

# dessert

## AFTER DINNER

**Trifle** with white chocolate mousse, sponge cake, cherry sauce, and roasted pistachios 9.50

**Chocolate Dame Blanche** 9.50

**Pornstar Martini cheesecake** with passion fruit mousse, vanilla vodka foam, and Bastogne crumble 9.50

**Crème brûlée** with yuzu ice cream 9.50

♥ **Het Hart** (from 2 persons)  
a selection of our desserts 14.50 per person

## LIQUID DESSERT

**Salted Caramel Espresso Martini**  
with vanilla vodka, coffee liqueur, and caramel syrup 11.50

**Heineken Fluitje** (small draft beer) 3.75

**Italian Coffee** with Amaretto 8.95

**Irish Coffee** with Irish whiskey 8.95

**Spanish Coffee** with Licor 43 8.95

**French Coffee** with Cointreau 8.95

**Vlaardingse Coffee** with Schelvispekkel, coffee, and whipped cream 8.95

## SWEET DEAL

**Coffee with cake\*** 7.50

**Coffee & liqueur\***  
choose from Tia Maria, Amaretto, Kahlua, Baileys, Licor 43, Cointreau, Grand Marnier, Sambuca, or Limoncello 7.50

**Chocolate truffles**  
be surprised by our special selection  
2.25 per piece

*\*for a small extra charge, also available with a different type of coffee or tea*



A Location for  
Every Moment

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het  
hart  
VAN VLAARDINGEN

waar je nooit alleen bent...

# diner

## STARTERS

**Carpaccio of Beef Tenderloin**  
with crispy bacon, walnuts, chives, capers, arugula, pesto, truffle mayonnaise, and Parmesan cheese 14.50

**Salmon & Tuna Tataki**  
wrapped in furikake with wasabi-kimchi mayonnaise, pickled ginger, and wakame 17.50

**Calamari**  
with lemon, parsley, and aioli 14.75

**Garlic Chili Prawns**  
with chili mayonnaise and flatbread crostini 16.50

 **Mango Salad**  
with basil and grilled vegan chicken fillet, glazed with Chinese BBQ sauce 13.50

**Chicken Gyoza\***  
with ponzu, roasted garlic, and sesame 10.25

 **Vegetarian Gyoza\***  
with kimchi, roasted garlic, and sesame 9.00


*\*6 pieces served with ponzu, yuzu kosho sauce, crispy soy, and sesame*



**Asian Pancakes**  
with Peking duck and stir-fried vegetables 14.50

## SALADS

**Japanese Caesar Salad** with little gem lettuce, cucumber, egg, anchovies, bacon, Parmesan cheese, and an anchovy-yuzu dressing 13.50

**optional:**  
chicken katsu +5.50 • ebi tempura +7.50


 **Burrata salad** with rainbow tomatoes, figs, red onion, and basil-pistachio pesto 14.50

 **VEGAN** —  **VEGETARIAN**  
Our dishes may contain allergens. Please ask for more information.

## TACO'S [2 pieces] *served cold*

**Shrimp** with miso, homemade sambal, and chives 11.50

**Pulled chicken** with teriyaki, sambal, and spring onion 10.50


 **Beef & Beans**  
with plant-based mince, black beans, corn, bell pepper, and tomato salsa 11.50

## [8 pieces] sushi

**Beef truffle**  
beef tenderloin, truffle, avocado, cucumber, carrot, Japanese mayonnaise, and crispy onion 20.50

**Spicy Tuna**  
with homemade sambal, yakisoba, and toasted sesame 20.50

**Sushi Sharing**  
[12 pieces] selected by our chef 32.50

 **Veggie**  
with avocado, cucumber, and carrot 18.50

**Smoked salmon torch**  
salmon, avocado, cucumber, carrot, jalapeño, furikake, and shiso 21.50

**Hart's special**  
crispy chicken or shrimp, unagi, kewpie, and homemade sambal 25.50

## SPECIALS



**Diamanthaas\*** from the grill 25.50  
**Rib eye\*** from the grill 28.50  
**Bavette\*** from the grill 26.50

*\*[200 gr.] served with butternut squash cream, Béarnaise sauce, and chimichurri*

**Chateaubriand to share** with potato gratin, pepper sauce, chimichurri, and Béarnaise 34.50 per person  
*only available for 2 people*

**Salmon Stew** with grilled vegetables 24.50

**Grilled Tuna Steak** with a salad of frisée, jalapeño, pickled cucumber, cherry tomatoes, and ponzu dressing 28.50

  **Risotto** with wild mushrooms, black truffle, spring onion, Parmesan cheese, and walnut gremolata 19.50

**Risotto** with Bavette with wild mushrooms, black truffle, spring onion, Parmesan cheese, and walnut gremolata 23.50

**Hellse Burger** homemade burger of short-rib, brisket, and pork belly with a mildly spicy seasoning mix, served with homemade burger sauce, butter lettuce, tomato, caramelized onion, Brie, and a fried egg on a brioche bun 21.50

## CLASSICS\*

**Spareribs** glazed with ketjap and served with garlic sauce 22.50

**Chicken Satay** with homemade peanut sauce, pickled vegetables, prawn crackers, and crispy onions 20.50

**Black Angus Burger** from the grill on a brioche bun with salad, bacon, cheddar, beef tomato, and onion compote 19.50

 **Beyond Burger** with vegan cheddar, tomato, pickles, vegan bacon, and barbecue sauce 19.50

*\*includes fries from 'Farm Frites' with truffle mayo*

## on the side

**Farm Frites Fries** with truffle mayonnaise 4.50

**Fries** with Truffle & Parmesan Cheese 5.50

**Patatas bravas** with crispy chorizo 5.75

**Sweet Potato Fries** with truffle mayonnaise 5.50

**Salad** with cucumber, beef tomato, and radish 5.25

**Grilled seasonal vegetables** with almonds, butternut squash cream, and vinaigrette 6.50