



DESSERTS

RON GASTROBAR SURPRISE EGG - 9,-

A Ron Gastrobar surprise!

+ Sauternes 9,5

STRAWBERRIES - 9,-

With burrata sorbet, olive oil and Thai basil

+ Rietvallei Rooi Muscadet 7,-

COCONUT - 15,-

With Black Pearl caviar and white chocolate foam

+ Nicolas Fuillatte Champagne 13,5

GREEN GREEN GRASS OF HOME - 9,-

Panna cotta of roses with green salad, goat milk sorbet and raspberries

+ Beerenauslese 9,-



WELCOME

"Ron Gastrobar...where it all began. Not a typical Michelin star restaurant, we do it differently."

Ron Blaauw

RON'S CHOCOLATE TEMPTATION ICE

For two people

25,-

Only for true ice cream lovers: a bucket full of fresh chocolate ice cream with different chocolate toppings on the side.

+ Amatus Monastrell 8,5

BETTY'S CHEESES

Cheeses from L'Amuse

PLATTER OF 3 CHEESES - 9,-

PLATTER OF 6 CHEESES - 15,-

Choice of:

Cornilly, Tomme Crayeuse, St. Felicien,

Epoisses, Wilde Weide, Stichelton

+ Amatus Monastrell 8,5

BEST OF GASTROBAR

Ordered per table until 21.30.

SALMON

Lightly marinated salmon with yuzu, red cabbage and crispy cavolo nero

BBQ CABBAGE

Roasted cabbage with Lardo di Colonnato, oyster, bone marrow and mustard dressing

PIKE-PERCH

Pan-fried pike-perch with roasted butter, spinach and mushrooms

OXTAIL

Smothered oxtail with smoked mashed potatoes, foam of old Beemster cheese and meat gravy

QUAIL

Pan-fried quail, chicken gravy and crostini with chicken liver (from beak to paw)

RON GASTROBAR SURPRISE EGG

A Ron Gastrobar surprise dessert!

6 COURSES MENU FOR 62,50

*
*
*

DISHES

All dishes 15,-

FOIE GRAS

Crème of foie gras with beetroot, cherry and yogurt

EEL

Smoked eel from Eveleens with crème of smoked mackerel, trout eggs and watercress

STEAK TARTARE

Chopped bavette with cornichons, capers and baked meat mayonnaise

SALMON

Lightly marinated salmon with yuzu, red cabbage and crispy cavolo nero

VEAL BRAINS (V)

Poached veal brains with salad of leek and sambai dressing
• Supplement caviar 10,-

EGG CREAM

Cream of egg with king crab and Hollandaise sauce
• Supplement caviar 10,-

BBQ GREEN CABBAGE (V)

Roasted green cabbage with Lardo di Colonnato, oyster, bone marrow and mustard dressing

PIKE-PERCH

Pan-fried pike-perch with roasted butter, spinach and mushrooms

LANGOUSTINE (V)

Pan-fried langoustine with "Tel-Aviv chopped salad", and orange butter
• Supplement 10,-

OXTAIL

Smothered oxtail with smoked mashed potatoes, foam of old Beemster cheese and meat gravy

SPARE RIBS

Ron's boneless spare ribs with sauerkraut and homemade sambal

QUAIL

Pan-fried quail with chicken gravy and crostini with chicken liver
(from beak to paw)

*
*
*

SIDES

FRIES - 5,-

From Frietboutique with tarragon mayonnaise

BROCCOLI - 7,5

With ponzu butter and pecans

SALAD VERTE - 7,5

With goat cheese and poached egg

CAULIFLOWER - 7,5*

Ron's classic cauliflower with brown butter and Pierre Robert

MUSHROOMS - 7,5*

With topinambour

** These sides are available as vegetarian dish (15,-).*

*
*
*

SPECIALS

Dishes for 2 people

MONK FISH 60,-

Grilled monk fish with Lardo di Colonnato, spinach, mushrooms and beurre blanc

SOLE - 40,-

Sole à la meunière with grandma's potatoes

LOBSTER - 65,-

With beurre de Paris gratined lobster and salad of turnip

POUSSIN EN CROÛTE - 35,-

Spring chicken with foie gras en croûte

BEEF WELLINGTON - 65,-

Beef tenderloin with morel gravy

*
*
*

DRY-AGED RIB STEAKS

Serves two, from the BBQ*

RIB STEAK HOLSTEIN

75,-

After a long search we've found the perfect Dutch rib steak. With a diet of corn and barley: an absolute winner. Dry-aged for 3 to 4 weeks.

RIB STEAK USA BLACK ANGUS

90,-

New York City's finest - a very tasty and juicy steak. Same supplier as Peter Luger NYC. Dry-aged for 3 weeks.

RIB STEAK JAPANESE WAGYU

275,-

Original Wagyu 'Kobe Style' beef, directly from Japan! Superior meat known to be extremely juicy. Only for the true meat lovers!

** Served with bone marrow, fries from Frietboutique and bearnaise sauce.*

(V) = Vegetarian option possible.