

# MENU'S

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Make your evening complete by choosing one of our set menus.

## Autumn Tastings Menu

**44.50 p.p.**

Our Chef surprises you with a tasting of autumn-inspired appetizers, followed by a flavorful beef stew as the main course. You'll finish the menu with a refined petit grand dessert.

*This menu is available for two or more people.*

## Taste our "Tastings" Menu

**44.50 p.p.**

Experience the tastings of De Open Keuken. Choose two tastings as a starter and two as a main course. Finish the menu with a dessert of your choice.

## Taste the Open Kitchen Menu

**47.50 p.p.\*\***

Prefer a "regular" main course? Then choose the Taste the Open Kitchen menu. Start by choosing two "tasters" as a starter. Start with two tastings as a starter, followed by a choice of our classic main dishes. Finish with a dessert of your choice.

With our menus, for the main course, a side dish of your choice is served for two people:

- **French Fries** *with mayonnaise*
- **Oven-Roasted Sweet Potato** *with truffle mayonnaise and chives*
- **Warm Beets** – *A mix of colorful beets with sour cream*
- **Red Cabbage Salad** *with carrot, apple, spinach, and a honey-balsamic dressing*

### Dietary Requirements or Allergies?

We are happy to accommodate your needs; please ask us about the possibilities.

\* Special offers cannot be combined with other promotions, discounts, dinner vouchers, and/or gift cards.

\*\*For our Tournedos (180 grams) in combination with the Open Kitchen Tasting menu, there is a supplement of 7.50.

# PROEVERTJES

A “Proevertje” is smaller than a starter, allowing you to sample several dishes. We recommend choosing two tastings for the first round and two for the main course.

## TASTINGS IN THE FIRST ROUND **9.95 p. piece**

### Italiano Nouvello

Beef carpaccio with arugula, basil dressing, Grana Padano cheese, sun-dried tomatoes, roasted sunflower and pine nuts.

### Sake Kani

(+ 2.00)

Sashimi of Norwegian salmon with wasabi, wakame seaweed, soy sauce, and pickled ginger. Served with egg and surimi maki, unagi sauce and crispy unions.

### Terrine de Volaille

A terrine of confit duck leg with Parma ham. Served with cranberry compote, hazelnut, and toast.

### Royal Salmon

Thinly sliced house-smoked salmon with chives, pickled yellow beet, soy caviar, and red beet hummus.

### Entrecôte

Thinly sliced, mustard-crusted entrecôte. Served with delicate rosettes of Tête de Moine cheese, roasted cauliflower, croutons and truffle mayonnaise.

### Tuna Tataki

(+ 2.00)

A tataki of tuna with a sesame crust, served on a white bread toast with horseradish mayonnaise.

### Roquefort au Four

Baked blue cheese dip, served with white grapes, walnuts, crusty bread, and balsamic syrup.

### Autumn Burrata

Burrata served with mushrooms, truffle oil, and sweet potato chips.

### Sweet Potato Soup

Creamy soup of sweet potatoes, served with croutons and chili crème fraîche.



## TASTINGS IN THE SECOND ROUND **10.95 p. piece**

### **Camarao Aioli**

Well-marinated stir-fried prawns served with garlic sauce.

### **Catch of the Day as Tasting**

(+ 2.00)

You can inquire with our staff about today's catch.

### **Yakitori Ribs**

Our famous spareribs cooked in Yakitori marinade, served with garlic sauce and pickled vegetables.

### **Cookt as Steak**

(+2.00)

Seared diamond steak with a red cabbage cream, sweet potato chips, and a star anise gravy.

### **Delicious Beef Stew**

Beef stew with pumpkin and carrot, served with parsnip purée and a smoked almond crumble.

### **Cooked in the oven**

Oven-baked ling fillet with a herb crust, served with slow cooked ratatouille.

### **Poireau d'Amour** ✓

Roasted leeks served with potato-parsnip cream, crispy potato bits, and a sauce of aged cheese.

### **Risotto ai Funghi** ✓

Risotto prepared with a variety of mushrooms, sage, pine nuts and crispy Grana Padano shards.

### **Onion Bhaji** ✓

Crispy fried onion fritters, served with a mildly spicy chipotle salsa

### **Chef's Specialty**

Please ask our staff about today's chef's specialty.

## SIDE DISHES

5.75 p.p.

- **French Fries** *with mayonnaise*
- **Oven-Roasted Sweet Potato** *with truffle mayonnaise and chives*
- **Warm Beets** – *A mix of colorful beets with sour cream*
- **Red Cabbage Salad** *with carrot, apple, spinach, and a honey-balsamic dressing*



# CLASSICS

Prefer a "regular" main course? Choose one of our classics.

## MEAT

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**Italiano Nouvello XL** **21.50**  
Beef Carpaccio with arugula, basil dressing, Grana Padano cheese, sun-dried tomato, roasted sunflower and pine nuts. Served with toast.

**Delicious Beef Stew XL** **24.75**  
Beef stew with pumpkin and carrot, served with parsnip purée and a smoked almond crumble.

**Yakitori Ribz XL** **24.75**  
Our famous spareribs marinated in Yakitori sauce. Served with atjar and garlic sauce.  
**Prefer half a meter of ribs?** **(+5.-)**

**Tournedos 'Open Keuken' (180 gram)**  
**33.50**  
Tournedos (fillet steak) served with warm vegetables, roseval potatoes and star anise gravy.

## FISH

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**Salade Riche XL** **24.75**  
A refreshing meal salad with salmon tataki, Catch of the Day, Flamed tuna tartare, French Tabouleh, red Cabbage Salad with carrot, apple, spinach, and a honey-balsamic dressing

**Catch of the Day XL** **Daily Price**  
You can contact our staff to catch today's fish.

**Camarao Aioli XL** **23.75**  
Specialty of De Open Keuken: a generous portion of well-marinated prawns, served with garlic sauce and atjar.

## SIDE DISHES 5.75 p.p.

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- **French Fries** *with mayonnaise*
- **Oven-Roasted Sweet Potato** *with truffle mayonnaise and chives*
- **Warm Beets** *A mix of colorful beets with sour cream*
- **Red Cabbage Salad** *with carrot, apple, spinach, and a honey-balsamic dressing*



## VEGETARIAN

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### Risotto ai Funghi XL

21.50

Risotto prepared with a variety of mushrooms, sage, pine nuts and crispy Grana Padano shards.

### Poireau d'Amour XL

24.50

Roasted leeks served with potato-parsnip cream, crispy potato bits, and a sauce of aged cheese.

## SEASONAL

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### Cheese fondue Helvetti

22.50

Made with Swiss Appenzeller cheese and white wine.

Served with bread, mushrooms, bell pepper, apple, pickles and pearl onions.

Expand your fondue experience with;

- Extra truffle tapenade or blue cheese in your fondue. +2,00
- Assorted charcuterie board. +8,50

## SIDE DISHES

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5.75 p.p.

- **French Fries** *with mayonnaise*
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# DESSERTS

**9.25 p. piece**

Enjoy one of our delicious desserts to end the evening on a good note

## Het Zwaantje

Three scoops of vanilla ice cream served in choux pastry with whipped cream and warm chocolate sauce.

## Heavenly Mud

Rich chocolate mousse served with crispy filo pastry and chocolate crumble.

## Autumn Glass

Forest fruit tiramisu made with ladyfingers soaked in forest fruit compote.

## Cheesecake Brûlée

Homemade cheesecake with a crispy, caramelized brûlée layer served with pistachio ice cream.

## Coffee Goodies Open Kitchen

Coffee or tea served with homemade cookies.

## A Mature Quartet

Cheese board of 4 cheeses served with rye bread and fruit condiment.

(+ 3.25)

## Doubter

Our kitchen will surprise you with three of our delicious desserts.

(+ 3.25)

