

STARTERS

PULLED PORK 8,5

with nachos, bbq sauce, crème fraiche, guacamole and cheddar

CARPACCIO 11,5

from the beef with truffle mayonnaise, arugula, pine nuts and parmesan

MUSTARD SOUP 6,5

Zaanse mustard, crispy pancetta and tarragon oil

BEEF TATAKI 12,5

pickled egg yolk, teriyaki, wasabi mayonnaise, wakame and lotus crisps

GOAT CHEESE MARBRÉ 9,5

red and yellow beets, aged balsamic vinegar, nuts, crispy flatbread and lamb's lettuce

DUO OF CRAB & LOBSTER 15,5

brioche, pickled red onion, little gem and lime mayonnaise

ZUCCHINI CARPACCIO 9,5

tomato/lemon vinaigrette, seed mix and arugula supplement burrata + 4

GAMBA PIL PIL 12

with garlic, onion and spicy oil (also not spicy possible)

TASTING 12,5 ppp

selection of starters, minimal 2 persons



*Start with
some bread!*

Selection of small
breads with several
toppings 2,5 ppp

MAINS

BAVETTE TRUFFLE 27

200 grams, truffle gravy, fries and salad

CHICKEN SATE ROYAL 17,5

marinated chicken thigh, fries and salad

SPARERIBS 20,5

sweet or spicy to choose with fries and salad

SURF AND TURF 24,5

slow cooked Iberico cheek, gamba, Spanish tortilla, seasonal vegetables and gravy of garlic & chorizo

SEA BASS 22,5

with Roseval potatoes, seasonal vegetables and Saffron foam

MISO SALMON 23,5

red miso, Oriental vegetables, spring onion and white rice

PASTA TRUFFLE (V) 18,5

papardelle, truffle cream sauce, crispy fried oyster mushrooms

TENDERLOIN SKEWER 24,5

250 grams with Roseval potatoes, seasonal vegetables and a choice of chimichurri, herb butter, pepper sauce or truffle gravy

VEGAN RENDANG (V) 19,5

redefine meat, green beans, white rice, coconut and sweet and sour cucumber

EXTRA FRIES OR SALAD 4

FOR THE LITTLE ONES

RAILRUNNER MINI SATE, MINI SPARERIB, MINI SEA BASS OR MEAT BALLS 9

with fries, salad and apple sauce

SPAGHETTI BOLOGNESE 8

CHICKEN NUGGETS, CROQUETTE OR FRIKANDEL 7

with fries, salad and apple sauce

DUTCH MINI PANCAKES 5

with butter and powdered sugar

CHILDREN'S ICE CREAM 5,5

SALADS

ORIENTAL PRAWN SALAD 17,5

with teriyaki, Oriental vegetables, cashew nuts and wasabi mayonnaise

SALAD SPICY CHICKEN 16,5

with aioli, fried vegetables and ciabatta croutons

SALAD BURRATA (V) 18,5

with grilled vegetables, aged balsamic vinegar and croutons

DESSERTS

DAME BLANCHE 8,5

with vanilla ice cream and chocolate sauce

CRÈME BRÛLÉE 8

with vanilla ice cream

CHEESECAKE 8,5

strawberries and strawberry sorbet

CHOCOLATE CANNELONI 9

chocolate mousse with Ferrero Rocher and brownie served with chocolate sorbet ice cream

PANNA COTTA TROPICAL 9

mango, pineapple, passion fruit, crumble and coconut foam

SELECTION OF CHEESE 12,5

with crispy fig bread, port syrup and nuts

COFFEE SPOORHUIS 6

with our own delicacies

CHEF'S CHOICE 11 ppp

a selection of desserts, for 2 to share

