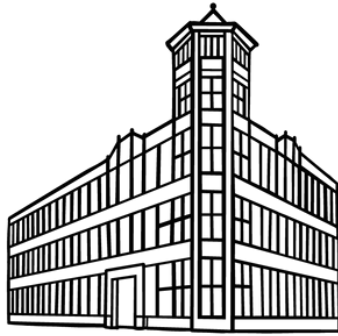


LUNCH



DE TIMMERFABRIEK
HOTEL GASTROBAR

FOOD
IS THE INGREDIENT
THAT BINDS US TOGETHER



KLOEG COLLECTION
★★★★

LUNCHDEALS

18.50

Soup and cold starter

Served with bread and lemon butter

Two appetizers of your choice

Served with bread and lemon butter

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.

3 COURSE LUNCH 49

Compose your own 3 course lunch. 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 lunch complete with four unique, matching wines.

Allergies? Please inform our team.

 Vegetarian

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 🍃

Potato | Lavas | Mushrooms |

Dashi

14

Scallops

Carpaccio | Celeriac |

Arënkha Caviar

17

Steak Tartare

Seared steak | Duck foie gras |

Egg yolk | Brioche

17

Salmon Tartare

Sucrine | Dill | Crème Fraîche |

Shallot

16

North Sea Crab

Avocado | Cucumber |

Softshell Crab | Olive

17

SOUPS

Thai Langoustine Bisque

Crostini | Aioli | Enoki | Cocos |

Red Pepper

15

Soup of the season

12.50

'Tea' of forest mushrooms 🍃

Dumpling | Mushrooms | Herbs |

Wakame

15


OPEN SANDWICHES 17.50

Serrano ham
Olive tapenade | Salad

Salmon Tartare
Salad | Dill cream | Crème fraîche | Lemon

Veal Picaña
Tuna mayonnaise | Capers | Salad

Shrimp croquettes
Two pieces | Lemon | Salad

Burrata 
Spinata romana | Salad | Basil

DESSERT

Blonde Valrhona Chocolate **13**
Dulce di leche | Miso | Honey | Bros

Lemon - Honey **13**
Madeleine | Sorbet | Bay leaves

Vanilla - Lime **13**
Blackberry | Lychee | Rose

Cheeses of Fromagerie Murre **15**
*White König | Double Dutch | Surcharge 4,50
Old Zeeuw | Delfts Red |
Bunker Blue*

Coffee with chocolates and sweets **12**
+ Small digestive of your choice

MAINS

Grunt **27**
Cauliflower | Hazelnut | Beurre noisette | Black garlic

Sole fillet - Langoustine **35**
Saffron | Purple carrot | Tomato
Surcharge 7,50


Scallops **35**
Risotto | Serrano Ham | Asparagus | Black Garlic
Surcharge 7,50

Veal Picaña - Sweetbreads **28**
Spinach | Dauphine | Mushrooms | Spring Onion

Tournedos **35**
Simmental | Cheek | Truffle | Onion
Surcharge 7,50

Deer loin fillet **30**
Parsley root | Mocca | Croquette | Cabbage | Caraway
Surcharge 4,50

VEGGIE

Trufflerisotto  **26**
Jerusalem artichoke | Spring onion | Carrot | Almond

Green Asparagus  **26**
Yuzu | Miso | Sumak | Knödel