

DINNER

With Shared Dining (à la carte), it's all about enjoying and sharing food together. It's a great introduction to the delicious dishes from our kitchen.

The dishes can be ordered in a small and a large size.

MARINA LOUNGE TASTING

8 DISHES | 39.50 P.P.

Tasting of assorted dishes

carefully selected by our chef

(choose between meat, fish, vegetarian or a combination)

MARINA SPECIAL

DUTCH ZEELAND OYSTER 4.75 EACH

- raw oyster with red wine vinegar, chili flakes, chives and lemon
- steamed oyster with ginger and chili
- oyster au gratin with spinach and Hollandaise sauce

COLD

MEAT

IBERICO HAM | 25G | 50G 9.50 | 16.50

thinly sliced Iberico ham with a sweet and sour tomato compote

VEAL TENDERLOIN 9.00 | 15.50

softly cooked veal tenderloin served with tomato

pickled in vital sea salt and tarragon vinegar,

organic olive oil and Grana Padano shavings

CARPACCIO 7.00 | 12.50

thinly sliced topside beef, sun-dried tomato, Grana Padano, mixed seeds and a homemade truffle cream

STEAK TARTARE 13.50 | 22.50

classic sliced beef with

capers, Worcestershire sauce, cornichons, banana shallots

and Dijon mustard

FISH, MOLLUSCS AND CRUSTACEANS

SALMON & PRAWNS 10.50 | 15.00

with marinated salmon, fried

prawns and herb lettuce

CRAB TACO | 2x | 3x 11.50 | 15.50

hard shell taco filled with crab and wakame, with a wasabi topping

VEGETARIAN

HALLOUMI 8.50 | 13.50

grilled halloumi cheese, with figs au gratin,

walnuts and a sherry glaze

SOUPS

CREAMY PORCINI SOUP 5.00 | 9.50

with beef ravioli and Amsterdam pickled onions

NORTHSEA CRAB BISQUE 8.50 | 11.50

bisque of Northsea crabs with cognac

POMODORI SOUP 4.00 | 6.50

soup of Pomodoro tomatoes with pesto

HOT

MEAT

BEEF TENDERLOIN 21.50 | 28.50

roasted tournedos with sweet potato fondant,
glazed pearl onions and spiced gravy

RIBEYE 18.50 | 26.00

grilled ribeye with Romanesco, roasted bell pepper and
assorted herbs

FISH, MOLLUSCS AND CRUSTACEANS

PRAWNS | 3x | 6x 9.50 | 13.50

crispy prawns with a wakame salad and
a sesame soy dressing

SCALLOPS | 2x | 3x 10.50 | 17.50

briefly grilled scallops served with
wild spinach and saffron sauce

PRAWN SPAGHETTI 9.50 | 18.50

spaghetti with prawns, spring onion and mushrooms fried in garlic oil

COD 18.50 | 28.00

cod fried on the skin, leek stewed in chicken broth,
a prawn spring roll with a smoked
garlic sauce

HALIBUT AND SOFTSHELL CRAB 22.00 | 29.50

grilled halibut fillet with crispy softshell crab,
briefly grilled chanterelles and a fresh Chablis-butter sauce

VEGETARIAN

DAVAI CHEEZY DUMPLINGS (VEGAN) 8.50 | 13.50

stuffed pasta with roasted artichokes and thyme oil

RISOTTO TARTUFO 12.50 | 20.50

truffle risotto with a poached free-range egg, shaved
Grana Padano and truffle oil

MINI VEGETABLES 12.50 | 20.50

jasmine rice cooked in green tea with stewed
mini vegetables and a warm tomato and coriander dressing

ON THE SIDE

TRADITIONAL CHIPS 4.50

with mayonnaise

ROASTED ROSEVAL POTATO 4.50

with rosemary and sea salt

SEASONAL SALAD 4.50

salad with seasonal ingredients

ROASTED VEGETABLES 4.50

assorted grilled vegetables

DESSERTS

DESSERT TASTING 16.50

tasting of assorted sweet treats

CHEESE PLATTER 9.00 | 14.50

selection of assorted cheeses with raisin bread
and apple butter

CRÈME BRÛLÉE 5.50 | 9.50

tonka bean crème brûlée with vanilla ice cream,
caramel fudge and sugared almonds

TARTE TATIN 5.00 | 8.50

of Pink Lady apples, salted caramel and cinnamon ice cream

CHOCOLATE 7.00 | 12.50

chocolate sphere filled with ice cream, red fruit
compote and cookie crunch