

ENGLISH VERSION



MORE MENUS?



Lunch

Relax

Chill

Enjoy

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Bread

Pulled mackerel 14

Koolrabi salad | sweet and sour cucumber | dill | honey

Steak 16

beef | aioli from black garlic | caramelized onion | rocket salad | parmesan cheese

Goat cheese 13 *

spinach | walnut | honey | figs

Soups

Umamibouillon 9

chickenbouillon | paksoi | egg | spring onion | cocos

Asparagussoup 10 *

creamy soup

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

Beetroot pancakes 15 *
honey goatcheese cream | carrot | red cabbage | almond | figs

Eggs benedict 15 🧀
brioche bread | poached egg | bearnaisesauce | avocado | bacon

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

Rustic tosti 13 🧀
sourdough bread | tapenade from olive and tomatos | pata negra | burrata | Italian herbs | spinach | pesto

Beef burger 20
brioche bread | wagyu burger | chinese colw | swiss cheese | bacon | bbq sauce



Starters

Surf & Turf 19

pork belly & shrimps | xo shiitakesauce | sauerkraut | herbsoil

House smoked salmon 18

rye break crumble | asian carrotsauce | crispy chili oil | pickle

Tuna tataki 18

ponzudressing | wakamé | nori herbs | ginger

Lamb ham 18

couscous salad | asparagus | manchego | pesto dressing

The Garden 15

seasonal vegetables | burrata | egg | green herbs foam

Meal Salads

Goat cheese 19

grilled nectarine | walnut | honey-mustard dressing

House smoked salmon 20

avocado | carrot | cashewnuts | crispy chilioil

Lamb ham 20

asparagus | manchego cheese | figs | pestodressing

Hot Lunch

Satey 22

chicken thigh | kokos | peanut sauce | sweet sour cucumber

Pork escalope (Schnitzel) 22

breaded pork escalope | creamy mushroom sauce

White asparagus 29.5

Choice: ham of (poached salmon +3 of lamb chops +3)
(this dish comes not with fries and salad but with boiled potatoes, egg & buttergravy)

Beef Tenderloin steak 32

200 grams | choice sauce: bearnaise sauce | black pepper sauce | red wine sauce

Sirloin vealsteak from the grill 30

250 grams | chimichurri

Catch of the day 26

Ask our service staff

North sea sole 43

500 grams | fried in butter | whole fish

additional supplement: Extra fries 5 | green salad 3.5 | hot sauce 3

Vegetarian 
Vegetarian possible 
Vegan 

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



Desserts

Espresso martini tiramisu 11
biscuits | cacao | tia maria liqueur | mascarpone | vodka

Chocolate cake 11
chocolate cake with earl grey | yoghurt ice cream | gel earl grey | cacao

Strawberry dessert 11
fresh strawberries | vanilla cream | vanilla ice-cream | merengue

Dame Blanche 10
3 scoops vanilla-ice-cream | hot chocolate sauce | whipped cream

Small ice cream (per scoop) 3
flavors: vanilla | lemon sorbet | raspberry (whipped cream + 1)

Cheese platter 15
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) 10
French (Grand Marnier) 10
Spanish (Licor 43) 10
Italian (Amaretto) 10
Espresso martini 12

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