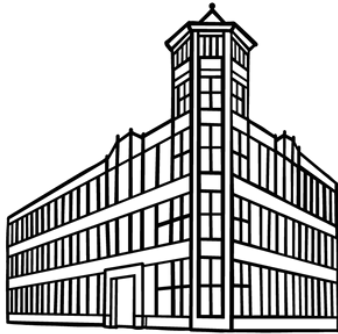


# LUNCH



**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 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  **14**  
*Kohlrabi | Tarragon | Miso | Beech Mushroom*

Scallops **17**  
*Carpaccio | Celeriac | Arënkha Caviar*

Tataki **16**  
*Beef Bavette | Sesame | Ginger | Red Pepper*

Thai Langoustine Bisque **15**  
*Crostini | Aioli | Enoki | Cocos | Red Pepper*

Salmon Tartare **16**  
*Sucrine | Dill | Crème Fraîche | Shallot*

North Sea Crab **17**  
*Avocado | Cucumber | Softshell Crab | Olive*

**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*

# KIDS

Spaghetti Bolognese **12,50**

*Parmesan Cheese*

Fish or Meat **12,50**

*Potato Garnish | Veggies*

## 3 COURSE SPECIAL 45

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

This 3-course menu is not available during dinner.

## 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.*

## 3 COURSE LUNCH 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