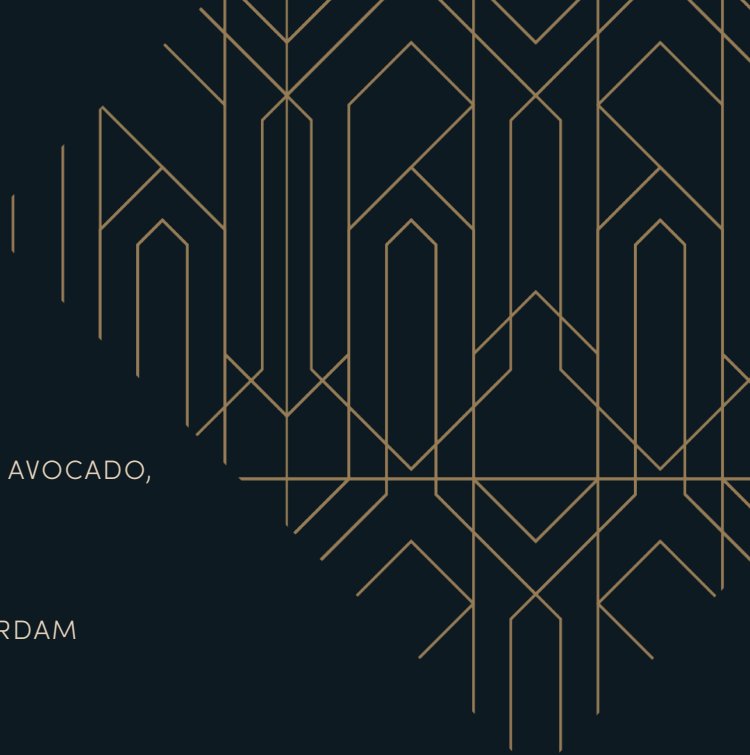


Gildehuis Specials



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

SEA BASS CEVICHE 15

MARINATED CUCUMBER, LIME GEL AND BASIL
CREAM

BEETROOT CARPACCIO 14

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

SALMON TARTARE 15

PONZU VINAIGRETTE, GRANNY SMITH, LIME
ZEST AND SOY MERINGUE

Warm

CURRY SAFFRON SOUP 13

SCALLOP AND SALMON

LINGUINE WITH HALIBUT 17

ASPARAGUS, PARMESAN CHEESE AND PESTO

TENDER STEAK WITH BRAISED BEEF 17

ROASTED GARLIC SAUCE, ASPARAGUS AND
MASHED POTATOES

COD 17

CHORIZO, SPINACH, TOMATO AND BASIL
BEURRE BLANC

YELLOW CURRY WITH PRAWNS 17

RICE, CUCUMBER AND TOMATOES

WAGYU DUMPLINGS 17

TERIYAKI, LEEK, SHIITAKE

Sweet

YOGHURT AMARENA CHERRIES 11

YOGHURT FOAM, VANILLA ICE CREAM AND
DARK CHOCOLATE

RASPBERRY MOUSSE 11

WHITE CHOCOLATE CREAM, LIME SORBET
AND WHITE CHOCOLATE CAKE

“HOPELESS BISCUIT” 11

CARAMEL BISCUIT, STRAWBERRY ICE CREAM
AND STRAINED YOGHURT

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