



DESSERTS

RON GASTROBAR SURPRISE EGG - 9,-
A Ron Gastrobar surprise!
+ Sauternes 9,5

CHOCOLATE GANACHE - 9,-
With caramel of bacon and peanut ice cream
+ Pedro Ximenez 9,-

COCONUT - 15,-
With Black Pearl caviar and white chocolate foam
+ Nicolas Fuillatte Champagne 13,5

MILLEFEUILLE - 9,-
*Millefeuille with mousse of chocolate, tonka beans
and ice cream of banana with rum*
+ Sauternes 9,5

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.*

+ Pedro Ximenez 9,-

VACHERIN MONT D'OR

Warm Vacherin Mont d'Or for two people,
served with raisin bread and compote

35,-

BETTY'S CHEESES

Cheeses from L'Amuse

PLATTER OF 3 CHEESES - 9,-

PLATTER OF 6 CHEESES - 15,-

Choice of:

*Tomme du Chevre, Brillat Savarin,
Langres au Calvados, Wrångebäck Ost,
Reypenaer VSOP, Ol sciur blu di capra*

+ Amatus Monastrell 8,5



WELCOME

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

Ron Blaauw

BEST OF GASTROBAR

Ordered per table.

GRAVLAX

*Gravlax of salmon with sweet and sour cucumber
and dressing of buttermilk and dill*

BBQ CABBAGE

*Roasted green cabbage with anchovy
and red cabbage dashi sauce*

CODFISH

*Pan-fried codfish with salsify, mussels
and curry hollandaise sauce*

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

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DISHES

All dishes 15,-

FOIE GRAS

Crème of foie gras with beetroot from the BBQ and raisins

EEL & MACKEREL

*Tartlet of sprouts with smoked mackerel,
smoked eel from Ezeleens and sweet and sour potatoes*

STEAK TARTARE

Chopped beef with tapioca of Amsterdam's pickles and oyster

GRAVLAX

*Gravlax of salmon with sweet and sour cucumber
and dressing of buttermilk and dill*

VEAL BRAINS *

Poached veal brains with salad of leek and sambai dressing

FLAN OF SCALLOP *

*Flan of scallop with spinach, beurre blanc and trout eggs
• Supplement 2,5*

BBQ GREEN CABBAGE

Roasted green cabbage with anchovy and red cabbage dashi sauce

CODFISH

Pan-fried codfish with salsify, mussels and curry hollandaise sauce

LANGOUSTINE *

*Pan-fried langoustine on a pizza with hummus and pumpkin
• 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)*

* CAVIAAR *

Add supplement caviaar 10,- with Rons favorite dishes.

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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 Jerusalem artichokes

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SPECIALS

Dishes for 2 people

SEA BREAM - 30,-

From the BBQ with spinach, labneh and sauce vierge

SOLE - 40,-

Sole à la meunière with grandma's potatoes

LOBSTER - 65,-

*With beurre de Paris gratined lobster
and salad of turnip*

PHEASANT - 35,-

Pheasant with foie gras en croûte

BEEF WELLINGTON - 65,-

Beef tenderloin with Parma ham morel gravy

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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.