



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,-

TARTELLETE - 9,-

With poached pear and Italian foam

+ Rietvallei 7,-

MILLEFEUILLE - 9,-

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

+ Sauternes 9,5

RON'S CHOCOLATE TEMPTATION ICE CREAM

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,-



WELCOME

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

Ron Blaauw

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

SEA BASS

*Pan-fried sea bass 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 67,50

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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, chicory and beurre rouge

SEA BASS

*Pan-fried sea bass with spinach, mushrooms
and butter of anchovies and cornichons*

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 caviaar 10,- on all dishes.

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SIDES

FRIES - 5,-

*From Frietboutique
with tarragon mayonnaise*

BROCCOLI - 7,5

*With pecans and
ponzu butter*

SALAD VERTE - 7,5

*With goat cheese
and poached egg*

CAULIFLOWER - 7,5

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

MUSHROOMS - 12,5

With Jerusalem artichokes

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SPECIALS

Dishes for 2 people

CAVIAAR - 165,-

Black Pearl caviaar (50 gram) with garnish

TURBOT - 55,-

Fried on the bone turbot with bouillabaisse and sea vegetables

GILT-HEAD BREAM - 37,5

Gilt-head bream with spinach and beurre blanc

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.