

Gildehuis Specials

TUNA WITH SOY 15

FRESHLY DICED TUNA WITH SOY OIL, SESAME SEEDS, AVOCADO, PUFFED PAPADUM AND LIME CREAM

BEEF TARTARE 14

HAND-CUT IRISH BEEF WITH CREAM CHEESE, AMSTERDAM ONIONS AND ONION FOAM

SALMON AND GIN 15

SALMON MARINATED IN BEETROOT AND GIN WITH TZATZIKI, DILL CREAM, HERRING CAVIAR AND RADISH

CARAMELIZED ONION MOUSSE 14

BEETROOT TOFFEE, SMOKED ALMOND, KLETSKOP (ALMOND TUILE) AND SMOKED OLIVE-OIL VINAIGRETTE

SALMON CARPACCIO 15

NORI, WAKAME, AVOCADO, ARUGULA, LIME MAYONNAISE AND CROUTONS

LOBSTER SOUP 17

FILLED WITH SCALLOP AND PRAWNS

VEAL CHEEK 17

MASHED POTATOES, SAUERKRAUT, TRUFFLE JUS AND CRISPY POTATO



GILDEHUIS
gastrobar



GASTROMENU

Sharing

BRUSCHETTA SALMON 10

CIABATTA | SALMON | DILL | CAPERS

SEARED SCALLOP 13,5

ONION COMPOTE | LIME | CREAM CHEESE | SOY

IBERICO HAM CROQUETTES 10

HOMEMADE | THYME CREAM

STUFFED MUSHROOM 8,5

DUXELLES | PARMESAN | POTATO

SOURDOUGH BREAD 5

SEA-SALT BUTTER

4 MINI BREADS 5

TOMATO TAPENADE | TRUFFLE MAYONNAISE

SALMON SASHIMI 12

SOY | WASABI | WAKAME

3 OYSTERS 12

LEMON | VINAIGRETTE | ONION

DEEP-FRIED SUSHI ROLL 11

CALIFORNIA ROLL | CHILI TOPPING

LOADED CHICKEN 10

CURRY | SHALLOT | CRISPY POTATO

FRIES 5

GILDEHUIS MAYONNAISE

5 LOADED PRAWNS 11,5

CAJUN CREAM | SPRING ONION | PICKLED SHALLOT

5 CRISPY PRAWNS 10,5

AIOLI

AVOCADO SLICES 7

LIME CREAM | SOY OIL | FURIKAKE

BRUSCHETTA TOMATO 9

CIABATTA | TOMATO | BASIL | CAPERS

BEEF TATAKI 11,5

TERIYAKI | FURIKAKE | CRISPY POTATO

SLOW-COOKED PORK BELLY 10

VEGETABLES | SESAME GLAZE | CASHEW NUTS

VEGGIE TACO'S 8

GUACAMOLE | TOMATO

50 GRAM IBERICO HAM 12

THINLY SLICED

DUTCH DUMPLIN 8,5

PER 3 PIECES

SHRIMP | RENDANG | CHICKEN | VEGGIE RENDANG

OR MIXED: SHRIMP | RENDANG | CHICKEN

TWISTERS 5

GILDEHUIS MAYONNAISE

Cold

BEEF CARPACCIO 15

PARMESAN CHEESE, TRUFFLE MAYONNAISE,
PINE NUTS, SUNDRIED TOMATO AND ARUGULA

CARAMELIZED GOAT CHEESE WITH IBERICO 14

PEAR COMPOTE, MACADAMIA NUT AND
VADOUVAN CREAM

BEETROOT CARPACCIO 14

LIME CREAM, PINE NUTS, CRISPY POTATO,
ARUGULA AND CHIVES

Warm

MUSTARD SOUP 14

APPLE AND BACON

VENISON STEAK 17

CROQUETTE OF VENISON GOULASH, PUMPKIN,
RED-WINE JUS AND PESTO

PORK TENDERLOIN ROULEAUX 17

CELERIAC CREAM, SAUERKRAUT, HAZELNUT
AND SHALLOT SAUCE

PAN-FRIED SEABASS 17

FRIED IN BUTTER WITH CAPERS AND LEMON,
SERVED WITH ORZO, LEEK AND BEURRE BLANC

SMOKED SALMON 17

CHARRED CAULIFLOWER, TOMATO
AND A GLAZE OF ROSEMARY AND HONEY

TRUFFLE RISOTTO 16

FRIED SHIITAKE, PARMESAN CHEESE
AND CHIVES

Sweet

CHOCOLATE CARAMEL 11

DARK CHOCOLATE MOUSSE, SALTED
CARAMEL ICE CREAM, WHITE CHOCOLATE &
BASTOGNE CRUNCH, CARAMEL SAUCE

SWEET PEAR 11

CARAMELIZED WARM PEAR, COLD SABAYON,
TUILE AND VANILLA ICE CREAM

PEACH MOUSSE 11

BROWNIE ICE CREAM, APRICOT GEL AND
ORANGE MERINGUE

PINEAPPLE CARPACCIO 14

WHITE CHOCOLATE, APRICOT GEL AND
VANILLA ICE CREAM

CHEESE PLATTER 12,5

5 DIFFERENT CHEESES WITH NUT BREAD
AND APPLE SYRUP

FRIANDISES 4,5

3 HOMEMADE SWEETS

GILDEHUIS.COM/MENU

ALLERGY AND DIETARY INFORMATION