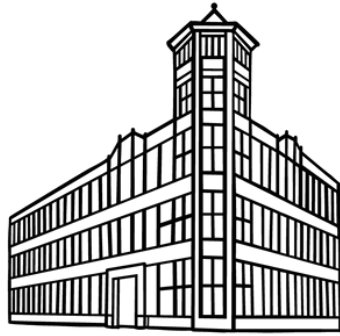


**DINNER**



**DE TIMMERFABRIEK**  
HOTEL GASTROBAR

**EVERYBODY  
HAS TO BELIEVE IN SOMETHING...  
I BELIEVE  
I'LL HAVE ANOTHER DRINK**



KLOEG COLLECTION  
\*\*\*

# APPETIZERS

11

Serrano Ham

*60 grams*

Sticky Rib Fingers

*Spicy Curry Mayonnaise*

Oysters

*3 pieces | Zeeuwse Creuse*

Oysters Special

*3 pieces | Zeeuwse Creuse | Thai*

*Dressing | Spicy | Lime*

Bread 

*Lemon Butter | Tapenade |*

*Olives*

Burrata 

*Tomato | Basil*

Sashimi

*Salmon | Ginger | Wakame*

Falafel

*Eggplant | Sesame |*

*Flatbread*

Softshell Crab

*Tempura | Lime Mayonnaise |*

*Algae*

# STARTTERS

Beetroot 

*Kohlrabi | Tarragon | Miso |*

*Beech Mushroom*

14

Scallops

*Carpaccio | Celeriac |*

*Arënkha Caviar*

17

Tataki

*Beef Bavette | Sesame | Ginger |*

*Red Pepper*

16

Thai Langoustine Bisque

*Crostini | Aioli | Enoki | Cocos |*

*Red Pepper*

15

Salmon Tartare

*Sucrine | Dill | Crème Fraîche |*

*Shallot*

16

North Sea Crab

*Avocado | Cucumber |*

*Softshell Crab | Olive*

17

# KIDS

Spaghetti Bolognese

*Parmesan Cheese*

12,50

Fish or Meat

*Potato Garnish | Veggies*

12,50

**Allergies? Please inform our team.**

# MAINS

Sea Bass - Pulpo **27**

*Nori | Fennel | Lemon |  
Noilly Pratt*

Ling - Oyster **30**

*Apple | Algae | Carrot*

Scallops **35**

*Risotto | Serrano Ham | Asparagus |  
Black Garlic*

Veal Picaña - Sweetbreads **28**

*Spinach | Dauphine | Mushrooms |  
Spring Onion*

Tournedos **35**

*Simmental | Cheek | Truffle | Onion*

# DESSERT

Valrhona Chocolate **13**

*Manjari 64% Chocolate | Pear |  
Vanilla | Aceto*

Blueberry **12**

*Vanilla | Sechuan Crumble |  
Basil*

Vanilla - Lime **13**

*Blackberry | Lychee | Rose*

Cheeses from Fromagerie Murre **15**

*White König | Double Dutch |  
Old Zeeuw | Delfts Red |  
Bunker Blue*

Coffee with chocolates and **12**

sweets  
*+ Small digestive of your choice*

# VEGGIE

Lemon Risotto  **26**

*Jerusalem Artichoke | Spring Onion |  
Carrot | BBQ Cream*

Green Asparagus  **26**

*Sumac | Bergamot | Miso*

# 3 COURSE DINNER **49**

Compose your own 3 course dinner.  
On some dishes, a surcharge is  
applied.

## Starter or Appetiser

No surcharge

## Mains

Ling - Oyster + 4,50

Scallops + 7,50

Tournedos + 7,50

## Desserts

Cheeses from

Fromagerie Murre + 4,50

# WINES

2 courses **18**

*Let us surprise you with 2 matching  
wines.*

3 courses **27,50**

*Treat yourself to 3 unique, matching  
wines.*

4 courses special **35**

*Make your dinner complete with four  
unique, matching wines.*