

MENU'S

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

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.

Chef's Menu (*✓ possible*) **46.50 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 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*
- **Roseval potatoes** *with Crème Fraiche and spring onion*
- **Coleslaw** *with red lettuce and pine nuts*
- **Roasted Cauliflower** *with curry oil and sour cream*

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.

Spicy Steak Tartare

Beef tartare seasoned with tomato and smoked paprika. Served with different preparations of corn.

Rillettes de Poisson

Salad of smoked mackerel, served with horseradish mayonnaise, crispy brioche and Granny Smith apple.

Prosciutto di Parma

Salad made with Parmaham, green beans, sundried tomatoes, smoked paprika-mayonaise and hazelnuts.

Royal Fish

(+ 2.00)

House-smoked salmon served with crispy potato, crème fraiche and soy-‘caviar’.

Chèvre Froid

Soft goat cheese ‘brûlée’, served with walnuts, dark bread and balsamic vinegar.

Poké Bowl (optional)

Sushi rice served with cucumber, soy beans, wakame seaweed, kewpie mayonnaise, sesame seeds and yakitori chicken. Vegetarian optional.

Asparagus soup (optional)

Creamy soup made with asparagus, with croutons, courgette, crab and tarragon. Vegetarian optional.



WARM "TASTINGS"

10.50 p.p.

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 sweet potato, spring onion and star anise gravy.

Crispy Salmon

Salmon fillet with crispy skin served with stir fried vegetables and noodles, seasoned with soy sauce.

Chicken Satay

Skewer made with marinated chicken thighs, served with peanut sauce, pickled vegetables, crispy onions and prawn crackers.

Oeuf à la Caesar 🍴

Crispy poached egg, served on a small vegetarian Caesar salad.

Risotto Verde 🍴

Creamy risotto with peas, white beans and celery, served with pinenuts and pumpkin seed oil.

White Asparagus 🍴

Dutch white asparagus served with fresh parsley, egg yolk and brown butter croutons.
Add cooked Ham? (+2,00)

Chef's Specialty

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

SIDE DISHES

5.50 p.p.

- French Fries *with mayonnaise*
- Roseval potatoes *with Crème Fraiche and spring onion*
- Coleslaw *with red lettuce and pine nuts*
- Roasted Cauliflower *with curry oil and sour cream*



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, roseval 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.	

SIDE DISHES

5.50 p.p.

- **French Fries** *with mayonnaise*
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- **Coleslaw** *with red lettuce and pine nuts*
- **Roasted Cauliflower** *with curry oil and sour cream*



VEGETARIAN

Risotto Verde XL

21.50

Creamy risotto with peas, white beans and celery, served with pinenuts and pumpkin seed oil.

Poké Bowl XL (optional)

21.50

Sushi rice served with cucumber, soy beans, wakame seaweed, kewpie mayonnaise, sesame seeds and yakitori chicken. Vegetarian optional.

SEASONAL

White Asparagus XL

24.50

Dutch white asparagus served with fresh parsley, egg yolk and brown butter croutons. Served with roseval potatoes and a crispy poached egg.

Instead of a crispy poached egg would you like?:

- Roasted Salmon fillet (+5,-)
- Cooked Ham (+5,-)
- Parma ham (+5,-)

SIDE DISHES

5.50 p.p.

- **French Fries** *with mayonnaise*
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- **Roasted Cauliflower** *with curry oil and sour cream*



DESSERTS

8.75 p.p.

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

Irresistible Temptation

Creamy chocolate cake served with peanuts, caramel sauce and whipped cream.

From the Whisk

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

Springtime in a glass!

Vanilla mousse with fresh Dutch strawberries, served on top ladyfingers caked drenched in rhubarb puree.

Tropical Passion

Mango sorbet served with roasted coconut, whipped cream, white chocolate-lime flakes and passion fruit sauce.

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.

(+ 2.25)

