

STRTM

BY WINSTON

ALLERGENS

Dish names are in Dutch, so you can find them on the menu at your table. Prices are in euros. Ask us if anything is unclear.

LEKKERS

TO START

Breek met ons het Brood € 8,20

Home-made herb butter | Truffle mayonnaise | Olive oil with sea salt

Gluten · Egg · Mustard · Milk

Brood & Tomaat € 7,90

Bread toasted in garlic oil | Tomato | Basil | Olive oil | Sea salt

Gluten

Pimientos de Padrón € 7,40

Roasted padrón peppers | Hummus | Herb blend | Garlic crouton crumble

Gluten · Sesame

Bourgondische Bitterballen € 11,20

Slow-cooked Brabant beef ragout | La Trappe | Piccalilli | Mustard

Gluten · Egg · Mustard · Milk

Rood Soepke € 5,90

By the cup

Roasted tomato | Onion | Carrot | Cream | Spring onion

Milk

VURAF VLEES

MEAT, TO BEGIN

Carpaccio € 13,70

Beef | Rocket | Smoked almond crumble | Aged cheese | Truffle mayonnaise | Truffle oil

Nuts · Milk · Egg · Mustard

Sticky Chicken € 10,90

Crispy chicken bites | Sweet and spicy gochujang glaze | Toasted sesame

Gluten · Soy · Sesame

Vitello op z'n Brabants € 13,90

Thinly sliced veal | Rocket | Capers | Green herb crumble | Tuna cream

Fish · Egg · Mustard

Winstons Gyoza's € 10,70

Chicken and vegetable filling | Crispy onion | Teriyaki sauce | Sesame-soy oil | Spring onion

Gluten · Sesame · Soy

Tartaar op z'n STRTM's € 14,50

Beef | Shallot | Capers | Cornichons | Grated egg yolk | Tarragon mayonnaise

Egg · Mustard · Gluten

Kroketjes de Chorizo € 11,20

Chorizo ragout filling | Manchego | Rocket | Home-made aioli

Gluten · Milk · Egg · Mustard

VURAF VIS

FISH, TO BEGIN

Krab & Kreeft € 13,50

Savoury éclairs | Crab rillette | Sour cream | Mustard caviar | Lobster croquette | Mustard cress

Gluten · Egg · Milk · Mustard · Crustaceans & shellfish

Puur Tonijn € 13,90

Tataki | Crisp seaweed | Radish | Red pepper | Spring onion | Wasabi mayonnaise

Fish · Egg · Gluten · Mustard

Zalm in het Rood € 14,00

Smoked salmon | Mulled wine | Winter spices | Cucumber ribbon | Walnut mayonnaise | Tahoon cress

Fish · Nuts · Egg · Mustard

Paling zoals Opa 'm at € 12,90

Brioche toast with eel | Fish roe | Sour cream | Tarragon mayonnaise

Fish · Gluten · Egg · Mustard · Milk

Slakskes in de Boter € 11,90

Cooked in home-made herb butter | Spring onion | Bread

Molluscs · Milk · Gluten

LAND

VEGETARIAN & VEGAN

Burrata met Pit € 13,00

Creamy burrata | Roasted tomato | Bloody Mary vinaigrette | Crisp celery | Black pepper

Milk · Gluten · Celery

Bietello 'Tonnato' € 12,70

No tuna, all the flavour

Sweet-and-sour salad of fennel, beetroot and radish | Butterhead lettuce | Vegan tuna cream | Toasted sesame

Sesame · Soy

Hummus Bowl € 10,70

Vegan, and good with it

Vegan mince fried with harissa | Roasted nuts and onion | Flatbread

Nuts · Gluten · Sesame

Tortellini a la STRTM € 11,90

Filled with ricotta and spinach | Italian tomato sauce | Gratinated with Parmesan | Rocket

Gluten · Egg · Milk

Chimi Pinsa € 11,20

Pinsa bread | No beef fried in chimichurri | Bell pepper | Mushrooms | Tarragon mayonnaise

Gluten · Egg · Mustard · Soy

Winstons Gehacktballetjes € 12,90

Vegan meatballs | Teriyaki glaze | Toasted sesame | Sweet-and-sour carrot salad

Gluten · Soy · Sesame

Bloemkool uit 't Vet € 9,50

Cauliflower florets deep-fried in tempura batter | Sweet chilli chipotle sauce

Gluten

Shawarma € 11,50

Mildly spicy, nothing wild

Shawarma of roasted aubergine | Iceberg lettuce | Pickled red onion | Pita bread | Garlic sauce | Parsley

Gluten · Mustard

ZEE

FROM THE SEA

Gamba's Pil Pil € 13,50

Garlic | Chilli | Olive oil | Parsley | Toasted bread

Crustaceans & shellfish · Gluten

Sliptong € 13,60

You fillet it yourself, that's part of the fun

Cooked à la meunière | Parsley | Lemon | Tartare sauce

Fish · Gluten · Milk · Egg · Mustard

Garnalen Curry € 13,20

Yellow curry | Coconut | Ratatouille | Prawn katsu | Chilli oil

Crustaceans & shellfish · Gluten

Calamaris € 12,50

Home-made fried squid | Parsley | Lemon | Home-made aioli

Molluscs · Gluten · Egg · Mustard

Mosselkes in 'nduja € 12,90

Out of the shell, no fuss

Cooked in 'nduja | Mildly spicy | Fennel | Garlic | White wine | Lemon | Parsley

Molluscs

VUUR

FROM THE GRILL

Buikspekkie € 12,70

Roasted pork belly | Hoisin | Sweet-and-sour carrot salad | Red pepper | Toasted sesame

Gluten · Sesame · Soy

Beef Bulgogi € 13,20

Korean beef | Mushrooms | Sweet sauce | Garlic and onion crumble

Gluten · Soy

Kippendijkes van 't Vuur € 13,00

Roasted chicken thighs | Piri piri glaze | Roasted vegetables | Lemon | Home-made aioli

Celery · Egg · Mustard

Sukade van ons Oma € 13,90

Beef | Slow-cooked | Potato mousseline | Parsnip | Red port and onion jus

Milk

Varkenshaas in 't Pannetje € 12,90

Pork tenderloin medallions | Mushrooms | Crisp bacon | Creamy Madeira sauce

Milk

Chicken & Cheese € 13,00

Two small burgers | Grilled chicken fillet | Iceberg lettuce | Pickled red onion | Cheddar | Jalapeño mayonnaise

Gluten · Sesame · Soy · Egg · Mustard · Milk

Flat Iron Steak € 14,00

From the grill | Grilled medium rare | Potatoes in their skins | Charred leek | Cowboy butter

Milk

Beenhammetje op z'n Brabants € 13,70

Spiced | Grilled | Sauerkraut mash | Spiced ginger cake | La Trappe jus

Milk · Gluten

SPECIAL Surf & Turf € 14,00

Just a little different

Beef | Prawn | Chimichurri | Garlic | Lemon

Crustaceans & shellfish · Egg · Mustard

D'RBIJ

SIDES

Zoete Rakkers € 8,50

Sweet potato fries | Parmesan | Crispy onion | Spring onion | Truffle mayonnaise

Gluten · Milk · Egg · Mustard

Puntzak Friet € 6,00

Cajun spices | Zaanse mayonnaise

Gluten · Egg · Mustard

Maïsribbetjes € 7,50

Smoky barbecue sauce | Spring onion

Mustard

Pinsa vol Kaas € 7,20

Crisp pinsa | Four cheeses | Italian herbs | Olive oil

Gluten · Milk

Paddestoelkes in Knoflook € 6,50

Mushrooms | Fried in garlic oil | Crispy chilli oil | Parsley

None of the fourteen declared

Friet & "Kaviaar" € 7,90

Crispy fries | "Caviar" | Sour cream, chives and lemon | Fleur de sel

Gluten · Milk · Soy

NAGENIETEN

SWEET FINISH

Schrobbelerkes € 6,50

Macarons, the Brabant way

Macarons filled with chocolate mousse and Schrobbeler | Vanilla hangop | Candy floss | White chocolate ice cream

Egg · Nuts · Milk

Ijske in de Koffie € 5,90

Vanilla ice cream | Espresso | Milk foam | Mint kletskep biscuit

Milk · Gluten

Panna Rabarber € 6,20

Vanilla panna cotta | Rhubarb compote | Pistachio sponge cake

Milk · Egg · Gluten · Nuts

Bos in 't Glas € 6,90

Forest fruit mousse | Chocolate biscuit crumble | Blackcurrant coulis | Vegan vanilla ice cream

None of the fourteen declared

SPECIAL Winstons Chocoladefondue € 9,50

Per table, price per person

Assorted sweets and biscuits | Seasonal fruit

We cannot adapt this dish for allergies

THE FOURTEEN

ENGLISH · NEDERLANDS

Gluten Gluten

Egg Ei

Milk Lactose

Mustard Mosterd

Nuts Noten

Sesame Sesam

Soy Soja

Fish Vis

Crustaceans & shellfish Schaal- en schelpdieren

Molluscs Weekdieren

Celery Selderij

Our kitchen handles all fourteen allergens, so traces cannot be ruled out. **Tell us about a serious allergy before you order** and we will talk you through what is possible.

STRTM by Winston

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