

lunch

till 16:00

GASTROMENU LUNCH

<i>3-course</i>	33,50
<i>3-course (no dessert)</i>	36,50
<i>4-course</i>	39,50
<i>4-course (no dessert)</i>	42,50
<i>5-course</i>	45,50
rather cheese rather than sweet?	4,00

SOUPS

<i>seafood bisque</i> scallop - prawn - lobster - foam tikka masala	17
<i>asparagus velouté</i> scallops - rilette potato - curry / truffle - quail egg - green apple	13

SALADS All our salads are served with bread

<i>fruit de mêt</i> dorade - scampi - scallop - lobster - seaweed - spring onion	18
<i>beef tenderloin oriental</i> spring onion - forest mushrooms - beetroot - teriyaki - smoked silver onion	16
<i>Ceasar</i> smoked chicken fillet - egg - anchovies - croûton - lettuce - parmesan	13
<i>asparagus - Heezer goatcheese</i> various preparations - tikka masala - rhubarb - quail egg	13
<i>hamachi sashimi</i> lime - yuzu - black sesame - wakame - lamb - crunchy calamari	16

BREAD BUN

<i>carpaccio - basil</i> Black Angus - bacon crispy - pine nuts - Parmesan - rocket	14
<i>duck breast - foie gras</i> slow cooked - curls - Gran Prestige gel - miso pannacotta - crispy asparagus - baby corn sweet sour - bacon crispy	13
<i>Belgian shrimp croquettes</i> home-made - lime mayonnaise	11
<i>steak tartar - Hereford breed</i> basil - tempura cournicon - bavarois red onion - dried Parmesan - Worcestershire espuma - silver onion	15
<i>eggs benedict</i> brioche - crunchy Serano - Hollandaise - little gem	9

SPECIALS

clubsandwich Dijk9

emmentaler - serano - egg - free range chicken - pomodori - chips

13

avocado - egg sandwich (v)

potato rilette - curry - okra sweetsour

13

Black angus burger

red onion - Serano crispy - crunchy egg - basil mousse - fries

17

Beef tenderloin grilled

cream béarnaise - crunchy cournicons - fried artichoke - candied potato - gravy rosemary

27

GASTROTAPAS foodsharing

oysters

Zeeland creuses - lemon - granitée apple/limoncello

a piece 3,- | gratinée 3,50

pata negra ^{80 GR}

brioche crispy

18

corvina - ceviche

cooked in Geuzebeer - grilled asparagus - beetroot - avocado - foam lime leaves/sereh

14

hamachi - sashimi

yuzu cream - black sesame - gel wakame - sealeaves - crunchy calamari - vinaigrette lime

16

steak tartare - Hereford breed

basil - tempura cournicon - bavarois red onion - dried Parmesan - Worcestershire espuma - silver onion

15

caramelized prawns ⁵

curry dip

10

scallops grilled ⁴

smoked almond - foam lime leaves/sereh - seaweed

11

pumpkin croquettes ^{6 (v)}

ras el hanoût - hazelnut

8

reypenear croquettes ^{5 (v)}

mustard

8

bruschetta ⁴

tasting of different dishes

11

brioche burger ²

black angus - red onion - quail - Serano crispy - basil

13

beijing duck spring roll ⁴

hoisin

11

fresh hand-cut fries

Grate Parmesan - basil mayo

4.5

MENU DE CHEF 60,-

Composed of the card including small glasses of wine or specialty beer

corvina - ceviche

cooked in Geuzebier - grilled asparagus - beetroot - avocado - foam lime leaves / sereh

wine: Grüner Veltliner Klassik, Markovisch | Niederösterreich, Austria | Scents of apple, green pepper. Flavors of ripe citrus with pure aftertaste

beer: Fine Fleur Session IPA | Light fresh-malty body, pleasantly bitter, dry

*

oxtail - scallop

picked - grilled - black sesame - salty fingers - crispy asparagus - gravy mango

wine: Chardonnay, Lanzerrac | Stellenbosch, S-A | Solid wood tones, tropical with a hint of vanilla and a rich long aftertaste

beer: 40 WATT Blond | Mild maltiness, soft bitters, subtle caramel. Aromatically sweet, touch of grass

*

duck breast - gently cooked

fried asparagus - confit of red onion - filo truffle bacon - crispy potato - pea - vinaigrette sherry aceto

wine: Pinot Noir, Vavasour | Marlborough, New Zealand | Intense ripe flavors. Complex with black currants, plum and a spicy aftertaste

beer: Oude haas double | Very smooth beer with aromas of pralinée, slightly sweet finish

*

coconut - caramel

cremeux - lychee - sushi vinegar - coconut patty - champagne sorbet - toska crispy

wine: Vendimia Tardia Moscatel Petit Grain, Vina Aliaga | Navarra, Spain | Lychee and tropical fruits, subtly sweet, hint of honey and minerality

beer: Brewdog dead pony club California Pale Ale | Very hoppy and fruity with a friendly bitterness

GASTROMENU'S

Please order for the whole table

The dishes are carefully composed outside the menu. Of course we take into account your wishes

<i>3-course</i>	33,50
<i>3-course (no dessert)</i>	36,50
<i>4-course</i>	39,50
<i>4-course (no dessert)</i>	42,50
<i>5-course</i>	45,50
rather cheese rather than sweet?	4,00
<i>6-course (including cheese)</i>	52,50

WINE

In collaboration with various wineries we select the best wines every week to combine with your dishes

<i>1-course</i>	7
<i>2-course</i>	14
<i>3-course</i>	20
<i>4-course</i>	26
<i>5-course</i>	32
<i>6-course</i>	37

Smaller glasses is an option aswell

APPETIZER

We have a separate card for gastrotapas

oysters

Zeeland creuses - lemon - granite apple / limoncello

a piece 3,- | gratinée 3,50

pata negra ^{80 GR}

brioche crispy

18

caramelized prawns ⁵

curry dip

10

bruschetta ⁴

tasting of different dishes

11

scallops grilled ⁴

smoked almond - foam lime leaves/sereh - seaweed

11

croquette of pumpkin ⁶ (v)

ras el hanoût - hazelnut

8

beijing duck spring roll ⁴

hoisin

11

STARTER

hamachi - sashimi

yuzu cream - black sesame - gel wakame - sealeaves - crunchy calamari - vinaigrette lime

16

steak tartare - Hereford breed

basil - tempura cournicon - bavarois red onion - dried Parmesan - Worcestershire espuma - silver onion

15

duck breast - foie gras

slowly cooked - curls - Gran Prestige gel - miso pannacotta - crispy asparagus - baby corn sweet sour - bacon crispy

13

corvina - ceviche

cooked in Geuzebeer - grilled asparagus - beetroot - avocado - foam lime leaves/sereh

14

carpaccio - basil

Black angus grass fed beef - Parmesan - Seranocrunch - pine nuts

14

asparagus - Heezer goatcheese (v)

various preparations - tikka masala - rhubarb - quail egg

13

WINE

Of course we would like to serve a matching glass of wine

4,50

HOT STARTER

oxtail - scallop

slowcooked - grilled - black sesame - salty fingers - crispy asparagus - gravy mango 14

foie gras - crispy

cashew nut honey crispy - lychee - sushi vinegar - cream of cardamom - jus tom kha kai 16

corvina - panfried

cream of samphire - crispy calamari - asparagus - soya / truffle - foam granny smith - beetroot 14

seafood bisque

scallop - prawn - lobster - foam tikka masala 17

asparagus velouté

scallops - rilette potato - curry / truffle - quail egg - green apple 13

MAIN

lobster - hamachi

1/2 lobster - sashimi - samphire - celeriac - vadouvan - beetroot - potato lemons - foam lemongrass 27

dorade - skinfried

peas - asparagus - okra sweet and crispy - potato crisp - sesame/mango vinaigrette 21

oxtail - scallop

slowcooked - grilled - black sesame - kohlrabi sweet sour - salty fingers - carrot - asparagus - mango - gravy thom kha kai 23

New-Zealand lamb

rack and neck - asparagus - tomato cream - pea - croûte nuts/coriander - red onion - vinaigrette sherry - Serano crispy 25

beef tenderloin grilled

cream béarnaise - crunchy cournicons - fried artichoke - candied raisin - gravy rosemary - baby corn sweet sour 27

Ladysteak | same garniture 21

fresh hand-cut fries

Grate Parmesan - basil mayo 4.5

VEGETARIAN

asparagus - various preparations

quail egg - little gem - miso pannacotta - soya/truffle - foam sereh/lemon leaves - sealeaves - potato crabs 21

celeriac - Heezer goat cheese

candied - crispy - baby corn sweetsour - foam tikka masala - dried Parmesan - cream bearnaise - okra crisp 19

Do you have an allergy? let us know!

DESSERT

chocolate - pineapple

soufflé - mango - chili - basil - yogurt crispy - yogurt ice cream - spice cake

9

cinnamon - rhubarb

pannacotta - mousse - merenque - crunch witte chocolate - crème patissier

9

coconut - caramel

cremeux - lychee - sushi vinegar - coconut patty - champagne sorbet - toska crispy

9

cheese platter

5 cheeses with various sweets

14

scroppino

homemade limoncello - Prosecco

8

friandises

5 different sweets p.p.

6

espresso martini

after dinner cocktail - Grey Goose - Licor Valente

9

We are happy to help you choose a dessert wine.

from

4,50

digestive

Choose from several grappas, nice glass of rum or a nice Gintonic

coffee

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

cognac

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

port

DOW's Masterblend Ruby, Masterblend White, 10 yr old tawny, 20 yr old tawny, Colheita 2002

whiskey

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

liqueur

various liqueurs