

dessert

AFTER DINNER

Tiramisu made 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

♥ **The Heart** [from 2 persons]
A selection of our desserts 14.50 p.p.

LIQUID DESSERTS

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

Small glass of Heineken 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 specialties are served
with whipped cream*

SWEET DEAL

Coffee with cake* 7.75

Cake of the day always
delicious, ask your waiter
for the options 4.95

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

Chocolate truffles
Let yourself be surprised
by our special selection 2.25
each

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



Een locatie
voor elk moment

het
lart
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 shrimp
with chili mayonnaise and crostini of flatbread 16.50

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

Gyoza [6 pieces]
served with ponzu, yuzu kosho sauce, crispy garlic, and furikake
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, anchovies, bacon, Parmesan cheese, and an anchovy & yuzu dressing 13.75
optional:
chicken katsu +5.50 • ebi tempura +7.50

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

VEGAN — VEGETARIAN
Our dishes may contain allergens.
Please ask 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 fried onion 20.50

Spicy tuna
with sambal, yakisoba, and toasted sesame 20.50

Veggie
cauliflower, cucumber, and carrot 18.50

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

Sushi sharing [12 pieces]
selected by our chef 34.50

diner

SPECIALS

Hanger steak* 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 37.50 p.p. (only available for 2 persons)

Pan-seared salmon (skin-on)
in an Asian dressing with vegetables and soba noodles 26.50

Grilled tuna steak
with a frisée salad, jalapeño, sweet and sour cucumber, cherry tomatoes, and ponzu dressing 28.50

Tomato risotto
with cherry tomato, spring onion, Parmesan cheese, and walnut gremolata 19.50

Risotto with bavette
with cherry tomato, spring onion, Parmesan cheese, and walnut gremolata 23.50
optional: burrata 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 a ketjap glaze served with garlic sauce 24.50

Chicken thigh satay
with homemade peanut sauce, sweet and sour vegetables, prawn crackers, and crispy fried onions 21.50

Black Angus burger from the grill
on a brioche bun with salad, bacon, cheddar, beef tomato, and onion compote 19.80

Pulled pork burger
on a brioche bun with coleslaw, tomato, and BBQ sauce 16.30

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

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

**includes fries from Farm Frites served with truffle mayonnaise*

on the side

Sourdough bread
served with oil, pesto, and aioli 6.75

Fries from Farm Frites 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