

# DINNER MENU


17:00 - 21:30

## STARTERS

**Steak tartare** €15,50  
Steak tartare | Parmesan crisp |  
Soy marinated egg yolk | Crostini

**Tuna tataki** €14,50  
Tuna tataki | Sesame - soy mayonnaise |  
Furikake | Edamame beans | Sweet and sour cucumber

**Oriental marinated eggplant** €12,50  
Eggplant | Kewpee mayonnaise | Teriyaki glaze |  
Sesame Seeds | Spring onion | Crispy onions

**Burrata**  €15,50  
Burrata | Pumpkin cream | Mushroom mix |  
Pistachio crumble | Sourdough bread


## SOUPS


**Pomodori**  €9,00  
Pomodori tomatoes | Pesto | Parmesan  
cheese sauce | Sourdough bread

**Homemade onion soup** €9,00  
Onions | Crouton au gratin

## MAIN COURSES

**Tenderloin** €32,50  
Tenderloin | Sautéed cabbage | Caramelized onion gravy |  
Parsnip chips | Fries from Frietboutique

**MRIJ burger**  €19,50  
Beef from Piet v/d Berg | Brioche | Onion chutney |  
Tomato chutney | Homemade burger sauce | Little Gem |  
Cheddar | Bacon | Fries from Frietboutique

**Lamb shank**  €26,50  
Lamb, cooked in its own gravy | Deep-fried Brussel sprouts |  
Roasted almonds | Carrots | Mashed potatoes


**Salmon fillet** €24,00  
Salmon fillet | Teriyaki glaze | Baby bok choy |  
Shi-take | Rice noodles



**Beef stew** €22,50  
Beef | Potato mousseline with gruyère cheese |  
Grilled carrots


**Homemade Pasta**  €18,50  
Homemade tagliatelle | Pomodoro sauce | Black olives |  
Capers | Shallot | Eggplant | Parmesan | Chilli flakes

**Sole fillet** €28,00  
Sole fillet à la Meunière | Fennel puree | Pomegranate |  
Shallot | Capers | Fries from Frietboutique

## SIDES

**Caesar salad**  €9,00  
Little Gem | Soft-boiled egg | Parmesan cheese | Marinated  
cherry tomatoes | Croutons | Spring onion | Caesar dressing

**Chef's salad**   €9,00  
Spinach | Blue cheese | Sweet and sour red onion |  
Granny Smith | Toasted walnuts | Blue grapes | Raspberry dressing |

**Season salad**  €9,00  
Red chicory | Roasted pumpkin | Pumpkin seeds | Feta |  
Edamame beans | Pomegranate | Chimichurrie dressing

**Fries from Frietboutique** €6,50  
Mayonnaise

**Loaded fries from Frietboutique** €8,50

- Truffle mayonnaise | Parmesan cheese
- Sriracha mayonnaise | Crispy onions | Jalapeño pepper
- Cheddar cheese sauce | Crispy bacon | Spring onion

**Potato mousseline** €5,00  
With gruyère cheese

**Meneer Leffers sourdough bread** €7,00  
Butter | Olive oil with sea salt | Aioli

**Marinated olives** €5,75  
Feta | Crostini

## DESSERTS

**Dulce de leche** €9,00  
Strawberries | Kiwi | Pistachio crumble

**Cheese platter** €14,50  
Toasted sugar loaf | Fig jam

**Crème brûlée with Baileys**  €9,00  
Vanilla ice cream | Crumble | Meringue

**Pecan pie** €9,00  
Vanilla ice cream

 Vegetarian

 Our classics

 Do you have a question regarding the menu or allergies?  
Let us know! We will gladly help you.



No cash. Card payments only.

Sharing is caring @Gallery61denhaag

Our mission is to buy at local suppliers, work with local and seasonal products and serve you home made food like our mayo and soups!