
DE GASTERIJ

DINNER MENU

17.00 - 21.00

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

KICK OFF

Tear & share bread  butter truffle aioli	7,50
Olives  Spanish green Manzanilla olives	4,00

TO START *(or to share!)*

Carpaccio beef tenderloin pine nuts Old Amsterdam cheese truffle mayonnaise	13,00
Crispy chicken salad crispy chicken Parmesan cashews sweet cherry tomato	12,00
Burrata spinach crispy Iberico balsamic strawberry pecan	15,00
Chicken gyoza chicken soy sesame	13,00
Goat cheese  gratinated fig walnut balsamic cherry tomato	12,00
Pil pil prawns peeled crispy chili oil onion toast	14,00
Creamy asparagus soup 	8,50
Asian pork belly spring onion white cabbage hoisin sauce carrot sesame	13,00
Salmon tataki wakame soy furikake torched salmon sesame	13,00
Beef tataki beef tenderloin spring onion garlic crisp ponzu	14,00
Beetroot  pickled beet mix cashew nuts horseradish pistachio watercress	13,00

MAINS

All main courses are served with fries.

Tenderloin Black Angus creamy pepper sauce	34,00
Braised beef (sukade) mashed potatoes spring onion shallot gravy	24,00
Veal Ribeye porcini mushroom sauce	25,00
Chicken satay 300 grams peanut sauce prawn crackers crispy onions	21,00
Crispy chicken burger sriracha mayo cheddar little gem tomato red onion	21,00
Smash burger double cheeseburger bacon onion rings burger sauce	21,00
Pan-Seared salmon cooked medium soy & sesame sauce	24,00
Cod crispy chorizo crust leek oil	26,00
Seabass caper butter lemon	25,00
Pasta pistachio pesto ✓ green asparagus Parmesan burrata	23,00
Grilled aubergine ✓ feta fig crispy chili red onion cranberry	21,00
Vegetable lasagna ✓ spinach aubergine tomato courgette	20,00

SIDE DISHES

Fries ✓ served with mayonnaise	5,00
Sweet potato fries ✓ served with truffle mayonnaise	6,00
Asparagus ✓ gratinated Parmesan	7,00
Tenderstem Broccoli (Bimi) ✓ soy sesame sauce	6,00
Mushrooms ✓ mixed variety	5,00
Oven roasted potatoes ✓ served with mayonnaise	5,00

DESSERTS

Sorbet coupe mango lemon raspberry	8,00
Dame blanche vanilla ice cream warm chocolate sauce	9,00
Crème brûlée custard fresh strawberries	9,00
French toast sugar loaf vanilla ice cream	10,00
Homemade tiramisu mascarpone espresso ladyfingers	10,00

DESSERT WINE

Sol de Reymos Dulce de Moscatel

Valencia, Spain

fresh | full & soft | tropical fruit | almond

32,50

SPARKLING WINES

Prosecco Spumante Extra Dry

Veneto, Italy

sparkling | mildly dry | subtle white fruit

6,50 | 32,50

Spumante Rose Prosecco Serena

Veneto, Italy

sparkling | red fruit | fresh

35,00

Champagne Brut Tradition

Champagne, France

sparkling | dry | approachable | fruity

65,00

ROSÉ WINES

Le Puits Cendré Rosé

Languedoc-Roussillon, France

dry | refreshing | fruity

6,00 | 27,50

Susmaniello Rosé

Puglia, Italy

bold | fruity | fresh | freshly picked red fruit

32,50

ChouChou Rosé

Côtes de Provence, France

elegant | refreshing | strawberry | peach | raspberry

39,50

WHITE WINES

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

RED WINES

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

*Scan the QR-code
to view our menu in
English or German!*



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www.degasterij-gorinchem.nl
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