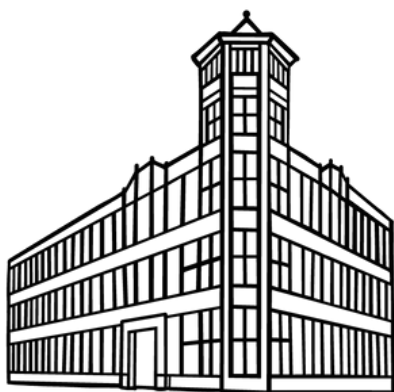


MENU



DE TIMMERFABRIEK
HOTEL GASTROBAR



KLOEG COLLECTION
★★★★

LUNCH

12:00 - 15:30

| | |
|---|---------------------------------|
| Timmer Lunch <i>3 slices of rustic bread, brown or white, with Smoked Mackerel Salad, Steak Tartare, Veal Croquette Soup of the Season</i> | 18,50 |
| Omelette <i>Choose 1 or 2 toppings: Ham Cheese Bacon Mushroom</i> Supplement 3rd topping | 13,50 2,00 |
| Sandwich Glazed Pork Belly <i>Red Onion Mesclun</i> | 14,50 |
| Sandwich Smoked Mackerel Salad <i>Horseradish Mesclun Lemon</i> | 14,50 |
| Sandwich Steak Tartare <i>Tarragon Crème Parmesan Mesclun</i> | 14,50 |
| Sandwich Halloumi & Tomato <i>Basil Mesclun Dill Crème</i> <i>(Also available as a vegan option)</i> | 14,50 |

SOUPS

| | |
|---|--------------|
| Thai Bisque <i>Crostini Aioli Enoki Coconut Red Pepper</i> | 12,50 |
| Soup of the season 🌿 <i>(Also available as a vegan option)</i> | 9,50 |

PASTRIES

| | |
|-----------------------------|-------------|
| Homemade Apple Pie | 4,50 |
| +Whipped Cream | 0,75 |
| +Homemade Vanilla Ice Cream | 2,50 |
| Homemade Brownie | 4,50 |
| +Whipped Cream | 0,75 |
| +Homemade Vanilla Ice Cream | 2,50 |

Allergies? Please inform the staff

Vegetarian 🌿

SPECIALS

Enjoy one of our specials!
Ask our staff for more information.

3-COURSE MENU

49

Create your own 3-course dinner.
*Appetiser or starter | Main course |
Dessert*

WINES

2 courses **16**
*Let us surprise you
with two unique matching wines.*

3 courses **23**
*Treat yourself
with three unique matching wines.*

4 courses special **29**
*Make your dinner complete
with four unique matching wines.*

DINER

From 17:00

APPETIZERS

| | |
|--|--------------|
| Gastrobar Breadplate <i>Butter Tapenade Olives Serranoham</i> | 9,50 |
| Oysters Natural <i>Zeeuwse Creuses 3 pieces</i> | 10,50 |
| Oysters Asian Style <i>Soy Wakame 3 pieces</i> | 10,50 |
| Oysters Mixed <i>2 Natural & 2 Asian Style</i> | 13 |

STARTERS

| | |
|---|-----------|
| Sea Bass Ceviche <i>Tiger milk Coconut gel Pineapple Cucumber Radish</i> | 15 |
| Steak Tartare <i>Shoulder Steak Egg yolk Shallot Capers Parmesan Tarragon</i> | 15 |
| Glazed Pork Belly <i>Pumpkin Apple Red onion Beetroot crackers</i> | 15 |
| Quinoa Salad 🌿 <i>Halloumi spring rolls Beetroot Red onion Radish Cucumber Pecan nut Dill vinaigrette (Also available as a vegan option)</i> | 15 |

SOUPS

| | |
|---|--------------|
| Thai Bisque <i>Crostini Aioli Enoki Coconut Red Pepper</i> | 12,50 |
| Soup of the season 🌿 <i>(Also available as a vegan option)</i> | 9,50 |

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MAIN

| | |
|--|--------------|
| Shoulder Steak with veal gravy <i>Forest mushrooms Tarragon creme Stew</i> | 27,50 |
| Rouleau of Corn Chicken <i>Stroganoff sauce Bacon Duxelles Potato crisps</i> | 27,50 |
| Sea Bass <i>Sauce of Sun-dried Tomato & Fennel Crunchy Rice Noodles</i> | 27,50 |
| Scallops & Prawns <i>Basil Sauce Tomato Crunch</i> | 28,50 |
| Stuffed Pointed Peppers 🌿 <i>Pearl Couscous Red Pesto Sauce Parmesan (Also available as a vegan option)</i> | 26,50 |

All main courses are served with potato mousseline & seasonal vegetables.

SIDE DISH

| | |
|--|-------------|
| Fresh fries <i>From a local potato farmer</i> | 4,50 |
|--|-------------|

DESSERT

| | |
|---|--------------|
| Passion Fruit & White Chocolate <i>Homemade White Chocolate Ice Cream Pineapple Mango Coconut Gel Chocolate Crumble</i> | 12,50 |
| Chocolate & Vanilla <i>Homemade Vanilla Ice Cream Chocolate Crisps Hot Chocolate Sauce</i> | 12,50 |
| Affogato <i>Espresso Homemade Vanilla Ice Cream (Also available as a vegan option)</i> | 9,50 |
| Cheese from Local Fromagerie Murre <i>Keiems Bloempje Rood van de Lage Landen Eminence Grise Tomme de Berry Red Blue</i> | 13,50 |
| Coffee with Friandises <i>+ Small digestive of your choice</i> | 12 |

AFTER DINNER TIP


Still in the mood for something sweet? **11,50**
Try our Espresso Martini!

Allergies? Please inform the staff

KIDS MENU

STARTER

Bread with Spreads **6,50**

Soup of the Season  **6,50**
(Also available as a vegan option)

DESSERT


Kids Ice Cream **5,50**

Homemade Brownie with
Vanilla Ice Cream **6,50**

MAIN

Meat or Fish **12,50**
Fresh Fries | Vegetables

Pasta bolognese **12,50**
With Parmesan

American Pancakes  **8,50**
With Syrup and Powdered Sugar

Fries with Snack **8,50**
*Croquette | Frikandel |
Cheese Soufflé*

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Vegetarian 