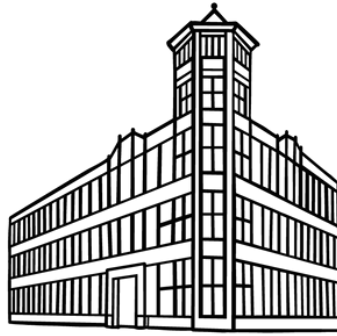


LUNCH



DE TIMMERFABRIEK
HOTEL GASTROBAR

FOOD
IS THE INGREDIENT
THAT BINDS US TOGETHER



KLOEG COLLECTION
★★★★

APPETIZERS

11

Serrano Ham

60 grams

Sticky Rib Fingers

Spicy Curry Mayonaise

Oyster

Zeeland Creuse | 3 pieces

Oyster Special

Zeeland Creuse | 3 pieces |

Thai Dressing | Spicy | Lime

Bread

Lemon Butter | Tapenade |

Olives

Burrata

Tomato | Basil

Sashimi

Salmon | Ginger | Wakame

Falafel

Eggplant | Sesame | Flat Bread

STARTER

Beetroot 

14

*Turnip | Tarragon | Miso | Beech
Mushroom*

Yellowtail Kingfish

16

Mango | Soy | Peanut

Tataki

17

*Beef Bavette | Sesame | Ginger |
Pepper*

Thai Langoustine Bisque

15

*Crostini | Aioli | Enoki | Coconut |
Pepper*

Salmon Tartare

16

Sucrine | Dill | Crème Fraîche | Shallot

Cold Tomato Broth

14

Tuna | Salsa Verde | Espelette

KIDS

Spaghetti Bolognese

12,50

Parmesan cheese

Fish or Meat

12,50

Potato Garnish | Vegetables

Allergies please inform the service

MAIN

Sea Bass - Pulpo <i>Nori Fennel Lemon Noilly Pratt</i>	27
Monkfish <i>Lobster Sushi Rice Curry Sereh</i>	27
Scallops <i>Risotto Serrano Ham Asparagus Black Garlic</i>	35
Veal Spicañha - Sweetbread <i>Spinach Dauphine Mushrooms Spring Onion</i>	28
Lamb <i>Pea Savory Herbs Confit Garlic Knödel</i>	30

DESSERT

Valrhona Chocolate <i>Manjari 64% Chocolate Pear Vanilla Aceto</i>	13
Blueberry <i>Vanilla Sechuan Crumble Basil</i>	12
Banoffee <i>Banana Bread Salted Caramel Banana Ice Cream</i>	13
Cheeses from Fromagerie Murre <i>White by König Double Dutch Old Zealand Delft Red Bunker Blue</i>	15
Coffee with Bonbons and sweets <i>+ Small digestive of your choice</i>	12

VEGETARIAN

Lemon Risotto  <i>Jerusalem Artichoke Spring Onion Carrots BBQ Cream</i>	26
Cassava  <i>Pea Verveine Egg Tofu Pearl Onion</i>	26

3-COURSE MENU

45

Let our chefs surprise you with a delicious 3-course daily menu.

This 3-course menu is not available during dinner.