

# DE GASTERIJ

LUNCH

Do you have any food allergies? Please let us know!



Vegetarian or vegetarian option available

## SANDWICHES

choice of white or multigrain bread



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<b>Carpaccio</b>	11,00
beef tenderloin   arugula   Parmesan cheese truffle mayonnaise   pine nuts	
<b>Hot meat</b>	10,00
from the gravy   dried onions   fried egg <i>choice of: basil mayonnaise or satay sauce</i>	
<b>Spicy chicken</b>	10,00
chicken thigh   onion   mildly spicy sauce	
<b>Grilled chicken</b>	10,00
charcoal grilled free-range chicken   lettuce cucumber   roasted bell pepper   fried egg   creamy sauce	
<b>Smoked salmon</b>	12,00
Norwegian smoked salmon   red onion herb cream cheese   arugula	
<b>Pulled mushroom</b> 	9,00
oyster mushrooms   soy sauce   crème fraîche	

## ARTISAN STYLE BREAD

thick farmhouse bread, choice of: white or brown

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<b>Goat cheese</b> 	9,50
goat cheese   grilled vegetables   avocado spread	
<b>Home made tuna salad</b>	9,00
onion   pickle   capers   fresh herbs   mayonnaise	
<b>Surf &amp; turf</b>	13,00
Iberico ham   crispy prawns   arugula Parmesan cheese   truffle mayonnaise	
<b>Burrata</b>	13,00
pesto   pistachio   mortadella ham   tomato	
<b>Club Meat</b>	12,00
home made oriental spread   grilled chicken lettuce   crispy bacon   cheese   arugula   tomato	
<b>Club Veggie</b> 	11,00
omelet   cheese   lettuce   tomato   truffle dressing pine nuts	

## LUNCH SPECIALS

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<b>Rendang</b>	12,50
bao bun   beef stew   pickled cucumber   chili peppers	
<b>Sparerib sandwich (with fries +€2,-)</b>	14,50
sparerib meat   soy sauce   lettuce   herb mayonnaise	
<b>Crispy Chicken Burger (with fries +€2)</b>	13,50
sriracha mayonnaise   cheddar   lettuce tomato   red onion	
<b>De Gasterij smash burger (with fries +€2,-)</b>	14,50
double cheeseburger   bacon   lettuce   red onion burger sauce	
<b>Avocado burger (with fries +€2,-)</b> 	12,50
avocado & vegetable burger   tomato salsa	
<b>Croquettes</b>	10,00
2 beef croquettes   salad <i>choice of: bread or fries</i>	
<b>Vegetarian croquettes</b> 	10,00
2 vegan croquettes   salad <i>choice of: bread or fries</i>	
<b>Chicken satay</b>	18,50
300 grams   satay sauce   prawn crackers   onions   salad <i>choice of: bread or fries</i>	
<b>Chef's steak</b>	19,50
black angus   Gasterij gravy   salad <i>choice of: bread or fries</i>	

## BRIOCHE ROLLS

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<b>Philly cheesesteak</b> ribeye   cheddar   red onion   chives	14,00
<b>Crayfish</b> crayfish tails   spring onion   whisky sauce   cucumber	13,00
<b>Egg salad</b> ✓ fresh egg salad   red onion   chives	11,00

## SALADS

served with bread and butter

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<b>Goat cheese</b> ✓ figs   walnuts   soft dressing	15,00
<b>Carpaccio</b> beef tenderloin   Parmesan cheese   pine nuts truffle dressing	15,00
<b>Crispy chicken</b> crispy fried chicken   cashew nuts   sweet cherry tomatoes Parmesan cheese	15,00
<b>Burrata</b> ✓ cherry tomato   grilled peach   pine nuts   balsamic	16,00

## WRAPS

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<b>Chicken wrap</b> crispy chicken   mustard sauce   cheddar   tomato dried onions   arugula	9,00
<b>Oriental satay wrap</b> crispy chicken   oriental satay sauce   lettuce cucumber   dried onions	9,00
<b>Mexican wrap</b> crispy chicken   cheddar   tomato   crème fraîche avocado	9,50
<b>Veggie wrap</b> ✓ crispy avocado   grilled bell pepper   lettuce tomato   herb dressing	9,00
<b>Salmon wrap</b> smoked salmon   crème fraîche   red onion tomato   avocado spread	11,00
<b>Spicy cauliflower wrap</b> ✓ red cabbage   tomato   harissa	10,00

## FRIED EGGS

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<b>Ham, cheese or bacon</b> choice of: white or brown bread	8,50
<b>Ham &amp; cheese</b> choice of: white or brown bread	9,00
<b>Farmer style</b> bacon   mushrooms   onion   cheese <i>choice of: white or brown bread</i>	10,00
<b>Ham, cheese &amp; fried bacon</b> choice of: white or brown bread	11,00

## SOUP

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<b>Bell pepper soup</b> ✓ fresh bell peppers   crème fraîche   pine nuts	8,50
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## TOASTIES

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<b>Cheese &amp; ham</b>	7,50
<b>Kaas, tomato &amp; pesto</b> ✓ arugula	7,50

## SIDE DISHES

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<b>Fries</b> ✓ served with mayonnaise	4,00
<b>Sweet potato fries</b> ✓ served with truffle mayonnaise	5,00
<b>Loaded rendang fries</b> fries   beef stew	9,50
<b>Tear-and-share bread</b> ✓ butter   truffle aioli	6,50

## BITES

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<b>Joselito Pata Negra 75 grams</b> Spanish Iberico ham   toast	17,00
<b>Olives</b> ✓	3,50
<b>Chicken gyoza</b> 6 pieces   chicken   soy sauce   sesame	11,50
<b>Mixed snack platter</b> 12 or 24 pieces   mayonnaise   curry	10,00/ 19,00
<b>Vegetarian mixed snack platter</b> ✓ 12 pieces   mayonnaise   curry	10,00
<b>Bitterballen</b> 6 pieces   mustard	7,00
<b>Vegan bitterballen</b> ✓ 8 pieces   mustard	7,50
<b>Tempura shrimp</b> ✓ 6 pieces   chili dip	8,00
<b>Chicken tenders</b> 6 pieces   chili dip	8,00
<b>Cheese sticks</b> ✓ 6 pieces   chili dip	7,00
<b>Nacho's</b> ✓ cheese   salsa   crème fraîche   guacamole	8,00
<b>Papadums</b> ✓ mildly spicy guacamole	8,00

## SPARKLING WINES

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<b>Prosecco Spumante Extra Dry</b> <i>Veneto, Italy</i> sparkling   mildly dry   small white fruits	6,50   32,50
<b>Spumante Rose Prosecco Serena</b> <i>Veneto, Italy</i> sparkling   red fruits   crisp	35,00
<b>Champagne Brut Tradition</b> <i>Champagne, France</i> sparkling   dry   approachable   fruity	65,00

## ROSÉ WINES

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<b>Le Puits Cendré Rosé</b> <i>Languedoc-Roussillon, France</i> dry   refreshing   fruity	6,00   27,50
<b>Susmaniello Rosé</b> <i>Puglia, Italy</i> full-bodied   fruity   crisp   freshly picked red fruits	32,50
<b>ChouChou Rosé</b> <i>Côtes de Provence, France</i> elegant   refreshing   strawberry   peach   raspberry	39,50

## WHITE WINES

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<b>Vincent Bouquet Chardonnay</b> <i>Languedoc, France</i> dry   fruity   full-bodied	6,00   27,50
<b>Nerea Sauvignon Blanc</b> <i>Nerea, Spain</i> refreshing   dry   pear   apple	5,50   27,50
<b>Mandorla Pinot Grigio</b> <i>Veneto, Italy</i> dry   tropical fruit   almond	6,50   30,00
<b>Very Limoux Blanc Chardonnay</b> <i>Languedoc-Roussillon, France</i> complex   dry   citrus   peach	32,50
<b>Touraine Sauvignon Blanc L'elegante</b> <i>Loire, France</i> round   ripe   soft   juicy fruit	35,00
<b>Domaine Crochet Sancerre</b> <i>Loire, France</i> dry   elegant   citrus   refined	49,50
<b>Gewurztraminer Rosacker Grand Cru</b> <i>Alsace, France</i> lightly sweet   fruity   powerful	37,50
<b>Roero Arneis 'Tistin'</b> <i>Piemonte, Italy</i> elegant   fruity   dry	42,50
<b>Doppio Sasso Bianco Verona</b> <i>Veneto, Italy</i> full-bodied   dry   fruity	35,00
<b>Alvarinho Vinho Verde</b> <i>Minho, Portugal</i> crisp   hint of pepper   dry	37,50
<b>Alois Zimmermann Weisser Riesling</b> <i>Kremstal, Austria</i> dry   crisp   subtle complexity	35,00
<b>Babylons Peak Vioigner Roussanne</b> <i>Paardeberg (Swartland), South-Africa</i> full-bodied   creamy   complex	37,50

## RED WINES

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<b>Mas du Vistre Merlot</b> <i>Languedoc, France</i> mellow   powerful	6,50   30,00
<b>Bomba Tempranillo Seleccion Especial</b> <i>Jumilla, Spain</i> dry   full-bodied   fruity	5,50   27,50
<b>Contrada Luce Primitivo</b> <i>Apulië, Italy</i> dry   full-bodied   robust	6,50   30,00
<b>Côtes du Rhône Rouge</b> <i>Rhône, France</i> full-bodied   complex   layered	35,00
<b>Châteauneuf Du Pape</b> <i>Rhône, France</i> dry   expressive   structured	60,00
<b>Château Labadie Cru Bourgeois Médoc</b> <i>Bordeaux, France</i> dry   full-bodied   elegant	35,00
<b>Colle Sori Appassimento</b> <i>Apulië, Italy</i> fruity   dry   mellow	35,00
<b>Appassimento Feudi</b> <i>Apulië, Italy</i> full-bodied   dry	35,00
<b>Gocce Primitivo Di Manduria DOP</b> <i>Apulië, Italy</i> round   soft   berries	35,00
<b>Amarone Della Valpolicella</b> <i>Veneto, Italy</i> full-bodied   elegant   dry	65,00
<b>Ripasso Valpolicella Superiore</b> <i>Veneto, Italy</i> dry   full-bodied   robust	39,50
<b>Marziano Abbona Barolo 'Pressenda'</b> <i>Piemonte, Italy</i> dry   ripe   elegant	72,50
<b>Viña Fuentenarro Crianza</b> <i>Ribera del Duero, Spain</i> full-bodied   dry   significant oak aging	37,50
<b>Tinto Caladessa</b> <i>Alentejo, Portugal</i> dry   full-bodied   mellow	35,00
<b>Spätburgunder Kaiserstuhl</b> <i>Baden, Germany</i> dry   full-bodied   fruity	39,50
<b>Babylon's Peak Pinotage</b> <i>Paardeberg (Swartland), South-Africa</i> ripe   spices   intense	35,00
<b>The President's Blend</b> <i>Mendoza, Argentina</i> spices   depth   concentrated	62,50

## DRAFT BEER

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<b>Heineken Pilsner - 5%</b> refreshing   full malt   slightly fruity	3,20
<b>Affligem Blond - 6,8%</b> abbey beer   spicy   citrus aroma	5,20
<b>Affligem Dubbel - 6,8%</b> sweet character   caramel   clove	5,40
<b>Affligem Belgisch wit - 4,8%</b> thirst quencher   fresh   fruity   summery	5,50
<b>La Chouffe - 8%</b> stong blonde   fruity   spices	5,50

## BOTTLED BEER

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<b>Brand IPA - 7%</b> citrus   bitter finish	5,00
<b>Affligem Tripel - 9%</b> abbey beer   full-flavored   ripe fruit	5,60
<b>Duvel - 8,5%</b> refreshing   easy to drink	5,50
<b>Amstel Radler - 2%</b> refreshing   full malt   lightly fruity	3,20
<b>Desperados - 5,9%</b> tequila   summery	5,50
<b>Liefmans fruitesse - 3,8%</b> refreshing   full malt   fruity	5,00
<b>Apple Bandit - 4,5%</b> fresh   apple   smooth   fruity	3,40

## GIN & TONIC

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<b>De Gasterij 'Gin Citrus'</b> lemon   lime	10,00
<b>De Gasterij 'Pink Gin Strawberry'</b> red berries	10,00
<b>Bobby's Gin</b> orange   cinnamon	12,00
<b>Hendrick's Gin</b> cucumber	13,00
<b>Nordés Gin</b> white grapes	11,00

## VIRGIN COCKTAILS

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<b>Pink Gin Tonic 0.0</b> alcohol free pink gin   tonic	7,50
<b>Gin Tonic 0.0</b> alcohol free gin   tonic	7,50
<b>Crodino</b> Italian alcohol free aperitif	6,50

## SPRITZ

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<b>Aperol Spritz</b> aperol   prosecco   sparkling water   orange	8,00
<b>Limoncello Spritz</b> limoncello   prosecco   lemon	8,00
<b>Arancello Spritz</b> arancello   prosecco   orange	8,00

## COCKTAILS

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<b>Mango Fizz</b> mango liqueur   vodka   sicilian lemonade	9,00
<b>Watermelon Fizz</b> watermelon liqueur   vodka   sicilian lemonade	9,00
<b>Spiced Rum</b> dark rum   ginger ale   lime	9,00
<b>Amaretto Sour</b> amaretto   lemon   simple syrup	9,00
<b>Pina Colada</b> pineapple   white rum   coconut	11,00
<b>Pornstar Martini</b> passion fruit   vanilla   vodka	12,50
<b>Espresso Martini</b> espresso   vodka	11,00
<b>Sex on the beach</b> vodka   mango   orange juice	11,00
<b>Whisky Sour</b> whisky   lemon   simple syrup	9,00
<b>Strawberry Daiquiri</b> strawberry   rum   lime	10,00
<b>Lime Margarita</b> tequila   lime   triple sec	10,00

**DE GASTERIJ**