

ENGLISH VERSION



MORE MENUS?



Lunch

Relax

Chill

£ Enjoy

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Bread

Harissa Chicken 12

harissa chicken | feta cheese-honey spread | red onion | cucumber | chives | choice: brown or white sourdough

Smoked beef loin 12

pesto mayonnaise | sun-dried tomato | grated cheese | seeds | choice: brown or white sourdough

Beetroot hummus 10 ✿

poached egg | avocado | dill | sesame | chives | choice: brown or white sourdough

Soups

Zucchini soup 9 ✿

creamy | grated cheese

Orange veggie soup 9 🥜

carrot | ginger | miso

Gazpacho 8 🥜

cold tomato soup

Eggs

3 Fried eggs with ham or cheese or roast beef 11 (ham & cheese or roast beef & cheese +1)

Omelet with ham or cheese 11 (ham & cheese +1)

“Super” fried eggs 14 ham | cheese | mushrooms | bell pepper & onion

Farmer’s omelet 14 ham | mushrooms | bell pepper & onion

Lunch Lovers

Pesto chicken tortilla 13 corn tortilla | pesto | burrata | avocado | bacon

Thai Shrimps 23 Thai coconut-ginger shrimps | carrot | green asparagus | sugar snaps | coriander | bread

Dutch croquettes 12 ✿ 2 beef or vegetables croquettes | mustard | choice: white or whole grain bread

Flank steak taco 15 stuffed taco | grilled beef | bell pepper | chimichurri | avocado



Starters

Tuna Tatar 18

lime zest, mustard seed, pickle | Japanese mayonnaise | toast

Ceviche (changing fish ask our staff) 17

Leche de tigrè (thai style) sauce from citrus, coconut & green curry | basil

Beef tataki 17

flamed beef with sesame | ponzu dressing & mayo | popped couscous

Beef carpaccio 17

pesto dressing | balsamico | rocket salad | cherry tomato | parmesan cheese | seeds

Big green egg tomato 15 🌱🥥

grilled tomato | burrata | balsamic | sheep kefir | herbs oil (vegan? no cheese & kefir)

Meal Salads

Burrata salad 19 🌱🥥

zebra & coeur de boeuf tomato | spinach | burrata | pesto | seeds | balsamico | herbs oil
(vegan? without cheese)

Beef tataki salad 22

beef tataki | sweet-sour cucumber | avocado | ponzu mayo & dressing

Indian chicken salad 20

herbs oil | Indian chicken | mango salsa | coriander | naan bread

Hot Lunch

Chicken skewers 20

marinated in garlic-honeysauce

Pork escalope (Schnitzel) 22

breaded pork escalope | creamy mushroom sauce

Sirloin steak from the big green egg grill 32

250 grams | chimichurri

Beef Tenderloin steak with fries or bread 30

200 grams | choice sauce: bearnaise sauce | spicy gravy | red wine sauce

Catch of the day 26

Ask our service staff

North sea sole 43

500 grams | fried in butter | whole fish

All "hot lunch dishes" are served with fries and a green side salad.

Additional supplement: fries 5 | small portion fries 2.5 | green salad 3.5 | hot sauce 3



Desserts

Stinging nettle lemon cake 10
lemon ice-cream | lemon crème

Blueberry mousse 10
blueberry mousse | gluten-free & vegan (please note: contains nuts)

Bananacake 10
vanilla-ice-cream | hazelnut crunch | caramelized banana

Afogato 6
1 scoop vanilla-ice-cream | espresso shot

Small ice cream (per scoop) 3
flavors: vanilla | lemon sorbet | yogurt-forest fruit (whipped cream + 1)

Cheese platter 15
five domestic and foreign cheeses | nut bread | dates compote

Coffee & Tea dessert

Café crème 4.5
Espresso 4.5
Double espresso 5.5
Cappuccino 5 (Oat milk + 0.25)
Latte Macchiato 5.5 (Oat milk + 0.25)
Chai latte 6.5
Tea 4.5
Fresh mint tea 5.5
Fresh ginger tea 5.5

Special coffee's dessert

Irish (Jameson whiskey) 9
French (Grand Marnier) 9
Spanish (Licor 43) 9
Italian (Amaretto) 9
Espresso 43 frapé 9

All coffee and tea selections will be served with homemade treats.