THE GATE

THE GATE RESTAURANT & BAR

CHEF'S SEASONAL MENU

€65 PER PERSON

PARSNIP SOUP - 18
Truffle – Coquille St. Jacques – Beemster cheese straw

VENISON MEDALLION - 45
"Hete Bliksem" potato and apple purée – Brussels sprouts –
Purple cauliflower – Anise & silver onion jus
Wine pairing: Couveys - Pinot Noir (France)

HAZELNUT & COFFEE - 15
Coffee cake – Hazelnut Crémeux – Anise meringue – Chocolate crumble –
Dulce de leche

Every journey starts at The Gate.
A gathering place between destinations.
To eat, to meet, to feel at home for a moment,
before traveling on to the next adventure.

Please inform your waiter if you have any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. Kindly note; for food safety reasons, all our burgers are cooked well done.
Informeer uw ober als u speciale dieetwensen heeft, waaronder voedselallergieën of intoleranties, zodat wij hier rekening mee kunnen houden bij het bereiden van uw menu. Houd er rekening mee dat, om voedselveiligheidsredenen, al onze burgers well done worden bereid.

= Vegetarian

BAR BITES

Available from 11:30 until 22:30

BREAD BOARD - 8
Tapenade – Olive oil – "Fleur de Sel" butter

DUCK LIVER TERRINE - 17
Brioche crostini – Balsamic reduction – Figs

SUSHI ROLL - 17
Chef's daily changing sushi roll of the day.
Ask your waiter for today's taste

CHICKEN STRIPS - 16
Smokey BBQ Chipotle sauce

LODEWYCK "BITTERBALLEN" - 16
Bitterballs filled with beef ragout – "Limburgse" mustard

SPRING ROLLS - 15
Spicy honey glaze – Sesame – Ghoa cress

STARTERS

Available from 11:30 until 22:00

DUTCH CRAYFISH - 24
Pearl couscous – Smoked parsnip cream – Granny Smith apple – Red beetroot – Verjus dressing
Wine pairing: Aimé boucher - Sauvignon Blanc (France)

AUBERGINE TARTARE - 23
Roasted aubergine – Miso – Tahini – Spring Onion – Leccino olives – Parsley – Papadum
Wine pairing: Arbos - Pinot Grigio (Italy)

HOUSE-ROASTED RIB-EYE CARPACCIO - 24
"Weiderund" beef – Marinated mushrooms – Roasted hazelnuts – Aged V.S.O.P. Reypenaer cheese – Watercress – Truffle jus dressing
Wine pairing: L'impossible - Cabernet sauvignon (France)

BURRATA - 23
Spiced pumpkin – Mixed tomatoes – Pecan nuts – Tomato espuma – Tomato crumble
Wine pairing: Guillaume - Rosé (France)

TRAVELER'S FAVORITE

Starters

CAESAR SALAD - 20
Little gem lettuce – Caesar dressing – Parmesan – Soft boiled egg – Vinegar – Marinated anchovies – Sourdough croutons – Parmesan crisp
Add: Grilled chicken thigh +5
Wine pairing: Guillaume - Chardonnay (France)

SOUPS

TOMATO SOUP - 15
Roasted tomatoes – Basil oil

MISOSHIRU - 16
Dashi Kombu broth – Tofu – Dutch seaweed – Shitake – Sesame

SOUP OF THE DAY - 15
Chef's daily changing soup of the day.
Ask your waiter for today's taste

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MAINS

Available from 11:30 until 22:00

CAPTAIN'S CATCH - 38
Daily chef's selection – Seasonal greens – Local potatoes – House signature sauce
Wine pairing: Guillaume - Chardonnay (France)

ROASTED DUCK - 34
Potato cream – Caramelized chicory – Pumpkin & zucchini pearls – Roasted nuts – Star anise jus
Wine pairing: Couvey's - Pinot Noir (France)

FIRST CLASS CUT- 42
Daily Chef's selection – Seasonal greens – Local potatoes – House signature sauce
Wine pairing: L'impossible - Cabernet sauvignon (France)

RAVIOLI - 30
Spinach & ricotta ravioli – Chantarelle mushroom – Spinach – Sage butter sauce – Hazelnuts – Grana Padano
Wine pairing: Couvey's - Pinot Noir (France)

SPATCHCOCK POUSSIN - 36
Spatchcock chicken – Signature coleslaw – Chimichurri – Dutch fries from "Friethoes"
Wine pairing: Aimé boucher - Sauvignon Blanc (France)

VEAL CHEEK - 33
Potato & Truffle purée – Sous-vide Brussels sprouts – Butternut squash pearls – Mustard jus
Wine pairing: Cruz Del Castillo - Rioja Tinto - Crianza (Spain)

FLAT IRON STEAK - 45
200 G / 7 OZ
Celeriac & mashed potatoes "stamppot" – Asparagus – Baby shallot – Peppercorn sauce
Add: Duck liver +5
Wine pairing: L'impossible - Cabernet sauvignon (France)

ROASTED ROOTS - 28
Root vegetables – Smoked carrot – Pearl couscous – Leek oil – Vadouvan jus
Wine pairing: Arbos - Pinot Grigio (Italy)

SOUL CLASSICS

Mains

THE GREAT GATE SMASH BURGER - 30 / 33
SINGLE OR DOUBLE
Glazed brioche bun – Chef's signature sauce – Red onion – Coeur de Boeuf tomato – Pickle relish – Little Gem lettuce – Young matured Gouda cheese – Dutch fries from "Friethoes"

FISH & CHIPS - 32
Haddock – Green salad – Tartare sauce – Lemon – Dutch fries from "Friethoes"

DESSERTS

Available from 11:30 until 22:00

DUTCH APPLE PIE - 15
Vanilla ice cream – Apple compote

MANDARIN LEMON TARTELETTE - 16
Liqueur Mandarin Napoleon & Lemon tartelette – Marinated citrus segments – Mexican vanilla ice cream

SEASONAL FRUITS - 15
Marinated fruit – Yoghurt sorbet ice cream – Almond crumble

HAZELNUT CRÈME BRÛLÉE - 16
Blackberry crémeux – Macaron with bergamot gel

BLUEBERRY CHEESECAKE - 15
Forest fruit crémeux – Red currant – Crumble

THE GATE LIMONCELLO - 10
Crafted in Emilia-Romagna

THE GATE RESTAURANT & BAR

SPARKLING WINES

	🍷	🍾		🍷	🍾
FOLLADOR EL BROLO Prosecco Brut Spumante (Italy)	15	75	**CHAMPAGNE CASTELNAU** Brut Reserve (France)	25	135
CHAMPAGNE CASTELNAU Brut Reserve (France)		0.375L 65	**CHAMPAGNE CASTELNAU** Hors Catégorie (France)		285

WHITE WINES

GUILLAUME - CHARDONNAY (FRANCE)
The wine is fresh and has a round finish. Delicious as an aperitif and with light dishes.
🍷 9 🍾 45

ARBOS - PINOT GRIGIO - ORGANIC/VEGAN (ITALY)
A soft, fresh and subtly fruity wine. Excellent with light fish dishes, poultry, and pasta with cream sauce.
🍷 10 🍾 50

WHISPERING MOUNTAIN - THE CHOSEN - CHENIN BLANC (SOUTH AFRICA)
Wooded, full-bodied Chenin Blanc with aromas of tropical fruit, subtle vanilla notes, and a rich, creamy texture.
🍷 12 🍾 60

AIMÉ BOUCHER - LA BOTTIÈRE - TOURAINE SAUVIGNON BLANC (FRANCE)
Fresh with a full flavor. Pairs well with fish, shellfish, and crustaceans, and especially with mussels.
🍷 12 🍾 60

M. CHAPOUTIER - BELLERUCHE - BLANC (FRANCE)
Elegant Côtes du Rhône white blend of Grenache Blanc, Roussanne, Viognier & Clairette with floral aromas and a balanced finish.
🍷 13 🍾 65

MADAM WISDOM - CHARDONNAY (USA)
With its balance of ripe fruit, gentle spices, and a fresh finish, this wine pairs well with a wide variety of dishes.
🍾 70

CRAGGY RANGE TE MUNA - SAUVIGNON BLANC (NEW ZEALAND)
Complex, with tropical fruit and mineral freshness. Delightful with shellfish and soft goat cheese.
🍾 100

FRANÇOIS LURTON - CLO DE LOLOL - BLANCO (CHILE)
A Chardonnay and Sauvignon Blanc blend with vibrant aromas of grapefruit, white fruit, and delicate mineral notes.
🍾 110

AIMÉ BOUCHER - LA BOTTIÈRE - POUILLY-FUMÉ (FRANCE)
Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.
🍾 110

EDOUARD DELAUNAY - SEPTEMBRE BOURGOGNE BLANC (FRANCE)
Ripe fruit, fine acidity, and subtle oak. Great with fish, poultry, and vegetarian dishes.
🍾 120

VIBERTI - COLLI TORTONESI - TIMORASSO (ITALY)
Lemon and stone fruit notes with a fresh, mineral finish. Perfect with seafood and creamy cheeses.
🍾 140

THE GATE RESTAURANT & BAR

RED WINES

GUILLAUME - MERLOT (FRANCE)
Fresh and fruity with a soft, round finish. Versatile pairing for salads, poultry, pork, lamb, and creamy cheeses.
9 45

L'IMPOSSIBLE - CABERNET SAUVIGNON (FRANCE)
A very ripe, spicy Cabernet Sauvignon with smooth tannins, pleasant and well-balanced. The wine has a harmonious finish.
10 50

COUVEYS - PINOT NOIR (FRANCE)
Fruity, elegant, and well-balanced. Pairs well with meat, game, pasta, cheese, and smoked or grilled salmon.
11 55

CRUZ DEL CASTILLO - RIOJA TINTO - CRIANZA (SPAIN)
Ripe red fruit with a soft, smooth finish. Ideal with red meat, pork, chicken dishes, and strong cheeses.
14 70

MASSERIA ALTEMURA - SASSEO - PRIMITIVO (ITALY)
Generous body with aromas of ripe plums, red fruit, and spices. Excellent with lamb and hearty dishes.
16 80

PIEDRA NEGRA - MALBEC RESERVE - BIO (ARGENTINA)
Complex and structured with mild tannins and a long finish. Excellent with rib-eye, seafood pizza, and pasta.
80

M. CHAPOUTIER - LES GADILLES - RASTEAU (FRANCE)
A well-balanced Côtes du Rhône blend of Grenache and Syrah, showing ripe fruit, soft spice, and a lingering finish.
90

LOMOND - ROCKPOOL PINOTAGE (SOUTH AFRICA)
Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.
120

CHÂTEAU ROC DE CANDALE - SAINT-EMILION GRAND CRU (FRANCE)
Harmonious tannins, subtle spice, and elegant finish. Pairs beautifully with red meat, game dishes, and aged cheeses.
130

CASTELLO DI CACCHIANO - CHIANTI CLASSICO RISERVA (ITALY)
Full-bodied and elegant, with notes of ripe cherry, plum, delicate spice, and a long, savoury finish
150

GMURPHY GOODE - LIAR'S DICE - ZINFANDEL (USA)
IRaspberries, black cherries, and blackberry jam dominate the bouquet and palate, supported by ripe, silky tannins.
170

ROSÉ WINES

GUILLAUME - GRENACHE ROSÉ (FRANCE)
A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish.
9 45

FIGUIÈRES - PRÉMIER ROSÉ (FRANCE)
Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour.
90

TREASURE WINES

Discover a curated selection of rare and exceptional wines, sourced from the world's finest vineyards. With a wide and diverse range, there's always a hidden gem waiting to be uncovered. Our team is happy to help you find the perfect pairing.

Using the Coravin wine preservation system, we are delighted to offer some of our most treasured wines by the glass, allowing you to experience exceptional bottles one glass at a time.

WHITE WINES

CHATEAU MARIS, BRAMA
(LANGUEDOC-ROUSSILLON, FRANCE)
Fresh bouquet with impressions of tropical fruit, honeysuckle, lemon peel and almonds. Tangy palate with elegant structure.

45 185

M. CHAPOUTIER, CONDRIEU "INVITARE"
(RHÔNE, FRANCE)
Deep gold in colour with green reflexes, exotic fruit, acacia flowers & a smoky touch, full and balanced with grand elegance.

55 215

CLÉMENTIN DE PAPE CLÉMENT BLANC
(BORDEAUX, FRANCE)
Elegant with bright acids, attractive purity of fruit and a long, aromatic finish.

90 365

EDOUARD DELAUNAY, MEURSAULT
(BOURGOGNE, FRANCE)
Inviting bouquet of stone fruits, citrus and freshly baked bread.

425

RED WINES

LENOTTI, AMARONE DELLA VALPOLICELLA DOCG
CLASSICO (VENETO, ITALY)
Dry and velvety, scents of vanilla, toast and wood. Powerful and full-bodied, nicely rounded.

45 180

M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE
"LA BERNARDINE" ROUGE (RHÔNE, FRANCE)
Both complex and subtle; blackcurrants and plums with roasted coffee and cinnamon, cherries and morels, ripe tannins.

50 195

VIBERTI, BAROLO BUON PADRE (PIEMONTE, ITALY)
Elegant, satiny and seamless, attractive purity of fruit and a long, aromatic finish.

55 215

CHÂTEAU TALBOT ROUGE, SAINT-JULIEN
4E GRAND CRU CLASSÉ (BORDEAUX, FRANCE)
Elegant and soft with lovely, silky tannins and a long, ripe fruitand berry aftertaste.

400

THE GATE RESTAURANT & BAR

DRAUGHT BEERS

	0.25L	0.50L
HEINEKEN	6.95	11.75

SEASONAL DRAUGHT BEERS

BRAND IPA - 7.95 / 13.50
Brand India Pale Ale (7%) was the winning beer of the Brewery Contest 2014. The beer is characterized by a fruity and citrusy character. Aromatic with a soft hoppy bitterness.

AFFLIGEM BLOND - 7.95 / 13.50
Affligem is an official abbey beer and is available as blond, double, triple and fresh blond. The beers are brewed with refermentation in the bottle. There are also two seasonal beers: Noël and Patersvat. Affligem Blond is a golden blond top-fermented beer with an alcohol percentage of 6.8% and a density of 15.5° Plato.

TEXELS SKUUMKOPPE - 7.95 / 13.50
Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley.
This specialty beer is packed with flavor with hints of caramel and apricot, with a creamy and slightly sweet aftertaste. Texels Skuumkoppe is a beer to suit every season.

BOTTLED BEERS 0.25L

HEINEKEN MALT 0.0%	6.00	**LOWLANDER WIT 3.5%**	9.50
AFFLIGEM BLOND 0.0%	8.00	**'T IJ - ZATTE**	9.50
AMSTEL RADLER 2%	6.50	**DUVEL 8,5%**	9.50
GOUDEN BROOD BEER	8.00	**LA CHOUFFE 8%**	9.50

HOT BEVERAGES

LUNGO	5.50	**CAPPUCCINO**	6.20
LATTE MACCHIATO	6.40	**ESPRESSO**	5.30
ESPRESSO DOPPIO	6.40	**ESPRESSO MACCHIATO**	6.00
RISTRETTO	5.30	**DECAFFEINATED**	5.60
HOT CHOCOLATE	6.10	**TEA**	5.50
MINT TEA	6.20	**GINGER TEA**	6.20

SOFT DRINKS

SPA WATER	**0.25L**	**0.75L**
Still / Sparkling	5.75	10.25

SOFT DRINKS

A selection of soft drinks 6.00

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Fanta Cassis, Fuze Tea Green, Fuze Tea Sparkling, Fuze Tea Mango Chamomile, Royal Bliss Bitter Lemon, Royal Bliss Ginger Ale, Royal Bliss Tonic Water, Royal Bliss Pink Grapefruit

JUICES

Fresh Orange Juice 6.95

Pineapple, Tomato, Cranberry or Apple Juice 5.95