



guilty pleasures

cake

choice from the display case

5

apple tarte tatin

puff pastry, caramel, vanilla ice cream

12

sorbet sundae

2 types of sorbet, seasonal fruit

11

Nomon's signatures

beef burger

romaine lettuce, tomato, gherkin, mature cheese, onion chutney, Nomon sauce, brioche

19

courgette burger **V**

romaine lettuce, tomato, tzatziki, onion chutney, brioche

18

steak tartare

classic steak tartare sauce, chervil, chives, brioche, olive, herb mayonnaise

16

carpaccio

made from beef, truffle oil, lemon, pine nuts, rocket, Grana Padano

15



soups

- Scheveningen fish soup 15
with orange cream, brioche and rouille
- Seasonal soup 9

sandwiches (white/brown)

- Nomon club sandwich 17
chicken fillet, bacon, romaine lettuce, egg salad, sweet-and-sour cucumber, tomato
- carpaccio 17
beef carpaccio, truffle oil, lemon, pine nuts, rocket, Grana Padano
- mackerel salad 15
apple, herb mayonnaise, cherry tomato, fresh herbs
- burrata **V** 15
smoked almonds, grilled peach, peach vinaigrette, pistachios
- the 'Haagsche Croquetterij' 14
2 'croquettes' from the 'Haagsche Croquetterij'
choice of pasture-raised beef croquette with mustard, oyster mushroom croquette with mustard **V** or North Sea prawn croquette with wakame sesame sauce

salads

- prawns 17
mango-chilli compote, pak choi, tenderstem broccoli, soy-yuzu-sesame dressing
- burrata **V** 15
grilled romaine lettuce, grilled peach, apricot, peach vinaigrette



lunch special

œuf en cocotte
steak tartare
the 'Haagsche Croquetterij' (grass-fed beef, oyster mushroom or
North Sea prawn)
Scheveningen fish soup

18

on the side

- homemade chips with skin 6
- bread of the sea (white, brown, saffron and seaweed) 5
bread made by Pain de Mer using local Zeeland flour, filtered seawater and butter



guilty pleasures

apple tarte tatin

puff pastry, caramel, vanilla ice cream
12

passion fruit cheesecake mousse

mango and chilli compote, pavlova
12

trifle

chocolate, seasonal fruit
12

new style Dame Blanche

vanilla parfait, white chocolate crumble, grilled peach,
dark chocolate sauce
11

sorbet coupe

2 types of sorbet, seasonal fruit
11

cheese

4 types of cheese, fig compote, panforte
12

cocktail

Espresso Martini

Ketel One vodka, sugar syrup & espresso

13,5

dessert wines

Porto D by Duorum Tawny

Douro - Portugal

7,5

Boschendal Vin d'Or

Franschhoek - South Africa

8,5

Weingut Esterházy Beerenauslese

Burgenland - Austria

8,5

special coffees

Irish - Italian - French - Spanish coffee

10,5



bread of the sea (white, brown, saffron and seaweed) 5
bread made by Pain de Mer using local Zeeland flour, filtered seawater and butter

starters

steak tartare 16
classic steak tartare sauce, chervil, chives, brioche, olives, herb mayonnaise

Scheveningen fish soup 15
with orange cream, brioche and rouille

cod 16
tiger's milk, herb oil, herb tuille, fish roe

burrata **V** 14
grilled peach, dried apricots, sweet-and-sour radish, peach vinaigrette, smoked almond

main courses

open fire

our Josper grill imparts a unique aroma and smoky flavour to your dish

entrecôte (250g) 31
seasonal asparagus, Pommes Anna, Hollandaise sauce with bone marrow

roasted Iberico-rack 28
caramelised sauerkraut foam, sauerkraut, pommes fondant, roasted leek, poultry jus

corn-fed chicken 29
onion tarte tatin, tarragon jus, bonne femme

tuna steak (200g) 31
braised vegetables, Hollandaise sauce with bone marrow

sea bream 27
pommes fondant, peas, mint, poultry jus, baby carrots

kohlrabi tournedos **V** 25
onion tarte tatin, roasted onion jus, onion cream (vegan)

chef's favourite

sea bass 27
samphire, crisp fennel salad, charred lemon

pappardelle crayfish 24
creamy bisque sauce, sea lavender, shellfish

pappardelle courgette **V** 22
mascarpone, lemon, cherry tomato, crispy sweetcorn

on the side

homemade chips with skin 6

grilled romaine lettuce - peach - burrata - peach vinaigrette 6

loaded Pommes Anna - truffle mayonnaise - beurre noisette - fresh herbs 6

seasonal vegetables 6

2-course menu choices

starter and main course
incl. side dish of your choice

42,5

3-course menu choices

incl. side dish of your choice

52,5

entrecôte +3
tuna steak +3

matching wines (per glass) 9

