

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)	55
4 courses (starter - entree - main - dessert)	75

Oysters

To enjoy

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

Starter/Entree 21

Steak tartare, jalapeño, anchovies

Coarsely ground Dutch bavette with crispy potato and jalapeño foam

Onion, Comté, lovage ✓

Clear onion broth with Comté foam and lovage

Smoked salmon, horseradish, croissant

Toast of croissant with à la minute smoked salmon, horseradish, beurre blanc and dill

Beans, white miso, sesame seeds ✓

Bean salad with white miso, mango hummus and sesame

Maitake, king oyster mushroom, yuzu ✓

Grilled king oyster mushroom and maitake with yuzu-kosho sauce and kaffir lime

Eveleens eel, potato, sorrel

Terrine of potato with Eveleens eel, pepperoni and sorrel

Supplement French winter truffle from the Périgord 15 per 3 grams

SPECIALS

Langoustines from the BBQ 18 per piece

Whole Norwegian langoustine with foamy bisque

'Tournedootje' Rossini 50

'The Classic' with brioche, mushrooms, fried duck liver and Madeira gravy

Beef Wellington (2 pers) 90

Beef tenderloin baked in puff pastry with morel gravy

Whole sea bass from the BBQ (2 pers) 65

Boneless sea bass with beurre blanc and lemon

Holstein ribeye 300 grams 50 / 500 grams 80

The very best piece of ribeye from Dutch soil

Black Angus 300 grams 80 / 500 grams 130

The finest piece of grain-fed American Black Angus (Gold Medal winner 2024)

Japanese Wagyu per 100 gr 60

The original Wagyu meat straight from Hokkaido

BLAAUWDRUK®

Feeling indecisive? Life's simply too short for that, according to Ron. That's why he likes to make it easy for you by crafting a seasonal menu: the 4-course Blaauwdruk menu. 'Autumn brings us back indoors, where we can cosy up together.' And to make it truly special, we've added an extra touch of luxury, just for you!

4 courses (starter - entree - main - dessert) **90**

Caviar

On top! Or delicious on baked sourdough.

10 grams	28
30 grams	71
50 grams	99

Entree/Main 26

Pointed cabbage, harissa, feta ✓

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

Salmon trout, nduja, orzo

From the BBQ with spicy nduja, orzo and artichoke

The 'Ribs'

Ron's boneless spare ribs with our own BBQ lacquer

Gnocchi, porcini mushrooms, sage ✓

Gnocchi with smoked egg yolk, porcini mushrooms, sage and mustard seed from Oos

Spider crab, mashed potatoes, bimi

Spider crab with its own gravy, smoked mashed potatoes and bimi in garlic butter

Pheasant, blood sausage, sauerkraut

En croûte with duck liver, candied sauerkraut and smoked pheasant sausage

Sides

Fries 7	Cauliflower 12
<i>Fresh fries with homemade mayonnaise</i>	<i>Roasted cauliflower with Pierre Robert</i>

Salad 7
<i>Fresh salad with mustard dressing</i>

Desserts 11

Dame blanche	Betty's cheese
<i>White chocolate ice cream with macadamia nuts and tonka bean sauce</i>	<i>3 types of Cheese from l'Amuse 6 types +10</i>

Sundae	Rice pudding for 2
<i>Ice cream with praline, puffed corn and salted caramel</i>	<i>Creamy rice pudding with citrus compote, pecans and caramel</i>

Merengue with amarena cherries	Ice bucket for 2 +5 p.p.
<i>Italian foam with vanilla ice cream and amarena cherries</i>	<i>Bucket filled with farm-fresh ice cream with Dutch garnishes</i>

To go with coffee Chocolate 'bitterballen' (6 pc.) **9**