

dessert

AFTER DINNER

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

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

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

Golden chocolate bar with cashew nuts, dates, Oreo, salted caramel, and passion fruit sorbet 9.50

Crème brûlée with orange, vanilla, and salted caramel ice cream 9.50

♥ **Het Hart** [from 2 people]
a selection of our desserts 14.50 p.p.

LIQUID DESSERT

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

Heineken (small draft) 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

Vlaardingen Coffee*
with Schelvispekkel 8.95

**All our coffee specials are served
with whipped cream*



Een locatie
voor elk moment

Sweet Deal

Coffee with Cake* 7.75

Cake of the Day
always delicious, ask your
server for today's selection
4.95

Coffee & Liqueur*
choice of Tia Maria,
Amaretto, Kahlúa, Baileys,
Licor 43, Cointreau, Grand
Marnier, Sambuca, or
Limoncello 7.50

Chocolate Truffles
be surprised by our special
selection 2.25 each

**Available with any other type of
coffee or tea for a small additional
charge*

het
hart
VAN VLAARDINGEN

@hethartvan • hethartvan.nl

waar je nooit
alleen bent...

Starters

Beef Tenderloin Carpaccio

with crispy bacon, walnut, chives, capers, arugula, pesto, truffle mayonnaise, and Parmesan cheese 14.95

Tuna Tartare

with avocado, wakame, ponzu, kimchi mayonnaise, and ginger 17.50

Calamari

with lemon, parsley, and aioli 14.95

Garlic Chili Prawns

with chili mayonnaise and flatbread crostini 16.50

Burrata

with marinated seasonal tomatoes, balsamic, red onion, basil pesto, and pistachio crumble 14.50

Gyoza [6 pieces]

served with ponzu, yuzu-kosho sauce, crispy soy, and sesame *chicken* 10.50 • *vegetarian* 9.50 • *wagyu* 13.50

Vitello Tonnato

thinly sliced veal with tuna mayonnaise and crispy capers 14.95

Salads

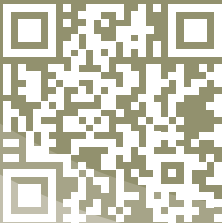
Japanese Caesar Salad

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

Burrata Salad

with marinated seasonal tomatoes, lamb's lettuce, balsamic, red onion, basil pesto, and pistachio crumble 14.95

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



SCAN FOR YOUR
OWN LANGUAGE

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 tomato salsa 10.50

[8 pieces] sushi

Beef Truffle

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

Spicy Tuna

with sambal, yakisoba, and toasted sesame 20.50

Veggie

avocado, cucumber, and carrot 18.50

Smoked Salmon Torch

salmon, avocado, cucumber, carrot, jalapeño, furikake, and shiso 21.50

Sushi Sharing [12 pieces]

chef's selection 34.50

diner

Specials

Diamanthaas from the Grill* 27.50

Rib-Eye from the Grill* 28.50

Bavette from the Grill* 26.50

**[200 g] served with grilled vegetables, Béarnaise sauce, and chimichurri*

Chateaubriand to Share [450 g]

with grilled vegetables, chimichurri, pepper sauce, and Béarnaise sauce 34.95 p.p. (available for 2 persons only)

Crispy-Skin Salmon

in an Asian dressing with vegetables and soba noodles 26.50

Grilled Tuna Steak

with a salad of frisée, jalapeño, pickled cucumber, cherry tomato, and ponzu dressing 28.50

Risotto with Wild Mushrooms

black truffle, spring onion, Parmesan cheese, and walnut gremolata 19.50

Risotto with Bavette

wild mushrooms, black truffle, spring onion, Parmesan cheese, and walnut gremolata 23.50
OPTIONAL: salmon instead of bavette +2.00

Hell's Burger

homemade burger of short rib, brisket, and pork belly, served with burger sauce, butter lettuce, tomato, caramelized onion, brie, and a fried egg 21.50

Classics*

Spareribs with Soy Glaze

served with garlic sauce 24.50

Chicken Thigh Satay

with homemade peanut sauce, pickled vegetables, prawn crackers, and crispy onions 21.50

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, pickle, vegan bacon, and barbecue sauce 19.50

Vegan Satay

with homemade peanut sauce, cassava, and pickled vegetables 21.50

**served with 'Farm Frites' fries and truffle mayonnaise*

on the side

Sourdough Bread

with olive oil, pesto, and aioli 6.75

'Farm Frites' Fries

with truffle mayonnaise 4.50

Fries with Truffle and Parmesan Cheese 5.50

Sweet Potato Fries

with truffle mayonnaise 5.50

Salad

with cucumber, beef tomato, and radish 5.25

Grilled Seasonal Vegetables

with almonds, onion compote, and vinaigrette 6.50