

THE ^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 menu was created.

Oysters *To enjoy*

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

Dishes

Steak tartare, jalapeño, anchovies	22,5
<i>Coarsely ground Dutch bavette with crispy potato and jalapeño foam</i>	
Smoked salmon, horseradish, croissant	23
<i>Toast of croissant with à la minute smoked salmon, horseradish, beurre blanc and dill</i>	
Beans, white miso, sesame seeds ✓	20
<i>Bean salad with white miso, mango hummus and sesame</i>	
Maitake, king oyster mushroom, yuzu ✓	21
<i>Grilled king oyster mushroom and maitake with yuzu-kosho sauce and kaffir lime</i>	
Eveleens eel, potato, sorrel	22,5
<i>Terrine of potato with Eveleens eel, pepperoni and sorrel</i>	
Pointed cabbage, harissa, feta ✓	21
<i>Roasted pointed cabbage with harissa, feta cream and za'atar</i>	
Salmon trout, nduja, orzo	24,5
<i>From the BBQ with spicy nduja, orzo and artichoke</i>	
Cauliflower, Pierre Robert, truffle Ⓝ	20
<i>Roasted cauliflower with Pierre Robert and truffle</i>	
The 'Ribs'	25
<i>Ron's boneless spareribs with our own BBQ lacquer</i>	
Spider crab, mashed potatoes, bimi	27
<i>Spider crab with its own gravy, smoked mashed potatoes and bimi in garlic butter</i>	

Sides

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

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 Blaauwdruk menu. 'Winter brings us back indoors, where we can cosy up together.' And to make it truly special, just for you!

3 courses lunch menu	55
4 courses	75

Caviar

On top! Or delicious on baked sourdough.

10 grams	28
30 grams	71
50 grams	99

SPECIALS

Langoustines from the BBQ	18 per piece
<i>Whole Norwegian langoustine with foamy bisque</i>	
Beef Wellington (2 pers)	90
<i>Beef tenderloin baked in puff pastry with morel gravy</i>	
Whole sea bass from the BBQ (2 pers)	65
<i>Boneless sea bass with beurre blanc and lemon</i>	
Holstein ribeye	300 grams 50 / 500 grams 80
<i>The very best piece of ribeye from Dutch soil</i>	
Black Angus	300 grams 80 / 500 grams 130
<i>The finest piece of grain-fed American Black Angus (Gold Medal winner 2024)</i>	
Japanese Wagyu per 100 grams	60
<i>The original Wagyu meat straight from Hokkaido</i>	

Supplement French winter truffle from the Périgord 15 per 3 grams

Desserts

Dame blanche	11	Betty's cheese	12
<i>White chocolate ice cream with macadamia nuts and tonka bean sauce</i>		<i>3 types of cheese from l'Amuse 6 types</i>	
			+9
Sundae	12	Ice bucket to share	29
<i>Ice cream with praliné, puffed corn and salted caramel</i>		<i>Bucket filled with farm-fresh ice cream with Dutch garnishes</i>	
Meringue with amarena cherries	11		
<i>Italian foam with vanilla ice cream and amarena cherries</i>			

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

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