



ENGLISH MENU



A GREAT START

Can't wait and feeling peckish? Choose something to start with – perfect for sharing.

Bread

Sourdough bread with homemade aioli, herb butter and sriracha dip | 5.50

Sharing Platter

Aged cheese, changing cheese selection, assorted charcuterie, crostini, grissini, homemade aioli and sriracha dip | 10.50

Oysters

Fine de Claire oysters on crushed ice
Choice of: Natural or Asian style | per piece 3.80 · half dozen 18

Pata Negra

Spanish cured ham from Iberico pork | 14

STARTERS

Steak Tartare

Steak tartare with mustard mayo, pickles, radish, Amsterdam onions and mustard caviar | maxi 14.50

Gyoza

Portion of 6 pieces, choice of chicken or vegetarian with wasabi mayonnaise and soy sauce | maxi 10.50

Smoked Celeriac Carpaccio

Carpaccio of smoked celeriac with mixed salad, green asparagus, morel mayo and truffle | maxi 13.95

Salmon Sashimi

Grilled salmon with edamame, red pepper, wakame and furikake mix, nori chips and soy sauce | maxi 14.25

Katsu Chicken Bites

with sweet & sour onion, sriracha mayonnaise | maxi 11.50

Flammkuchen Tuna Tataki

with sesame, wasabi mayonnaise, edamame, red onion, wakame and prawn crackers | maxi 13.95

Beef Carpaccio

Beef carpaccio with herb dressing, roasted seeds and aged cheese | mini 10.25 · maxi 13.85

Cauliflower Bites

Crispy cauliflower bites with sweet & sour onion, bosui and sriracha mayonnaise | maxi 12.50

Pork Belly & Mango

Slow-cooked pork belly with mango chutney, sweet & sour onion and sriracha mayonnaise | mini 10 · maxi 13.75





DE TOREN SINDS 1997

SOUPS

Tomato & Roasted Pepper Soup

With bean sprouts, tomato, roasted pepper and spring onion

| mini 3.80 · maxi 6.50

Sweet Potato Yellow Curry Soup

With spring onion, apple and smoked chicken

| mini 4 · maxi 7.50

Seasonal Soup

Ask our team – it changes regularly | mini 4 · maxi 7.50





DE TOREN
SINCE 1997

MAIN COURSES

Bavette Steak

Malaysian bavette steak with creamy black pepper sauce and seasonal vegetables |
maxi 31.50

Drink suggestion: Campo di Cristobal · Primitivo

Massala Curry

Mild creamy curry with pumpkin, cauliflower, broccoli and chickpeas |
mini 13.50 · maxi 18.50

Drink suggestion: Ravasqueira · Encantado white

Spareribs

You know it... finger-licking good!

400g 20.50 · 600g 22.50

Drink suggestion: Hertog Jan Weizener

Fish of the Day

Surprising and changing fish dish with seasonal vegetables
| mini market price · maxi market price

Chicken Satay

Chicken satay with Malaysian peanut sauce, cashew nuts, paprika, bean sprouts, red
onion, sesame, red pepper and cassava chips | maxi 15.95

Drink suggestion: Drostdy Hof · Cabernet Sauvignon

MAIN COURSES

Caesar Salad

Salad with little gem lettuce, anchovy dressing, smoked chicken, boiled egg, croutons and Parmesan cheese | mini 11.50 · maxi 16.50

Drink suggestion: Greentrail · Sauvignon Blanc Verdejo

Seafood Salad

Salad with smoked salmon, tuna tataki, prawn, salmon tartare, torpedo shrimp, crispy lettuce mix, red onion, tomato, cucumber and aioli |

mini 13.20 · maxi 19.50

Drink suggestion: Diepe Gronde · Chardonnay Viognier

Double Smash Burger

House-smashed burgers on a brioche bun with melted cheddar, crispy bacon, pickles, red onion and sriracha mayonnaise | maxi 17.50

Drink suggestion: Leffe blond





DESSERTS & SIDES

Desserts

Desserts are hard to choose – ask our staff for the dessert menu once you're ready!

On the Side

Fresh fries with mayonnaise | mini 3 · maxi 4.50

Fresh fries with truffle mayonnaise & Parmesan | mini 4.50 · maxi 6.50

Warm seasonal vegetables | market price

Fresh salad with truffle mayonnaise | mini 2.50 · maxi 4.50