



## DESSERTS

### RON GASTROBAR SURPRISE EGG - 9,50

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

### APPLE PIE - 9,50

*with farmers ice cream 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

## BEST OF GASTROBAR

*Ordered per table.*

### BUTTERHEAD

*Butterhead salad with oyster and anchovy dressing*

### STEAK TARTARE

*Chopped beef with white onion and marrow dressing*

### SEABASS

*"Cheesecake" of seabass with Belgian endive, passionfruit and beurre blanc*

### LAMB

*Trofie pasta with navarin of lamb, feta cheese and watermelon*

### SPARERIBS

*"Ron's boneless spareribs" with chimichurri and jalapeño pepper*

### RON GASTROBAR SURPRISE EGG

*The Ron Gastrobar surprise!*

6 COURSES MENU FOR 69,50 P.P.

## 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 Tjonger          |
| 2 Vacherin Suisse   | 7 Gruyère Alpage   |
| 3 Pont-l'Évêque     | 8 Boeren oplet     |
| 4 Epoisses Berthaut | 9 Gorgonzola Dolce |
| 5 Taleggio          | 10 Lady's Blue     |

+ Amatus Monastell 8,5

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## DISHES

All dishes 17,50

### FOIE GRAS

*Terrine of foie gras with smoked eel, lovage and white port supplement 2,5*

### BUTTERHEAD

*Butterhead salad with oyster and anchovy dressing*

### OMELETTE

*Ommelette of peas with king crab and foam of chorizo supplement 2,5*

### STEAK TARTARE

*Chopped beef with white onion and marrow dressing*

### RED MULLET

*Fried red mullet with capers and cream of smoked mussels*

### SEABASS

*"Cheesecake" of seabass with Belgian endive, passionfruit and beurre blanc*

### WHITE GOLD

*Fried white asparagus with beurre noisette, Lardo di Colonnata and sorrel*

### LOBSTER

*Ravioli of lobster with bisque and glasswort supplement 7,5*

### GREEN CABBAGE

*Green cabbage from the BBQ with marrow and emulsion of cumin*

### LAMB

*Trofie pasta with navarin of lamb, feta cheese and watermelon*

### SWEATBREAD

*Fried sweetbread of veal with pointed cabbage, grapefruit and peanut dressing*

### SPARERIBS

*"Ron's boneless spareribs" with chimichurri and jalapeño pepper*

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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

### 1/2 DOZEN OYSTERS - 32,50

*Fine de Claire - with sjalot vinegear*

### CAVIAR

*Blck Pearl caviar with garnish*

10 grams: **42,50**

30 grams: **115,-**

50 grams: **172,50**

### TURBOT - 47,50

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

### SEA BASS - 47,50

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

### RED GURNARD - 42,50

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

### DUCK - 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*

### 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! Superior meat known to be extremely juicy. Only for the true meat lovers!*

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