



groeps menu's

@hethartvan



Shared dining

COURSE 1

Vega gyoza (6 pcs)

served with ponzu, yuzu, kosho sauce, crispy soy, and sesame

Salmon lollipop

marinated salmon cubes with wakame, pickled ginger, wasabi, and ponzu

Beef Tenderloin Carpaccio

with crispy bacon bits, capers, chives, arugula, walnuts, pesto, truffle mayonnaise, and Parmesan cheese

COURSE 2

Sushi sharing

beef Truffle, Veggie Roll, Shrimp Torch, Smoked Salmon Torch

COURSE 3

Grilled Bavette (200 g)

served with grilled pointed pepper, béarnaise sauce, and chimichurri

Burrata salad

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

Pulled Chicken Tacos

with teriyaki and spring onions

Shrimp Tacos

with miso, homemade sambal, and chives

Fries

with truffle and Parmesan cheese

GANG 4

Chef's dessert

47,50

 **VEGAN**  **VEGETARIAN**

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



2-gangen keuzemenu

STARTER

chef's soup

MAIN COURSES

all main courses are served with fries

Spareribs

brushed with soy glaze,
served with garlic sauce

Chicken Thigh Satay

with homemade peanut sauce, pickled
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,
pickles, and barbecue sauce

Salmon Stew

with patatas bravas and crispy chorizo

DESSERT *Optional +7,50*

Chef's Dessert

29,95

 VEGAN  VEGETARIAN

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



3-gangen keuzemenu

STARTERS

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

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

🌿 **Portobello tataki**
with microgreens, wakame, and
okonomiyaki sauce

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 (200 g)
served with grilled pointed pepper,
béarnaise sauce, and chimichurri

Salmon Stew
with patatas bravas and crispy chorizo

🌿🌿 **Risotto**
with wild mushrooms, black truffle, spring
onions, Parmesan cheese, and walnut
gremolata

NAGERECHT

🌿 **Chef's Dessert**

42,50

🌿 **VEGAN** 🌿 **VEGETARIAN**

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