



DESSERTS

RON GASTROBAR SURPRISE EGG - 9,-

The Ron Gastrobar surprise!

+ Rietvallei 7,-

CHOCOLATE PIE - 9,-

with passionfruit and orange blossom sorbet

+ Amatus 8,5

MILLEFEUILLE - 9,-

with strawberry, creme suisse and basil

+ Rietvallei 7,-



WELCOME

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

Ron Blaauw

RON'S ICE CREAM DREAM

For two people

25,-

Only for true ice cream lovers: a bucket full of fresh ice cream with different toppings on the side.

+ Sauternes 9,5

BEST OF GASTROBAR

Ordered per table.

GRAVLAX

Gravlax of salmon with horseradish and wild garlic

LANGOUSTINE

Langoustine from the BBQ with bisque and fennel

TROFIE PASTA

Soft chicken egg with trofie, chorizo and parmesan cheese

PAN FRIED FOIE GRAS

Pan fried foie gras with beetroot, waldorf salad and VOC gravy

SPARE RIBS

"Ron's boneless spare ribs" with fried spring onions and sambal

RON GASTROBAR SURPRISE EGG

The Ron Gastrobar surprise dessert!

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 8,5

6 COURSES MENU FOR 67,50

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DISHES

All dishes 15,-

FOIE GRAS

Rouleau of foie gras with cherries and pistachio
• Supplement 2,5

GRAVLAX

Gravlax of salmon with horseradish and wild garlic

COW TAILPIECE

Thinly sliced tailpiece of cow, with anchovy cream and lavasoil

SMOKED EEL

Smoked eel with brioche and egg salad
• Supplement 2,5

BURRATA

Whole burrata with tomato compote, strawberries and Piment d'Espelette

TROFIE PASTA

Soft chicken egg with trofie, chorizo and parmesan cheese

SCALLOP

"Cheesecake" of scallop with zucchini and vadouvan
• Supplement 2,5

LANGOUSTINE

Langoustine from the BBQ with bisque and fennel

VEAL BRAINS

Poached veal brains with kimchi and sambal dressing

LAMB

Ravioli with navarin of lamb combined with feta and watermelon

SPARE RIBS

Ron's boneless spare ribs with baked spring onions and sambal

PAN FRIED FOIE GRAS

Pan fried foie gras with beetroot, waldorf salad and VOC-gravy

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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

CAVIAR

Black Pearl caviar with garnish

10 gram: 40,-

30 gram: 110,-

50 gram: 165,-

TURBOT - 45,-

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

TURBOT - DEPENDING ON SIZE,-

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

SOLE -85,-

Sole from the BBQ, served with beurre noisette and fries from Frietboutique

SEABASS -40,-

Seabass 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

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.