



# group menu's

@hethartvan



# Shared dining

## COURSE 1

### **Pulled chicken tacos**

with teriyaki and spring onion

### **Shrimp tacos**

with miso, homemade sambal, and chives

### **Vitello tonato**

veal with tuna mayonnaise and fried capers

### **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 grilled vegetables, Béarnaise sauce, and chimichurri

### **Burrata salad**

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

### **Gyoza** (vegetarian, 6 pcs)

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

### **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

### **Pan-seared salmon**

in an Asian dressing with sautéed vegetables, served with soba noodles

## DESSERT *Optional +7,50*

### **Chef's Dessert**

29,95


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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

 **Burrata**  
with marinated seasonal tomatoes, aceto  
and basil pesto, pistachio crumble


## 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 grilled vegetables, Béarnaise  
sauce, and chimichurri

**Pan-seared salmon**  
in an Asian dressing with sautéed  
vegetables, served with soba noodles

  **Risotto**  
With bavette, cherry tomatoes,  
spring onion, Parmesan cheese,  
and walnut gremolata  
*optional: burrata instead of bavette +2.00*

## DESSERT

 **Chef's Dessert**

42,50

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