dessert

Ontdek HELL'S KITCHEN

Een locatie
voor elk moment

AFTER DINNER

Tiramisu
ladyfingers, espresso, mascarpone cream, amaretto and cocoa 9.50

Dame Blanche
vanilla ice cream, warm chocolate sauce and whipped cream 9.50

Pornstar Martini Cheesecake
passion fruit mousse, vanilla vodka foam and Bastogne biscuit crumble 9.50

Oreo Chocolate Bar
salted caramel and mango sorbet 9.50

Crème Brûlée
orange, vanilla and salted caramel ice cream 9.50

Affogato
espresso with vanilla ice cream 6.50

♥ **Het Hart** [minimum 2 persons]
a selection of our desserts 14.50 p.p.

LIQUID DESSERTS

Tia Maria Espresso Martini
with vanilla vodka, coffee liqueur and caramel syrup 11.50

Heineken Draft Beer (Small) 3.75

Italian Coffee* Amaretto 8.95

Irish Coffee* Irish whiskey 8.95

Spanish Coffee* Licor 43 8.95

French Coffee* Cointreau 8.95

Vlaardingen Coffee* Schelvispekel 8.95

**all our specialty coffees are served with whipped cream.*

SWEET DEAL

Coffee & Cake* 7.75

Cake of the Day always delicious, ask your waiter about today's selection 4.95

Coffee & Liqueur*
Tia Maria, Amaretto, Baileys, Licor 43, Cointreau, Grand Marnier, sambuca or limoncello 7.50

Chocolate Truffles let our special selection surprise you 2.25 each

**also available with a different type of coffee or tea for a small additional charge.*

waar je nooit alleen bent...

het hart
VAN VLAARDINGEN

@hethartvan • hethartvan.nl

SCAN FOR YOUR OWN LANGUAGE

diner

STARTERS

Beef Carpaccio with crispy bacon, walnuts, chives, capers, rocket, pesto, truffle mayonnaise and Parmesan cheese 14.95

Tuna Tartare with avocado, wakame, ponzu, kimchi mayonnaise and ginger 16.50

Calamari with lemon, parsley and aioli 14.95

Garlic & Chilli Prawns with toast and garlic oil 16.50

Burrata with marinated seasonal tomatoes, balsamic vinegar, red onion, basil pesto and pistachio crumble 14.50
Optional: Serrano ham +2.50

Gyoza [6 pieces] served with ponzu, yuzu koshō sauce, crispy garlic and furikake
chicken 10.50 • *vegetarian* 9.50 • *duck* 11.50

Steak Tartare
with capers, shallots, egg yolk, mustard and toast 16.50

Asian Sharing Platter
pulled chicken taco tubs [2 pcs], beef truffle [4 pcs], torched salmon [4 pcs], chicken gyoza [2 pcs], vegetarian gyoza [2 pcs] and duck gyoza [2 pcs] 32.50

SALADS

Japanese Caesar Salad
with little gem lettuce, cucumber, egg, anchovies, bacon, Parmesan cheese and an anchovy-yuzu dressing 13.75
optional:
chicken katsu +5.50 • ebi tempura +7.50

Goat Cheese Salad
with little gem lettuce, walnuts, honey dressing and croutons 15.50
optional: bacon +2.50

VEGAN — VEGETARIAN
our dishes may contain allergens.
Please ask our staff for more information.

TACOS [2 pieces]
served cold

Shrimp
with miso, sambal and chives 12.50

Pulled Chicken
with teriyaki, sambal and spring onion 11.50

Spicy Tuna
with ginger, ponzu and kimchi 13.50

Smashed Avocado
with cucumber, radish, kimchi mayonnaise, red onion, sea salt and cherry tomatoes 10.50

[8 pcs] sushi

Beef Truffle
beef tenderloin, truffle, avocado, cucumber, carrot, Japanese mayonnaise and crispy onions 20.50

Spicy Tuna
with sambal, yakisoba, toasted sesame seeds, carrot, cucumber and avocado 20.50

Veggie Cauliflower
cucumber, avocado and carrot 18.50

Torched Smoked Salmon
salmon, avocado, cucumber, carrot, furikake and shiso 21.50

Sushi Sharing [12 pieces]
selected by our chef 34.50

SPECIALS

Petite Tender Steak*
from the grill 27.50
Ribeye Steak* from the grill 26.50
Bavette Steak* from the grill 28.50
**[200 g] served with grilled vegetables and chimichurri.*

Optional: *pepper sauce or béarnaise sauce +3.00*

Chateaubriand to Share [450 g]
with grilled vegetables, chimichurri, pepper sauce and Parmesan truffle fries 39.75 p.p.
only available for 2 persons
Optional: *béarnaise sauce +3.00*

Pan-Seared Salmon
with crispy skin, Asian dressing, vegetables and soba noodles 26.50

Pan-Fried Sea Bass
with baby potatoes, seasonal vegetables and lemon cream sauce 28.50

Truffle Risotto
with mushrooms, spring onion, Parmesan cheese and walnut gremolata 19.50
Optional: *petite tender steak +6.50*

Hell's Burger
homemade beef burger with burger sauce, butter lettuce, tomato, caramelised onion, brie, bacon and a fried egg 21.50

CLASSICS*

Spareribs
glazed with sweet soy sauce and served with garlic sauce 24.50

Chicken Thigh Satay
with homemade peanut sauce, sweet and sour vegetables, prawn crackers and crispy onions 21.50

Black Angus Burger grilled Black Angus beef burger on a brioche bun with lettuce, bacon, cheddar, beefsteak tomato and onion compote 19.80

Beef Stew with fries, truffle mayonnaise and coleslaw 23.50

Beyond Burger with vegan cheddar, tomato, pickles, vegan bacon and BBQ sauce 19.80

Vegan Satay with homemade peanut sauce, cassava crackers and sweet and sour vegetables 21.50

**all our classics are served with fries and truffle mayonnaise.*

on the side

Bread with a selection of spreads 6.75

Fries with truffle mayonnaise 4.50

Truffle Fries with truffle and Parmesan cheese 5.50

Sweet Potato Fries with truffle mayonnaise 5.50

Green Salad with olive oil, cucumber, onion, cherry tomatoes and radish 5.25

Grilled Seasonal Vegetables with almonds, onion compote and pesto 6.50

Sautéed Baby Potatoes with Italian herbs 6.50