

MENU'S

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

Chef's Menu (✓ possible)

42.50 p.p.

Let our chef surprise you!

He serves his favorite "tasters" as a starter and main course to share.

Then, the menu ends with a Petit Grand Dessert.

The number of different "tastings" will be adjusted based on the number of people.

Taste our "Tastings" Menu

44.50 p.p.

Discover the "tastings" of the Open Kitchen Tasting.

You choose two "tasters" as a starter and two "tasters" as a main course.

Then, the menu ends 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. Then, you can choose from our XL main courses. Finally, the menu ends with a dessert of your choice.

In our menus, a side dish of your choice is served for every two people in the main course round.

- **French Fries** *with mayonnaise*
- **Sweet potatoes** *with truffle mayonnaise and chives*
- **Coleslaw** *with red lettuce and pine nuts*
- **Roasted Cauliflower** *with curry oil and Greek yoghurt*

Do you have any dietary requirements or allergies?

We are happy to accommodate, please feel free to ask about the options.

* Special offers cannot be combined with other promotions & discounts / dinner vouchers / gift cards

**If you choose our Tournedos (180 grams), we will add a supplement price of 7,50 Euro.

PROEVERTJES

A “Proevertje” is smaller than an appetizer so you can have multiple ‘tastes’. We recommend two tastings in the first round and two tastings in the second round.

COLD “TASTINGS”

9.50 p.p.

Italiano Nouvello

Beef Carpaccio with arugula, pine nuts, truffle mayonaise & Parmesan.

Sake Kani

(+ 2.00)

Norwegian salmon sashimi served with wasabi, wakame, ginger flakes and soy sauce. Served with a variety of homemade sushi.

Beef Tataki

Seared, raw, thinly sliced beef. Served with black garlic-anchovy gel, bok choy and soy vinaigrette.

Fresh Mackerel

Salad of smoked mackerel, served with lemon mayonnaise, grapefruit, crispy brioche and chicory.

Rouleau De Poulet

Rouleau made with chicken thigh and liver, served with red-onion purée, crispy brioche and raw chicory.

Royal Fish

(+ 2.00)

House-smoked salmon served with a variety of radishes, Greek yoghurt and limeleaf oil.

Stewed Pear Salad

Small pear stewed in red wine, served with a salad of thinly sliced fennel, blue cheese, walnuts and balsamic vinaigrette.

Rainbow Carrot

Pickled yellow carrot, roasted purple carrot and carrot gel. Served with black quinoa, tandoori-oil and curry cracker.

Celeriac Soup

Creamy celeriac soup, served with brown butter croutons, egg yolk and dill.



Camarao Aioli

Well marinated stir-fried prawns served with garlic sauce.

Catch of the Day as Tasting

(+ 2.00)

You can contact our staff to catch today's fish.

Yakitori Ribs

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

Cooked Like Steak

(+ 2.00)

Medium-rare beef shoulder fillet, served with preparations of parsnip, candied cranberries and star anise gravy.

Crispy Shrimp

Crispy deep fried prawns served with citrus gel, squash and Thai Prawn Bisque.

Pork Belly

Honey-mustard marinated Pork Belly, cooked gently and then roasted. Served with sauerkraut, blue grapes and crushed hazelnuts.

Oeuf à la Truffe

Crispy fried poached egg served with truffle vinaigrette and Grana Padano. Served on a crouton with stewed spinach.

Tarte-Tatin Poireau

Crispy savoury pie made with puff pastry and sweet leeks. Served with a sauce made of old Dutch cheese.

Aubergine Japonais

Roasted eggplant laquered with soy and miso, served with hazelnuts, crispy onions and capers.

Chef's Specialty

Please ask our staff for the chef's specialty today.

SIDE DISHES

5.50 p.p.

- French Fries *with mayonaise*
- Sweet potatoes *with truffle mayonnaise and chives*
- Coleslaw *with red lettuce and pine nuts*
- Roasted Cauliflower *with curry oil and Greek yoghurt*



MAIN COURSES

Prefer a "regular" main course? Then choose an XL dish.

MEAT

Italiano Nouvello XL **20.50**
Beef Carpaccio with arugula, pine nuts, truffle mayonaise & Parmesan. Served with toasted Brioche bread.

Yakitori Ribs XL **23.75**
Our famous spareribs cooked in Yakitori marinade served with garlic sauce and pickled vegetables.

Prefer half a meter of ribs? **(+5.-)**

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


FISH

Salade Riche XL **23.75**
Fresh mixed salad with a variety of cold and hot fish.

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

Camarao Aioli XL **23.50**
Large portion well-marinated fried prawns served with garlic sauce and pickled vegetables.

VEGETARIAN

Oeuf à la Truffe XL  **19.50**
Two crispy poached eggs with truffle vinaigrette and Grana Padano. Served with sweet potatoes, croutons and stewed spinach.

SIDE DISHES 5.50 p.p.

- French Fries *with mayonaise*
- Sweet potatoes *with truffle mayonnaise and chives*
- Coleslaw *with red lettuce and pine nuts*
- Roasted Cauliflower *with curry oil and Greek yoghurt*



DESSERTS

8.50 p.p.

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

Say Cheese!

Blueberry Cheesecake served with white chocolate ice cream.

From the Whisk

A classic De Open Keuken dessert, chocolate mousse served straight from the whisk. Served with caramel sauce and whipped cream.

Poached Pear

Pear poached in white wine with sugar and spices. Served with ginger flavored yoghurt, hazelnuts and white chocolate crumble.

Dame Blanche

Vanilla Ice Cream with whipped cream and warm chocolate sauce. Served with dark chocolate crumble.

Coffee Goodies Open Kitchen

Coffee or tea served with homemade cookies.

A Mature Quartet

(+ 3.25)

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

Doubter

(+ 2.25)

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

