshing with citrus. The spicy touch of pepper is characteristic of the Grüner Veltliner.</i>		€ 23,50
Laroche Mas La Chevalière Blanc Grape variety: Chardonnay en Viognier <i>The chardonnay ensures the round style and a subdued fresh fruitiness. The viognier adds seductive, floral aromas. The touch of spiciness comes from the oak barrel that the wine has aged for a short time.</i>		€ 27,50
Fattoria Laila Verdicchio Classico Superiore DOC Grape variety: 100% Verdicchio <i>This Verdicchio is a straw yellow color with green reflexes. Flavors of wild flowers, is dry with a bitterness in the aftertaste. A very accessible wine that can be drunk young.</i>		€ 28,50
Pascal Jolivet Sancerre Grape variety: Sauvignon Blanc <i>Pale yellow wine with a hint of green. The nose has clean flavors of pineapple and citrus. A dry and elegant wine, powerful and beautifully balanced, with a long finish, a typical Sancerre of great class.</i>		€ 36,50
Palagetto, Tenuta Niccolai Vernaccia Di San Gimignano Riserva DOCG Grape variety: 100% Vernaccia di San Gimignano <i>This wine has a beautiful straw yellow color and has a full ripe aroma. Has flavors of peach and vanilla with a slightly roasted taste and aroma of roasted almonds and toasted bread. A versatile wine without culinary accompaniment to full advantage.</i>		€ 39,50
Luigi Bosca Gala 3 Grape variety: Chardonnay, Viognier en Riesling <i>A golden yellow, rich white wine. The Viognier provides the floral aromas, Chardonnay gives the wine its roundness and white fruit tones, the Riesling adds to the fresh acidity. The hint of vanilla and coffee bearing reference to barrels of new French oak. A full, balanced, rich wine with an exhilarating finish.</i>		€ 42,50