



DINNER

Starters

<i>Crudités with humus en Turkish bread</i>	9
<i>Green pea cream with chioggiabeet and a fried goatcheese (vega)</i>	10
<i>Crostini with serrano ham, burrata and olive oil</i>	11.5
<i>Beef carpaccio with pinenuts, onions, Parmesan, aragula and a truffle mayonnaise</i>	11.5
<i>Lamb pastrami with asparagus, spring onion, pistache nuts en herbs mayonnaise</i>	12.5
<i>Tuna tartar prepared in oriental way with garlic, Spanish pepper, coriander and sesame dressing</i>	13
<i>Sashimi tuna, salmon and coquilles with wakame, sojasauce and ginger</i>	14.5

Salads

<i>Salad chioggia beet, green asparagus, tomato, pine nuts, pecan nuts with white aceto herbal dressing</i>	12
<i>Goat cheese salad "De Tuin" with onions, tomato, walnuts, pine nuts, bacon in honey & walnut dressing</i>	13
<i>Salad with serranoham, mini courgette, red onion, macadamia nuts and aceto vinaigrette</i>	14
<i>Tuna salad with raw tuna, sweet sour cucumber, red onion, sud'n sol tomatoes, Dutch shrimps and an oriental dressing</i>	17.5

Soups

<i>Tomato soup with crème fraîche</i>	5
<i>"Tuin" soup</i>	6
<i>Fish soup</i>	8

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Meat

<i>Marinated chicken skewer with a salad of green curry coleslaw,</i>	17.5
<i>Hamburger " De Tuin " with pancetta, cheddar, fried onions and a BBQ sauce</i>	18
<i>Duck breast with chioggiabeet and an apple syrup gravy</i>	21
<i>Steak "De Tuin" (200 gr. sucade) with little gem and chimichurri</i>	23.5

Fish

<i>Mackerel with green asparagus and a yuzu cream sauce</i>	18
<i>Codfish with lettuce, salsa verde and homemade fries</i>	19
<i>Salmon with bimi, oriental onion salsa and homemade fries</i>	21
<i>Grilled sea bass fillet with baked baby paksoi and pesto oil</i>	23

Pasta and risotto

<i>Tagliatelle, tomatoes, arugula, garlic and peppers (vega)</i>	14
<i>Risotto with spring onion, broad beans and pancetta</i>	15
<i>Pasta with crayfish, yellow courgettes, red pepper, spring onion</i>	17

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Children's menu

<i>Chicken nuggets, frikadells, satay, vealcroquette or cheese sticks with fries, apple sauce and salad</i>	7,50
<i>Children's pasta with tomato sauce</i>	7,50

Desserts

<i>Cheesecake of black cherries</i>	8
<i>Crème brulée of fresh wood</i>	8
<i>Semifreddo of citrus fruit</i>	8
<i>Peanut brownie with sea salt caramel and vanilla icecream</i>	8

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