



## DESSERTS

### RON GASTROBAR SURPRISE EGG - 9,50

*The Ron Gastrobar surprise!*  
+ Sauternes 9,5

### APPLE PIE - 9,50

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

### BLUE CHEESE - 9,50

*Roquefort ice with walnut and chocolat*  
+ 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

26,-

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

+ Sauternes 9,5

## BETTY'S CHEESES

*Cheeses from L'Amuse*

**PLATTER OF 3 CHEESES - 10,-**

**PLATTER OF 6 CHEESES - 17,-**

**PLATTER OF 10 CHEESES - 27,-**

Choice of:

- |                     |                    |
|---------------------|--------------------|
| 1 Selles sur Cher   | 6 Tsjonger         |
| 2 Vacherin Suisse   | 7 Boeren oplet     |
| 3 Pont-l'Évêque     | 8 Gruyère Alpage   |
| 4 Epoisses Berthaut | 9 Gorgonzola Dolce |
| 5 Taleggio          | 10 Lady's Blue     |

+ Amatus Monastell 8,5

## BEST OF GASTROBAR

*Ordered per table.*

### GRAVLAX

*Gravlax of salmon with horseradish and honey-mustard oil*

### EDGE BONE OF BEEF

*Carpaccio of edgebone with cream of anchovy and lavasoil*

### DUTCH SHRIMPS

*Salad of Dutch shrimps with smoked mashed potato and buttergravy*

### DOVER SOLE

*Dover sole and beurre blanc of sauerkraut*

### SPARE RIBS

*Ron's boneless spare ribs with sambal*

### RON GASTROBAR SURPRISE EGG

*The Ron Gastrobar surprise!*

6 COURSES MENU FOR 69,50 P.P.

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## DISHES

All dishes 17,50

### FOIE GRAS

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

### GRAVLAX

*Gravlax of salmon with horseradish and honey-mustard oil*

### EDGE BONE 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 mango hummus, yellow curry and coriander*

### BISQUE

*With scallop, lobster and langoustine.*  
\*Supplement 12,5

### 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 mashed potato and buttergravy*

### DOVER SOLE

*Dover sole and beurre blanc of sauerkraut*

### VEAL BRAINS

*Fried veal brains with Jerusalem artichoke, anchovy and cornichonbutter*

### SPARE RIBS

*Ron's boneless spare ribs with sambal*

### PAN FRIED FOIE GRAS

*Foie gras with beetroot, raisins and Madeira-gravy*

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## SIDES

### FRIES - 6,-

*from Frietboutique with tarragon mayonnaise*

### SALAD VERTE - 8,5

*with goat cheese and poached egg*

### MUSHROOMS - 13,5

*with Jerusalem artichoke*

### BROCCOLI - 8,5

*with pecans and ponzu butter*

### CAULIFLOWER - 8,5

*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: 42,50

30 gram: 115,-

50 gram: 172,50

### TURBOT - 47,50

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

### SOLE - 87,50

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

### KINGCRAB - 20,- PER 100 GRAM

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

### FARMDUCK - 92,50 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 - 42,50

*Pigeon with foie gras en croûte*

### BEEF WELLINGTON - 72,50

*Beef tenderloin with Parmaham and morel gravy*

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## DRY-AGED RIB STEAKS

### RIB STEAK HOLSTEIN - 77,50

*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 - 92,50

*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 - 97,50

*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 - 292,50

*Original Wagyu 'Kobe Style' beef, directly from Japan!*

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