



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 pineapple and Italian 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 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

BEST OF GASTROBAR

Ordered per table.

GRAVLAX

Gravlax of salmon with horseradish and wild garlic

FLAN OF SCALLOP

Flan of scallop with peas and vadouvan beurre blanc

WHITE GOLD

*White asparagus with hollandaise sauce, spinach, sorrel
and jersey royals*

BEEF STEW

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

SPARE RIBS

*Ron's boneless spare ribs with goreng kentang
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

Crispy roti paratha with foie gras and apple syrup

BUTTERHEAD

Butterhead lettuce with tomato, crème of burrata, basil and orange yuzu dressing

STEAK TARTARE

Chopped beef with lardo di colonnata and tapioca of soy

GRAVLAX

Gravlax of salmon with horseradish and wild garlic

FLAN OF SCALLOP

Flan of scallop with peas and vadouvan beurre blanc
• Supplement 2,5

SHRIMP DIM SUM

Steamed dim sum with shrimps, shiitake and chorizo bouillon

KING CRAB

King crab with crème of brown butter and bisque
• Supplement 5,-

WHITE GOLD

White asparagus with hollandaise sauce, spinach, sorrel and jersey royals

VEAL BRAINS

Poached veal brains with chicory 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 goreng kentang and homemade sambal

LAMB

Lamb schnitzel with anchovies crème, red onion and cumin

CAVIAR

2 gram Black Pearl caviar 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

CAVIAR - 165,-

Black Pearl caviar (50 gram) with garnish

TURBOT - 55,-

Turbot from the BBQ, served with beurre rouge and fries from Frietboutique

MONKFISH - DAILY PRICE

Monkfish from the BBQ, served with beurre rouge and fries from Frietboutique

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.