



## 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*

### WEEVER

*Crispy weever with remoulade sauce and a dressing of  
pickle juice and parsley*

### 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,-

### WEEVER

*Crispy weever with remoulade sauce and a dressing of pickle juice and parsley*

### 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, carrot and homemade sambal*

### LAMB

*Lamb schnitzel with heart and tongue, 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 - PRICE PER SIZE -

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

### SEABASS - 45,-

*Seabass from the BBQ, served with beurre rouge and fries from Frietboutique*

### ANJOU PIGEON ROYAL - 40,-

*Pigeon with foie gras en croûte and fries from Frietboutique*

### BEEF WELLINGTON - 70,-

*Beef tenderloin with Parma ham, morel gravy and fries from Frietboutique*

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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.