



DE TIMMERFABRIEK
HOTEL GASTROBAR


LUNCH

12:00 – 16:00

SOUPS & BREAD

ZEELAND FISH SOUP 
dill oil | trout roe | sea banana

12,5

RAMEN SOUP 
*sugar snaps | udon noodles |
roasted peanuts | egg*

13,5

COCKLES & RAZOR CLAMS 
*pan-fried in butter | lovage |
brioche bread*

14,5

GUINEA FOWL RILLETTE SANDWICH
*mesclun | crispy mustard |
mandarin vinaigrette*

14,5

PULPO SANDWICH
*salsa verde | mesclun |
grilled Padrón peppers*

14,5

HUMMUS SANDWICH 
*roasted zucchini | green olives |
cherry tomatoes*

14,5

FRIED EGGS
ham and/or cheese

12,5

SALADS

GREEN ASPARAGUS SALAD 
burrata | pistachio | crispy chili oil

15,5

BEEF CHUCK TARTARE SALAD
*caper vierge | chicory |
red meat radish*

15,5

KINGFISH SALAD 
*chive mayonnaise |
sweet and sour vegetables | sesame oil*

17,-

DESSERTS

BASQUE BURNT CHEESECAKE
apple cream | Calvados caramel

8,5

CHEESE
selection of cheeses | raisin bread

10,-

 *Regional product from Zeeland*

 *Vegetarian*

 *Vegan*