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## 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



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## WELCOME

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

*Ron Blaauw*

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## 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,-

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## 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 sauerkraut  
and homemade sambal*

### RON GASTROBAR SURPRISE EGG

*The Ron Gastrobar surprise dessert!*

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## 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

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, 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*

### SOLE

*Crispy sole with ravigote and bisque*

### WHITE GOLD

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

### 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*

### 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,-

*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.