
DESSERTS

All desserts €9

SURPRISE EGG

RON GASTROBAR

COFFEE PIE

BAILEYS, SALTED CARAMEL AND PEANUTS

PAVLOVA WITH CACAO

A CREAM OF BANANA AND BROWN RUM

APPLE COOKED IN CARAMEL

SHEEP'S MILK ICE CREAM AND CALVADOS

MILLE-FEUILLE

CUSTARD AND A SORBET OF BLOOD ORANGE

BETTY'S KAAS

CHEESE PLATTER WITH A SELECTION OF CHEESES

All dishes are served as a starter dish

All dishes € 15

SMOKED EEL VAN EVELEENS

LEEK, A CREAM OF PARSLEY AND A FOAM OF CARAMELIZED RED ONION *v*

MACKEREL SASHIMI

SESAME, GINGER AND YUZU

CREAM OF GOOSELIVER

COULIS OF BBQ TANGERINE, MUSHROOMS AND PECANS

SCALLOPS' TARTARE

HIBISCUS AND A FOAM OF POTATO AND OLD BEEMSTER CHEESE

€20,-

'PADAUK' SMOKED SALMON

PICKLED BEETROOT AND HORSERADISH *v*

TARTELETTE WITH SECRATO

VEAL TARTARE, PEAS HUMMUS AND BROWN BUTTER

CREAMY PUREE OF POTATOES

KING CRAB, KOHLRABI AND SHELLFISH SAUCE

BBQ GREEN CABBAGE

SMOKED BONE MARROW AND OYSTER FOAM *v*

RISOTTO WITH CRISPY FROG LEGS

BURGUNDY SNAILS, PARSLEY AND GARLIC *v*

PAN FRIED DUTCH PIKE PERCH

JUS MADE OF IJSSELMEER EEL, MUSSELS AND WILD SPINACH

v These dishes are adaptable to a vegetarian dish

All dishes € 15

SOFT SHELL CRAB

RED PEPPER, PAKSOI AND SHRIMP DUMPLINGS *v*

PAN FRIED SKATE WING

SALSIFY, GRUYERE AND A BUTTER AND VINAGER SAUCE

CAULIFLOWER BRAISED IN BUTTER

BLACK PUDDING, PIERRE ROBERT CHEESE AND WINTER TRUFFLE *v*

€20,-

BRAISED JERUSALEM ARTICHOKES

GNOCCHI WITH CRISPY CHICKEN SKIN AND 'BEURRE MAÎTRE D'HÔTEL *v*

WAGYUBURGER

PATATAS BRAVAS AND TARRAGON-SORREL CREAM

ROASTED SWEETBREAD

CANDIED KIDNEYS, MUSHROOMS, SAGE AND MUSTARD

BBQ SPARE RIBS

HOME MADE SAMBAL

HANGER STEAK

GRILLED ONIONS AND RAVIOLI MADE OF BONE MARROW AND VIOLET MUSTARD

FRENCH FRIES FROM THE FRIETBOUTIQUE

WITH TARRAGON MAYONNAISE

€ 5,-

UP FOR SOMETHING REALLY SPECIAL ?

**"NYC STYLE" STEAK
FROM OUR CHARCOAL BBQ!**

Pick your choice from different 'dry aged' cuts of beef from our drying chamber
Served with bone marrow, french fries and sauce Béarnaise