

VLOED SPECIALS

Oysters / Austern

3 pieces | Creuse | lemon/pepper | Yakniku sauce | smoked soya
3 Stück | Creuse | Zitrone/Pfeffer | Yakiniku-Sauce | geräuchertes Soja

 **Matching wine/ Passender Wein** Pommery Champagne Apanage 1874

by glass 15.5

Pata Negra

Iberico ham | 50 g | extra virgin olive oil | bread | olives | macadamia nuts
Iberico-Schinken | 50 g | extra natives Olivenöl | Brot | Oliven | Macadamianüsse

 **Matching wine/ Passender Wein** Domaine Gayda - Viognier

4

by glass 8.95

Plateau Vloed

2 persons | tuna | oyster | steak tartare | cod | Pata Negra | ravioli with truffle
2 Personen | Thunfisch | Auster | Steak Tartare | Kabeljau | Pata Negra | Ravioli mit Trüffel

 **Matching wine/ Passender Wein** Toos Rosé - Provence

29

by glass 7.95

Bread & dips

Salted butter | smoked bell pepper
Gesalzene Butter | geräucherter Paprika

7

HOMEMADE SOUP / HAUSGEMACHTE SUPPE


Tomato soup / Tomatensuppe

Tomato | cream | spring onion | crostini | basil
Tomate | Rahm | Frühlingszwiebel | Crostini | Basilikum

STARTERS / VORSPEISEN

Mozzarella

Rocket salad | sweet and sour tomato | basil pesto | shaved citrus | pine nuts | balsamic
Rucola | süß-saure Tomate | Basilikum-Pesto | Zitrusraspeln | Pinienkerne | Balsamico

 **Matching wine/ Passender Wein** M-selection - Chardonnay

by glass 4.95

Asparagus / Spargel

Asparagus | pea ice cream | mosaic of melon | Aceto balsamico | basil
Spargel | Erbseneis | Melonenmosaik | Aceto Balsamico | Basilikum

 **Matching wine/ Passender Wein** Vincent Damp - Chablis

by glass 15.5

Dutch shrimp cocktail/ Holländischer Garnelencocktail

Dutch shrimps | cocktail sauce | citrus | quail egg | herring caviar
Holländische Krabben | Cocktailsauce | Zitrusfrüchte | Wachtelei | Heringskaviar


 **Matching wine/ Passender Wein** Domaine Gayda - Viognier

7

by glass 8.95

Tuna & salmon/ Thunfisch und Lachs

Poke | avocado | herring caviar | gold leaf | sushi rice | Dashi | sesame
Poke | Avocado | Heringskaviar | Blattgold | Sushi-Reis | Dashi | Sesam

 **Matching wine/ Passender Wein** Casa Silva - Chardonnay / Sémillon

8

by glass 7.95



STARTERS / VORSPEISEN

- Cod & Oyster / Kabeljau & Auster**  7
Kohlrabi | herb cream | salmon caviar | herring caviar | basil oil
Kohlrabi | Kräutercreme | Lachskaviar | Heringskaviar | Basilikumöl
 **Matching wine/ Passender Wein** Esk Valley - Sauvignon Blanc by glass 8.5
- Sea bass / Wolfsbarsch** 
Ceviche | saffron | red pepper | chives | citrus cream | coriander | onion
Ceviche | Safran | roter Pfeffer | Schnittlauch | Zitruscreme | Koriander | Zwiebel
 **Matching wine/ Passender Wein** Luna de Ana - Verdejo by glass 5.95
- Smoked beef carpaccio / Geräuchertes rindfleisch Carpaccio** 
Pesto mayonnaise | salsify | Parmesan | rocket | pine nuts | sun-dried tomato | black olives
Pesto-Mayonnaise | Schwarzwurzel | Parmesan | Rucola | Pinienkerne | sonnengetrocknete Tomaten | schwarze Oliven
 **Matching wine/ Passender Wein** Domaine Gayda - Viognier by glass 8.95
- Steak tartare / Steak tartar** 
Beef tenderloin | quail egg | spring onion | capers | piccalilli | sriracha | truffle brioche
Rinderfilet | Wachtelei | Frühlingszwiebel | Kapern | Piccalilli | Sriracha | Trüffel-Brioche
 **Matching wine/ Passender Wein** Bellingham - Shiraz by glass 8.5
- Foie gras / Gänseleberpastete**  9
Bitter chocolate | brioche | almond | shallot | figs | raspberry | crumble
Bitterschokolade | Brioche | Mandel | Schalotte | Feigen | Himbeere | Streusel
 **Matching wine/ Passender Wein** Bouchard Aîné & Fils - Chardonnay by glass 12.5

CHEF'S FAVOURITES / FAVORITEN DES CHEFKOCHS

- Ravioli wild mushrooms / Ravioli Waldpilze** 
Homemade | Parmesan | red wine sauce | truffle | rocket | wild mushrooms
Hausgemacht | Parmesan | Rotweinsoße | Trüffel | Rucola | Waldpilze
As starter/ als Vorspeise
As main course/ als Hauptgericht
 **Matching wine/ Passender Wein** Sonsierra - Rioja by glass 8.25
- Extra to order / zusätzlich zu bestellen:**
Freshly shaved truffle over the ravioli / Frisch gehobelter Trüffel über die Ravioli +9
Freshly shaved white truffle over the ravioli / Frisch gehobelter weißer Trüffel über die Ravioli +15
- Tournedos Rossini**  25
Beef tenderloin | foie gras | truffle | Madeira | green asparagus | tomato | potato
Rinderleende | Gänseleber | Trüffel | Madeira | grüner Spargel | Strauchtomate | Kartoffel
 **Matching wine/ Passender Wein** Speri Valpolicella - Ripasso by glass 9.5
- Côte de Veau 2 pers.**  25 p.p
1100 grams | BBQ | pepper sauce | green asparagus | tomato | potato pie
1100 Gramm | BBQ | Pfeffersauce | grüner Spargel | Tomaten | Kartoffelkuchen
 **Matching wine/ Passender Wein** ArnaldoRivera Barolo - Nebbiolo by bottle 105



PREMIUM WAGYU

Wagyu Carpaccio

Parmesan Reggiano | rocket | Tomasu | pine nuts | green asparagus | Maldon sea salt
Parmesan Reggiano | Rucola | Tomasu | Pinienkerne | grüne Spargel | Maldon-Meersalz

10

 **Matching wine/ Passender Wein** Sonsierra - Rioja

by glass 8.25

Wagyu Hamburger

Homemade brioche bun | pickle | avocado | strawberry chili jam | cheddar | chipotle mayonnaise
Hausgemachtes Briochebrötchen | Gurke | Avocado | Erdbeer-Chili-Marmelade | Cheddar | Chipotle-Mayonnaise

11

 **Matching wine/ Passender Wein** Speri Valpolicella - Ripasso

by glass 9.5

FROM BLACK BASTERD BBQ / VON BLACK BASTERD BBQ

Wagyu Beef Entrecote

150 grams | wild mushrooms | tomato | red wine sauce | potato terrine | green asparagus
150 Gramm | Waldpilze | Tomaten | Rotweinsauce | Kartoffelterrinen | grüner Spargel

30


 **Matching wine/ Passender Wein** Speri Valpolicella - Ripasso

by glass 9.5

MAIN COURSES / HAUPTGÄNGE

Proeftuin van Noordwijk

Various types of vegetables | various preparations | from the region
Verschiedene Gemüsesorten | verschiedene Zubereitungen | aus der Region

 **Matching wine/ Passender Wein** M-selection - Chardonnay

by glass 4.95

Eggplant / Auberginen

Red onion | vegan feta | tomato | hummus | fresh green herbs
Rote Zwiebel | veganer Feta | Tomaten | Hummus | frische grüne Kräuter

 **Matching wine/ Passender Wein** M-selection - Cabernet Sauvignon

by glass 4.95

Black cod / Schwarzer Kabeljau


Cod (family) | potato | citrus Hollandaise sauce | dill oil | chickpea | artichoke
Kabeljau (Familie) | Kartoffel | Sauce Hollandaise mit Zitrusfrüchten | Dillöl | Kichererbsen | Artischocke

 **Matching wine/ Passender Wein** Domaine Gayda - Viognier

by glass 8.95

Whole Sea Sole / Ganze Seezunge

Baked | 400 g | yellow carrot | à la meunière | green asparagus | courgette flower
Gebackten | 400 g | gelbe Karotte | à la meunière | grüner Spargel | Zucchini-Blüte

 **Matching wine/ Passender Wein** Bouchard Aîné & Fils - Chardonnay

28

by glass 12.5

Seafood Risotto / Schalentier-Risotto

Scallops | langoustine | mint | green asparagus | citrus | sweet potato
Jakobsmuscheln | Langustine | Minze | grüner Spargel | Zitrusfrüchte | Süßkartoffel

 **Matching wine/ Passender Wein** Bouchard Aîné & Fils - Chardonnay

13

by glass 12.5

Lobster / Hummer

Boiled | prawns | lobster sauce | green asparagus | roasted tomato | potato mousseline
Gekocht | Garnelen | Hummersauce | grüner Spargel | gepuffte tomate | Kartoffelmousseline


 **Matching wine/ Passender Wein** Bellingham Homestead - Chenin Blanc

25

by glass 8.5

Surf & Turf

Beef tenderloin | half lobster | green asparagus | red wine | Yakiniiku sauce | potato mousseline
Rinderfilet | halber Hummer | grüner Spargel | Rotwein | Yakiniiku-Sauce | Kartoffel-Mousseline

 **Matching wine/ Passender Wein** Samsara - Priorat

25

by glass 11.5

Lamb / Lamm

BBQ | aubergine | courgette flower | pine nuts | Pistachio Romesco | Caramel gravy
BBQ | Aubergine | Zucchini-Blüten | Pinienkerne | Pistazien-Romesco | Karamellsoße

 **Matching wine/ Passender Wein** Speri Valpolicella - Ripasso

7

by glass 9.5



MAIN COURSES / HAUPTGÄNGE

Baked salmon fillet / Gebackenes Lachsfilet

Tomato | green asparagus | carrot | Hollandaise sauce | basil
Tomaten | grüner Spargel | Karotte | Sauce Hollandaise | Basilikum

 **Matching wine/ Passender Wein** M-selection - Chardonnay

by glass 4.95

Guinea fowl / Perlhuhn

From the BBQ | carrot | carrot cake | carrot cardamom cream
Von BBQ | Karotte | Karottenkuchen | Karotten-Kardamom-Creme

 **Matching wine/ Passender Wein** Sonsierra - Rioja

by glass 8.25

Vloed Hamburger

Black Angus | homemade brioche bun | pickle | tomato | red onion
Black Angus | hausgemachtes Brioche-Brötchen | Gurke | Tomate | rote Zwiebel

 **Matching wine/ Passender Wein** Speri Valpolicella - Ripasso

by glass 9.5

Spare Ribs


Iberico | boneless | soy sauce | steam bun | sweet and sour | crispy onion | spring onion | kimchi
Iberico | ohne Knochen | Sojasauce | Dampfbrötchen | süß-sauer | knusprige Zwiebel | Frühlingszwiebel | Kimchi

 **Matching beer/ Passendes Bier** La trappe dubbel van de tap

by glass 5.3

Tournedos

Grilled tenderloin | stroganoff sauce | green asparagus | tomato | potato
Gegrilltes Rinderfilet | Stroganoff-Soße | grüner Spargel | Tomaten | Kartoffel


 **Matching wine/ Passender Wein** Bellingham The Homestead - Shiraz

13

by glass 8.5

Schnitzel

Carrot | celeriac | pea | citrus | tomato | egg | Anchovy
Sauce of your choice: pepper sauce, Stroganoff sauce, red wine sauce, Yakniku sauce or truffle sauce
Karotte | Knollensellerie | Erbse | Zitrusfrüchte | Tomate | Ei | Anschovis
Sauce nach Wahl: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce, Yakniku-Sauce oder Trüffelsauce


 **Matching wine/ Passender Wein** Luna de Ana - Verdejo

+3

by glass 5.95

ALL MAIN COURSES ARE SERVED WITH FRESH FRIES /
ALLE HAUPTGERICHTE WERDEN MIT FRISCHEN POMMES FRITES SERVIERT

SIDE DISHES

Fries with mayonnaise/ Pommes mit Mayonnaise	6
Fries with truffle mayonnaise/ Pommes mit Trüffelmayonnaise	7
Fries with truffle mayonnaise, fresh truffle and Parmesan Reggiano/ Pommes mit Trüffelmayonnaise, frischem Trüffel und Parmesan Reggiano	14
Sweet potato fries with basil, coarse sea salt and Parmesan Reggiano  Pommes aus Süßkartoffeln mit Basilikum, grobes Meersalz und Parmesan Reggiano	7
Grilled green asparagus with pumpkin seed oil Gegrillter grüner Spargel mit Kürbiskernöl	7
Mayonnaise	1
Truffle mayonnaise/ Trüffelmayonnaise	2
Freshly shaved truffle/ Frisch gehobelter Trüffel	9
Freshly shaved white truffle / Frisch gehobelter weißer Trüffel	15



DESSERTS *Homemade / Hausgemacht*

Cheeses / Käsen

Italy | France | kletzenbrood | grapes | chutney | luxury nuts | rocket
Italien | Frankreich | Kletzenbrot | Trauben | Chutney | luxuriöse Nüsse | Rucola
3 varieties/ Sorten
4 varieties/ Sorten
5 varieties/ Sorten

3
6

Dame blanche

Vanilla | chocolate | ice cream | crumble | Atsina
Vanille | Schokolade | Eiscreme | Streusel | Atsina

Banana Royale / Bananen Royaal

Banana | vanilla | chocolate | caramel | tonka bean
Banane | Vanille | Schokolade | Karamell | Tonkabohne

Chocolate Toucan (2 pers.) / Schokoladen-Tukan (2 pers.)

Almond | milk chocolate | dark chocolate | crumble | fruit | dry ice
Mandel | Milkschokolade | Zartbitterschokolade | Streusel | Früchte | Trockeneis

Rose

Dutch vanilla | mousse | red fruit | almond | cake
Holländische Vanille | Mousse | rote Früchte | Mandel | Kuchen

Cheesecake

Violet | Dutch vanilla | white chocolate | gel | biscuit | gold leaf
Violett | Holländische Vanille | weiße Schokolade | Gel | Biskuit | Blattgold

Milky Way

Crunchy chocolate | strawberry | praline | pecan | citrus
Knusprige Schokolade | Erdbeere | Praline | Pekannuss | Zitrusfrüchte

3

FRIANDISES CHOCOLATES / FRIANDISES-PRALINEN

By piece/ pro Stück
Monkey Business
Neon Berry

Yu to the Zu
Pop Damn corn

Bitter sour symphony
Hypnotize C

Johnny Cashew
The ABC

1,95

ALLERGEN INFORMATION/ INFORMATIONEN ÜBER ALLERGENE

 GLUTEN |  SHELLFISH/ SCHALENTIERE |  EGG/ EIER |  FISH/ FISCH |  PEANUT/ ERDNUSS |  SOY/

SOJA |  LACTOSE/ LAKTOSE |  NUTS/ NÜSSE |  CELERY/ SELLERIE |  MUSTARD/ SENF |

 SESAME SEEDS/ SESAMSAMEN |  MOLLUSCS/ MOLLUSKEN

 VEGETARISCH |  SIGNATUUR GERECHT