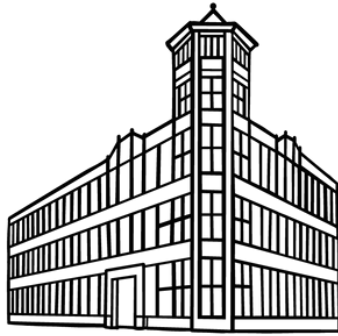


DINNER



DE TIMMERFABRIEK
HOTEL GASTROBAR

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



KLOEG COLLECTION
★★★★

APPETISERS

11

Serrano Ham
60 grams

Sticky Rib Fingers
Spicy Curry Mayonnaise

Oysters
3 pieces | Zeeuwse Creuse

Oysters Special
3 oysters in 3 different ways


Bread 
*Lemon Butter | Tapenade |
Olives*

Venison
Croquette | Truffle mayonnaise

Sashimi
Salmon | Ginger | Wakame

Falafel 
*Eggplant | Sesame |
Flatbread*

Brioche
*Duck foie gras crème | Crue de cacao
| Potato*

Pont Neuf 
*Potato | Lime |
Parmezane | Aioli*

STARTERS

Rutabaga  **14**
*Potato | Lavas | Mushrooms |
Dashi*


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

Steak Tartare **17**
*Seared steak | Duck foie gras |
Egg yolk | Brioche*

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

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

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

'Tea' of forest mushrooms  **15**
*Dumpling | Mushrooms | Herbs |
Wakame*

Allergies? Please inform our team.

MAINS

Grunt <i>Cauliflower Hazelnut Beurre noisette Black garlic</i>	27
Sole fillet - Langoustine <i>Saffron Purple carrot Tomato</i>	35 Surcharge 7,50
Scallops <i>Risotto Serrano Ham Asparagus Black Garlic</i>	35 Surcharge 7,50
Veal Picaña - Sweetbreads <i>Spinach Dauphine Mushrooms Spring Onion</i>	28
Tournedos <i>Simmental Cheek Truffle Onion</i>	35 Surcharge 7,50
Deer loin fillet <i>Parsley root Mocca Croquette Cabbage Caraway</i>	30 Surcharge 4,50

DESSERT

Blonde Valrhona Chocolate <i>Dulce di leche Miso Honey Bros</i>	13
Lemon - Honey <i>Madeleine Sorbet Bay leaves</i>	13
Vanilla - Lime <i>Blackberry Lychee Rose</i>	13
Cheeses of Fromagerie Murre <i>White König Double Dutch Old Zeeuw Delfts Red Bunker Blue</i>	15 Surcharge 4,50
Coffee with chocolates and sweets <i>+ Small digestive of your choice</i>	12

VEGGIE

Trufflerisotto 🌿 <i>Jerusalem artichoke Spring onion Carrot Almond</i>	26
Green Asparagus 🌿 <i>Yuzu Miso Sumak Knödel</i>	26

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.*