

THE X X X MENU

More than ten years ago, Ron Blaauw decided to change course. He created a place where hospitality and a casual, vibrant atmosphere are key. Because eating out should be a party! This vision is at the core of Ron Gastrobar. Every day we challenge ourselves to remain gastronomically accessible and offer you the best experience. From this idea this new menu was created. You can choose from:

3 courses (starter - main - dessert) **49.5**
4 courses (starter - entree - main - dessert) **69.5**

Oysters *To enjoy*

Classic 6.5 *per piece*
Oriental 6.5 *per piece*
Beurre blanc and caviar (2 grams) 15 *per piece*

Starter/Entree

Steak tartare, jalapeño, anchovies

Coarsely ground Dutch beef with crispy potato and foam of jalapeño

Onion 'Martini', Comté, lovage

Clear onion broth with Comté foam and lovage

Smoked salmon, horseradish, sourdough

À la minute smoked salmon with horseradish cream and sourdough toast

King mushroom, enoki, ponzu

Grilled king mushroom, enoki with ponzu sauce and chili oil

Leek, mustard seed, palm cabbage

Leek from bbq with mustard seed from Oos and palm cabbage

Beans, white miso, sesame seeds

Salad of butter beans and haricot verts with white miso and sesame

SPECIALS

Langoustines from the bbq 18 *per piece*
Whole Norwegian langoustine with foamy bisque

Tournedos Rossini 59
'The Classic' with brioche, mushrooms, fried duck liver and Madeira Gracy

Beef Wellington (2 pers) 90
Beef tenderloin baked in puff pastry with morel gravy

Whole sea bass from the bbq (2 pers) 75
Boneless sea bass with beurre blanc and lemon

3 stars Holstein 300 grams 89 / 500 grams 139
The very best piece of ribeye from Dutch soil

Japanese Wagyu 100 gr 65
The original Wagyu meat straight from Hokkaido

BLAAUWDRUK®

Ron makes it easy for you with his Blaauwdruk.

Ron: "It's almost summer, the sun is shining and we're getting back outside. This season offers so many goodness for you to enjoy." Don't know where to start? No problem! Ron likes to surprise you with his favourite dishes.

4 courses (starter - entree - main - dessert) **67.5**

Caviar

On top! Or delicious on baked sourdough.

10 grams	28	50 grams	99
30 grams	71	125 grams	231

Entree/Main

Pointed cabbage, harissa, feta

Roasted pointed cabbage with harissa, feta cream and za'atar

Marrow, mashed potatoes, sobrasada

Smoked mashed potatoes with marrow, fried sobrasada and sea greens

The 'Ribs'

Ron's boneless spareribs with our own bbq lacquer

Dover sole, white asparagus, Lardo di Colonnata

Dover sole fried in brown butter with white asparagus, wild garlic and Lardo di Colonnata

Fregola, morels, Parmesan cheese

Toasted fregola with cream of morels and foam of Parmesan cheese

Quail, sage, black pudding

Baked half quail with butcher Franssen's black pudding, sage and kohlrabi

Sides

Fries 7	Salad 7
<i>From Frietboutique with homemade mayonnaise</i>	<i>Fresh salad with mustard dressing</i>

Desserts

Dame blanche	Rice pudding with caramel
<i>White chocolate ice cream with an exotic tonka bean sauce</i>	<i>Creamy rice pudding with currants, pistachio and caramel</i>

Sundae	Ice bucket for 2 +5 p.p.
<i>Ice cream with red fruit and marshmallows</i>	<i>A bucket full of farmhouse ice cream with a variety of toppings!</i>

Betty's cheese
3 types of cheese from L'Amuse

To go with coffee *Chocolate 'bitterballen'* **9**