




groeps menu's

@hethartvan



Shared dining

COURSE 1

 **Gyoza** (vegetarian, 6 pcs)
served with ponzu, yuzu kosho sauce,
crispy soy, and sesame

Asian pancakes
with Peking duck and stir-fried vegetables


Beef tenderloin carpaccio
with crispy bacon, capers, chives, arugula,
walnuts, pesto, truffle mayonnaise, and
Parmesan cheese

COURSE 2

Sushi sharing

COURSE 3

Grilled bavette (200g)
served with butternut squash cream,
Béarnaise sauce, and chimichurri

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

Pulled chicken tacos
with teriyaki and spring onion

Shrimp tacos
with miso, homemade sambal, and chives

Fries
with truffle and Parmesan cheese

COURSE 4

 **Chef's dessert**

47,50

 **VEGAN**  **VEGETARIAN**

*Our dishes may contain allergens.
Want more information? Ask your waiter!*



2-course set menu

STARTER

Chef's Soup

MAIN COURSES

all main courses are served with fries

Spareribs

with sweet soy glaze and garlic sauce

Chicken Thigh Satay

with homemade peanut sauce, sweet-and-sour vegetables, prawn crackers, and crispy onions

Black Angus Burger

grilled, served on a brioche bun with salad, bacon, cheddar, beef tomato, and onion compote

Beyond Burger

with vegan cheddar, vegan bacon, tomato, pickle, and barbecue sauce

Salmon Stew

with patatas bravas and crispy chorizo

DESSERT *Optional +7,50*

Chef's Dessert

29,95

 VEGAN  VEGETARIAN

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3-gangen keuzemenu

STARTERS

Chicken Gyoza or 🌿 Gyoza (6 st.)
served with ponzu, yuzu kosho sauce,
crispy soy, and sesame

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

🌿 **Mango salad**
met basilicum en gegrilde
vegan kipfilet, gelakt met
Chinese BBQ-saus

MAIN COURSES

all main courses are served with fries

Black angus burger
grilled, served on a brioche bun with salad,
bacon, cheddar, beef tomato, and onion
compote

Grilled Bavette (200g)
served with butternut squash cream,
Béarnaise sauce, and chimichurri

Salmon Stew
with patatas bravas and crispy chorizo

🌿 **Risotto**
with forest mushrooms, black truffle,
spring onion, Parmesan cheese, and walnut
gremolata

DESSERT

🌿 **Chef's Dessert**

42,50

🌿 **VEGAN** 🌿 **VEGETARIAN**

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