

# MENU'S

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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

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

*Add salmon sashimi? (+2,00)*

### Asparagus soup

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.

### Flamed Salmon

Roasted salmon fillet 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 V

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

### Risotto Verde V

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

### White Asparagus V

Dutch white asparagus served with fresh parsley, egg yolk and brown butter croutons.

### 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

<b>Italiano Nouvello XL</b>	<b>20.50</b>
Beef Carpaccio with arugula, pine nuts, truffle mayonaise & Parmesan. Served with toasted Brioche bread.	
<b>Yakitori Ribs XL</b>	<b>23.75</b>
Our famous spareribs cooked in Yakitori marinade served with garlic sauce and pickled vegetables.	
<b>Prefer half a meter of ribs?</b>	<b>(+5.-)</b>
<b>Tournedos 'Open Keuken' (180 gram)</b>	<b>33.50</b>
Roasted filet steak, served with warm vegetables, roseval potatoes and star anise gravy.	

## FISH

<b>Salade Riche XL</b>	<b>23.75</b>
Fresh mixed salad with a variety of cold and hot fish.	
<b>Catch of the Day XL</b>	<b>Daily Price</b>
You can contact our staff to catch today's fish.	
<b>Camarao Aioli XL</b>	<b>23.50</b>
Large portion well-marinated fried prawns served with garlic sauce and pickled vegetables.	

## 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*



## VEGETARIAN

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**Risotto Verde XL**  **21.50**

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

**Poké Bowl XL**  **21.50**

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

*Add salmon sashimi? (+5,00)*

## SEASONAL

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**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.

**Would you like to add:**

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

## SIDE DISHES

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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 and passion fruit sauce.

## 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.

