

# Menu's

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

## **Anniversary menu: We're celebrating!**

**44.50 p.p.**

De Open Keuken has been around for 15 years! Celebrate with us with a 3-course menu composed of the most popular dishes of the past 15 years. See the separately enclosed menu for the different dishes you can choose.

## **Taste our "Tastings" Menu**

**47.50 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**

**49.50 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.

# Tastings

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 10.50 p. piece

### Italiano Nouvello

Beef carpaccio with arugula, basil dressing, Grana Padano cheese, Capers, 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 chicken leg with Parma ham. Served with cranberry compote, hazelnut, and toast.

### Royal Salmon

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

### Entrecôte

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

### Rillettes de Poisson

Salad of smoked mackerel served on a blini, accompanied by Granny Smith apple, wakame, and horseradish mayonnaise.

### Chèvre Froid ✓

Goat cheese 'brûlée,' served with pumpkin seeds, crispy bread, and mixed greens.

### Poké Bowl ✓

Sushi rice with cucumber, crispy onion, edamame, wakame, kewpie mayonnaise, and sesame seeds. *Prefer it with salmon sashimi? (+ 2.00)*

### Sweet potato Soup ✓

Creamy soup with a touch of anise and five-spice, served with spiced gingerbread croutons



## Tastings in the second round      11.50 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.

### **Steak as You Like It**

(+ 2.00)

Pan-seared flat iron steak with sweet potato creme, sweet potato chips, and a star anise jus.

### **Game Stew**

Rich game stew with pumpkin and carrot, served with parsnip purée and spiced gingerbread croutons.

### **The Flaming Catch**

Charred salmon fillet, served with slow-cooked ratatouille.

### **Oeuf à la Truffe** ✓

Crispy poached egg with saffron mayonnaise and Grana Padano, served on a crouton with braised spinach.

### **Risotto ai Funghi** ✓

Risotto prepared with a variety of mushrooms, truffel vinaigrette, 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. stuk

- **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 22.50

Beef carpaccio with arugula, basil dressing, Grana Padano, capers, roasted sunflower seeds, and pine nuts.

Served with toast.

### Game Stew XL 25.75

Hearty game stew with pumpkin and carrot, served with parsnip cream and spiced gingerbread croutons.

### Yakitori Ribs 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) 35.50

Tournedos (fillet steak) served with warm vegetables, sweet potatoes and star anise gravy.

## Fish

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### Salade Riche XL 25.75

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 24.50

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



## Vegetarian

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### Risotto ai Funghi XL

21.75

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

### Oeuf à la Truffe XL

21.75

Crispy poached egg with saffron mayonnaise and Grana Padano, served on a crouton with braised spinach.

## Seasonal

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### Cheese Fondue Helveti

24.50

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

5.75 p.p.

- **French Fries** *with mayonnaise*
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# Desserts

9.75 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.

## From the Whisk

A delightful chocolate mousse, served straight from the whisk.

## Winter in a Glass

Forest fruit tiramisu made with ladyfingers soaked in berry 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.

(+ 4.25)

## Doubter

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

(+ 3.50)

