

ENGLISH VERSION



MORE MENUS?



Lunch

Relax

Chill

Enjoy

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## Bread

Liverpaté 14

red cabbage | pear chutney | figs | sourdough bread

Flower sprouts 13 🌸

burrata cheese | hazelnut crumble | parmesan cheese | dressing | sourdough bread

Gorgonzola 13 🌸

gorgonzola cream | pear | honey | caramelized walnuts | thyme | sourdough bread

## Soups

Game bouillon 9

with mushrooms

Red lentil soup 9 🌸 🥄

Cashew nuts | carrot | raisins | black pepper

Celeriac soup 9 🌸

truffle | nuts oil

## Eggs

3 Fried eggs with ham or cheese or bacon 12 🧀  
(ham & cheese or bacon & cheese +1)

Omelet with ham or cheese 12 🧀  
(ham & cheese +1)

"Super" fried eggs 15 🧀  
ham | cheese | mushrooms | bell pepper & onion

Farmer's omelet 15 🧀  
ham | mushrooms | bell pepper & onion

## Lunch Lovers

Pumpkin sweet potato waffles 15  
salmon | avocado | maple sirup | walnut crunch

Bao Buns 15  
Indonesian rendang | spring onion | sesame | Japanese mayonnaise

Dutch croquettes 13 🧀  
2 beef or game of vegetables croquettes | mustard | choice: white or whole grain bread

Massaman curry 21 🥄  
rice | naan bread

Sourdough tosti 14 🧀  
sour crout | red cabbage | raw milk cheese | pulled pork | barbecue sauce

Vegetarian 🌸  
Vegetarian possible 🧀  
Vegan 🥄

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## Starters

### Royal steak tartare 19

venison meat | truffle | pear chutney | duck liver | espuma from porcini mushrooms

### Ceviche yellow tail kingfish 18

kombucha juice from rooibos tea & ginger | dragon oil | red beetroot

### Venison tataki 17

slightly burned | five spices herbs | chives | hazelnut | red beetroot

### Tundra salmon 17

pulled salmon from the tundra grill | cashewnuts curry paste | wakamé | beech fungus | mustard salad

### Goat cheese springroll 15 🌿

shiitake | red cabbage | black garlic ponzumayonnaise

## Meal salads

### Pumpkin salad 19 🌿 🥥

romaine lettuce | roasted pumpkin & sprouts | mushrooms | parmesan cheese (vegan without cheese)

### Game salad 20 🏠

red cabbage & kale | romaine lettuce | dried wild boar ham | blue cheese | maple-mustard vinaigrette  
walnuts | figs

## Hot Lunch

### Chicken satay 22

chicken thighs meat | peanut sauce

### Pork escalope (Schnitzel) 22

breaded pork escalope | stroganoff sauce

### Game stew 24

stewed venison meat | (this dish is not served with a side salad but with vegetable garnish)

### Beef tenderloin steak 32

200 grams | red wine sauce

### Venison steak 30

bay leaf gravy with beetroot

### 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.

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

Vegetarian 🌿  
Vegetarian possible 🏠  
Vegan 🥥



## Desserts

### Poached pear 10

hazelnut praline cream | vanilla-ice-cream | sesame-honey cracker | honey caramel sauce

### Pumpkin spiced cake 10

cinnamon ice-cream | pumpkin compote | caramelized nuts | maple syrup | dried orange

### Brownie & blackberry 10

3 scoops blackberry sorbet | chocolate brownie | chia seeds

### Dame Blanche 10

3 scoops vanilla-ice-cream | hot chocolate sauce | whipped cream

### Small ice cream (per scoop) 3

flavors: vanilla | cinnamon | blackberry (whipped cream + 1)

### Cheese platter 15

five domestic and foreign cheeses | nut bread | plums jam

## 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 frappé 9

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