

THE CARPACCIO CLUB

THIN SLICED 15

BEEF CARPACCIO

PARMESAN | TRUFFLE MAYONNAISE |
ARUGULA | PINE NUTS | SUN-DRIED TOMATO

MARINATED SALMON CARPACCIO

NORI | WAKAME | AVOCADO | ARUGULA |
LIME MAYONNAISE | CROUTONS

BEET CARPACCIO

ARUGULA | LIME CREAM | POTATO
PINE NUTS | CHIVES

VITELLO TONATO

VEAL ROAST BEEF | TUNA MAYONNAISE |
CAPERS | TOMATO | ARUGULA

*"Something special to make
your drinks even more fun"*

ANTIPASTI PLATTER

SERRANO | FUET | MANCHEGO | OLIVES | 12

CHEESE PLATTER WITH 5 CHEESES

SYRUP | NUT BREAD | 11

VEAL BITTERBALLS 8 / 12 PCS.

TRUFFLE DIP | MUSTARD MAYONNAISE | 8 / 12

SWEET POTATO FRIES

SWEET POTATO FRIES | 5,5

2 VEGETARIAN THAI SPRING ROLLS

SRIRACHA MAYONNAISE | 6

TRUFFLE CRISPS

LEMON | PEPPER DIP | 4,5



GILDEHUIS
gastrobar



GASTROKAART

SHARING

STARTERS

SASHIMI SALMON

SOY | WASABI | WAKAME **12**

3 OESTERS

LEMON | VINAIGRETTE | ONION **12**

DEEP FRIED SUSHI ROLL

CALIFORNIA ROLL | CHILI TOPPING **11**

5 LOADED PRAWNS

CAJUN CREAM | SPRING ONION | SHALLOT **11,5**

5 CRISPY PRAWNS

AIOLI **10,5**

LOADED CHICKEN

CURRY | SHALLOT | CRISPY POTATO **10**

AVOCADO SLICES

LIME CREAM | SOYBEAN OIL | FURIKAKE **7**

3 BRUSCHETTA'S

CIABATTA | TOMATO | BASIL | CAPERS **9**

BEEF TATAKI

TERIYAKI | FURIKAKE | POTATO CRISP **11,50**

SLOW-COOKED PORK BELLY

VEGETABLES | SESAME SLAW | CASHEW NUT **10**

VEGGIE TACO'S

GUACAMOLE | TOMATO **8**

50 GRAMS IBERICO

THINLY SLICED **12**

DUTCH DUMPLIN

ORDER PER 3 PIECES **8,5**

SHRIMP | RENDANG | CHICKEN | VEGGIE RENDANG
OR MIXED SHRIMP | RENDANG | CHICKEN

COLD

STARTERS **14**

SEABASS CEVICHE

WITH MARINATED CUCUMBER, BASIL CREAM,
SALMON CAVIAR AND CRISPY TRAMEZZINI BREAD

BEEF TARTARE

HAND-CUT IRISH BEEF WITH CREAM CHEESE,
TRUFFLE AND A FOAM OF CARAMELIZED ONIONS
FROM AMSTERDAM

WATERMELON

GRILLED WATERMELON WITH A HORSERADISH
PANNA COTTA, FROZEN WATERMELON, CURRY
AND MACADAMIA NUTS

TUNA WITH SOY

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

PULLED CHICKEN

SLOW-COOKED CHICKEN THIGH SEASONED WITH
CAJUN SPICES, AVOCADO CREAM, COUSCOUS,
AND A GEL OF PUFFED QUINOA

TOMATO WITH BURRATA

TOMATO TARTARE, CAPERS, BURRATA,
FERMENTED GARLIC CREAM AND EXTRA VIRGIN
OLIVE OIL

WARM

DISHES **17**

SLOW-COOKED SEA BASS FILLET

LIME BEURRE BLANC, KOHLRABI, CAULIFLOWER
CREAM AND TOMATO CONCASSÉ

CONFIT DUCK LEG

BRAISED DUCK LEG, SHALLOT SAUCE, TRUFFLE
MASHED POTATOES, BABY CARROTS, AND TRUFFLE
CRISPS

TOMATO RISOTTO

PARMESAN CHEESE, CHIVES AND TOMATO GARNISH

DIAMOND TENDERLOIN

GRILLED DIAMOND TENDERLOIN, THYME SAUCE,
DUTCH VEGETABLES AND CRISPY POTATO

VEGGIE RENDANG

DUMPLINGS FILLED WITH VEGETARIAN RENDANG,
CARROT, CELERY AND YELLOW CURRY CREAM

SALMON TATAKI

WITH GINGER-LIME SAUCE, SAUTÉED MUSHROOMS,
LIME GEL, AND FENNEL

SOUP **14**

THOM KHA KAI

WITH CHICKEN AND FRIED MUSHROOMS

SWEET

DESSERT **11**

HOPELESS COOKIE

ALMOND TUILE, STRAWBERRY ICE CREAM,
HANGOP (DUTCH YOGHURT), CARAMELIZED
WHITE CHOCOLATE AND MARINATED
STRAWBERRIES

COCKTAIL TIME!

DESSERT WITH ALL THE GARNISH OF A
P*RNSTAR MARTINI: PASSION FRUIT FOAM
AND ICE CREAM, VANILLA MOUSSE AND LIME
MERINGUE

CHOCOLATE AND CARAMEL

DARK CHOCOLATE MOUSSE, SALTED CARAMEL
ICE CREAM, CRUNCH OF WHITE CHOCOLATE
AND BASTOGNE BISCUIT, CARAMEL SAUCE

PINEAPPLE CARPACCIO **14**

WHITE CHOCOLATE, MANGO GEL AND VANILLA
ICE CREAM

CHEESE PLATTER **12.50**

5 DIFFERENT CHEESES WITH NUT BREAD AND
APPLE SYRUP

PETITS FOURS **4.5**

3 HOMEMADE PETITS FOURS

ON THE SIDE SIDE DISH

SOURDOUGH BREAD - SEA SALT BUTTER 5

4 MINI SANDWICHES - 2 SPREADS 5

FRIES - GUILDHALL MAYONNAISE 4

TWISTERS - GUILDHALL MAYONNAISE 4