



DESSERTS

RON GASTROBAR SURPRISE EGG - 9,-

The 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

+ Rietvallei 7,-

MILLEFEUILLE - 9,-

Millefeuille with mousse of chocolate, tonka beans and ice cream of banana with rum

+ Sauternes 9,5



WELCOME

"Ron Gastrobar...where it all began. Not your 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.

+ Pedro Ximenez 9,-

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

VACHERIN MONT D'OR

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

35,-

BEST OF GASTROBAR

Ordered per table.

GRAVLAX

Gravlax with sweet and sour cucumber and buttermilk and dill dressing

FLAN OF SCALLOP

Flan of scallop with fennel, blood orange and beurre blanc

SKATE WING

Pan-fried skate wing with spinach, mushrooms and butter of anchovies and cornichons

BEEF STEW

Smothered beef with smoked mashed potatoes and foam of old Beemster cheese

SPARE RIBS

Ron's boneless spare ribs with sauerkraut and homemade sambal

RON GASTROBAR SURPRISE EGG

The 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 cherry vinaigrette*

POTATO SALAD

*Tartlet of potatoes with smoked trout,
brown butter, mustard and chips*

STEAK TARTARE

*Chopped beef with tapioca of Amsterdam's
pickles and bone marrow*

GRAVLAX

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

FLAN OF SCALLOP

*Flan of scallop with fennel, blood orange and beurre blanc
• Supplement 2,5*

SHRIMP DIM SUM

Steamed dim sum with shrimps, shiitake and chorizo bouillon

SOLE

Crispy sole with kataifi, sorrel and beurre rouge

SKATE WING

*Pan-fried skate wing with spinach, mushrooms
and butter of anchovies and cornichons
• Supplement 2,5*

VEAL BRAINS

Poached veal brains with caramelized onions and sambal dressing

BEEF STEW

*Smothered beef with smoked mashed potatoes
and foam of old Beemster cheese*

SPARE RIBS

Ron's boneless spare ribs with sauerkraut and homemade sambal

CHICKEN

Sweet and sour chicken drumstick with sesame and little gem

CAVIAAR

2 gram Black Pearl caviar 10,- on all dishes.

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SIDES

FRIES - 5,-

*From Frietboutique
with tarragon mayonnaise*

SALAD VERTE - 7,5

*With goat cheese
and poached egg*

MUSHROOMS - 12,5

With Jerusalem artichokes

BROCCOLI - 7,5

*With pecans and
ponzu butter*

CAULIFLOWER - 7,5

*Ron's classic cauliflower with
brown butter and Pierre Robert*

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SPECIALS

Dishes for 2 people

CAVIAAR - 165,-

Black Pearl caviar (50 gram) with garnish

TURBOT - 55,-

Fried on the bone turbot with truffel hollandaise

SOLE À LA MEUNIÈRE - 45,-

Sole à la meunière with grandma's potatoes

LOBSTER - 65,-

Poached lobster with pasta and beurre de paris

ANJOU PIGEON ROYAL - 40,-

Pigeon with foie gras en croûte

BEEF WELLINGTON - 70,-

Beef tenderloin with Parma ham and 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.*

TOMAHAWK ROODBONT - 90,-

*A cow from the province of Friesland, which produces less
milk, but this makes him have more fat and protein.
Dry-aged for 3 weeks.*

RIB STEAK USA BLACK ANGUS - 95,-

*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 - 285,-

*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.