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DESSERTS

RON GASTROBAR SURPRISE EGG - 9,-

The Ron Gastrobar surprise!
+ Sauternes 9,5

APPLE PIE - 9,-

with ice cream of brandied raisins and caramel
+ Vin Santo 9,-

BLUE CHEESE - 9,-

Roquefort ice cream with walnut and pure chocolat
+ Rietvallei 7,-



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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 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

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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 8,5

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BEST OF GASTROBAR

Ordered per table.

GRAVLAX

Gravlax of salmon with horseradish and honey-mustard oil

EDGEBONE OF BEEF

Carpaccio of edgeline with cream of anchovy and lavasol

DUTCH SHRIMPS

Salad of Dutch shrimps with smoked potato puree and beurre blanc

DOVER SOLE

Dover sole with ravigote and foamy bisque

SPARE RIBS

Ron's boneless spare ribs with sauerkraut and sambal

RON GASTROBAR SURPRISE EGG

The Ron Gastrobar surprise!

6 COURSES MENU FOR 67,50 P.P.

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DISHES

All dishes 15,-

FOIE GRAS

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

GRAVLAX

Gravlax of salmon with horseradish and honey-mustard oil

EDGEBONE OF BEEF

Carpaccio of edgebone with cream of anchovy and lavasoil

SMOKED EEL

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

BURRATA

Burrata with berry compote, jalapeño pepper and Thai basil

TROFIE PASTA

Soft chicken egg with trofie pasta, chorizo and Parmesan cheese

SCALLOP

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

DUTCH SHRIMPS

Salad of Dutch shrimps with smoked potato puree and beurre blanc

DOVER SOLE

Dover sole with ravigote and foamy bisque

VEAL BRAINS

Fried veal brains with Jerusalem artichoke, anchovy and cornichon butter

SPARE RIBS

Ron's boneless spare ribs with sauerkraut and sambal

PAN FRIED FOIE GRAS

Foie gras with beetroot, raisins and Madeira-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 artichoke

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 to share

CAVIAR

Blck 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

SOLE - 85,-

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

KINGCRAB - 17,- PER 100 GRAM

Whole leg from the BBQ, served with bisque hollandaise and fries from Frietboutique. To be ordered per leg.

FARMDUCK - 90,- SERVES 4 PEOPLE

Different preparations of duck with Tarte Tatin of figs, compote of blue berries and her own gravy with foie gras
*It's exclusive! Only one per day.

ANJOU PIGEON ROYAL - 40,-

Pigeon with foie gras en croûte

BEEF WELLINGTON - 70,-

Beef tenderloin with Parmaham 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!

Served with bone marrow, fries from Frietboutique and bearnaise sauce.