
DE GASTERIJ

LUNCH MENU

11.30 - 16.30

Do you have a food allergy? Please let us know.

SANDWICHES

Choice of a deluxe white roll or multigrain roll

Carpaccio beef tenderloin Old Amsterdam cheese truffle mayonnaise pine nuts	13,00
Spicy chicken (also available vegan) ✓ chicken thigh fried onion mildly spicy sauce	13,00
Grilled chicken charcoal-grilled free-range chicken little gem cucumber grilled red pepper fried egg creamy sauce	13,00
Smoked salmon norwegian smoked salmon red onion herbed cream cheese	14,00
Warm meat ham gravy mushrooms fried egg curry mayonnaise	13,00

ARTISAN BREAD

Thick country loaf, choice of white or multigrain.

Goat's cheese ✓ goat's cheese grilled vegetables avocado spread	12,00
Homemade tuna salad onion pickle capers fresh herbs mayonnaise	12,00
Surf & turf Iberico ham crispy prawns Parmesan truffle mayonnaise cress	14,00
Burrata Iberico ham burrata pecans pesto	15,00
Martino steak tartare (filet américain) shallot pickle mustard ketchup Tabasco	14,00
Club Ceasar crispy chicken little gem Caesar dressing crispy bacon tomato Parmesan	14,00
Club Veggie ✓ omelette cheese little gem tomato truffle dressing pine nuts	13,00
Croquettes Choice of: beef / cheese / Cas & Kas (vegan). Served with bread or fries.	12,00

LUNCH SPECIALS

BBQ rib sandwich (with fries +€3) sparerib meat kecap (sweet soy) herb mayonnaise	16,00
Crispy chicken burger (with fries +€3) cheddar little gem bean sprouts onion satay sauce	16,00
Smash burger (with fries +€3) double cheeseburger bacon little gem pickle onion burger sauce	17,00
Chicken pie chicken ragout wild mushrooms	15,00
Chicken satay satay sauce prawn crackers crispy onions. choice of bread or fries	21,00
Steak mushrooms fried onion gravy. choice of bread or fries	21,00
Java-style chicken satay (vegan) ✓ satay sauce prawn crackers crispy onions. choice of bread or fries.	21,00

FLATBREAD

Chimichurri steak ribeye red onion herby chimichurri jalapeño	15,00
Asian pork belly white cabbage spring onion hoisin red onion	15,00
Brie fig honey pecans pink peppercorn	14,00

SALADS

Served with bread and butter

Goat's cheese ✓ figs walnuts light dressing	16,00
Beef carpaccio beef tenderloin Old Amsterdam truffle dressing pine nuts	16,00
Crispy chicken (also available vegan) ✓ crispy chicken cashews sweet cherry tomatoes Parmesan	16,00
Gyoza salad (also available vegan) ✓ chicken gyoza spinach cucumber soy sesame onion	17,00
Fish salad warm-smoked salmon tuna salad crispy prawns edamame tomato red onion mustard-dill dressing	19,00
Burrata spinach mushrooms peanuts crispy chili pomegranate onion	17,00

WRAPS

Chicken wrap crispy chicken mustard sauce cheddar tomato crispy onions	11,00
Oriental satay wrap crispy chicken satay sauce cucumber crispy onions	11,00
Mexican wrap crispy chicken cheddar tomato crème fraîche avocado	12,00
Plant power wrap ✓ paprika hummus grilled vegetables Redefine pulled beef hoisin	13,00
Salmon wrap warm-smoked salmon crème fraîche red onion tomato avocado spread	13,00

TOASTIES

Cheese & ham	9,00
Cheese, tomato & pesto ✓	9,00
Tuna melt cheese tuna red onion jalapeño	10,00

FRIED EGGS

Choice of white or brown bread

Ham, cheese or bacon	10,00
Ham & cheese	11,00
Ham, cheese & bacon	12,00
Carpaccio egg beef tenderloin Old Amsterdam truffle mayonnaise pine nuts	15,00

SOUP

Chef's soup	9,00
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SIDES

Fries ✓ mayonnaise	5,00
Sweet potato fries ✓ truffelmayonnaise	6,00

DESSERTS

Pavlova brandy snap chocolate caramel	10,00
Brownie praline yuzu white chocolate ice cream	9,00
Berlin doughnut filled with crème brûlée	9,00
French toast sugar loaf vanilla ice cream crème anglaise	10,00
Cannoli (2 pcs / 3 psc) flavours: salted caramel pistachio white chocolate	9,00/11,00
Vegan choco chocolate mousse ganache cookie crumbles	9,00

BITES

Olives	4,00
Assorted fried snacks <i>12 of 24 pcs mayonnaise curry</i>	12,00 / 22,00
Cheese bites <i>8 pcs chili dip</i>	8,00
Tempura prawns <i>6 pcs chili dip</i>	8,00
Bitterballen <i>6 pcs mustard</i>	8,00
Cas & Kas vegan bitterballen <i>8 pcs mustard</i>	10,00
Tender chicken strips <i>6 pcs chilidip</i>	9,00
Cheese fingers <i>6 pcs chilidip</i>	6,00
Pull-apart bread <i>with spreads</i>	7,50
Nachos <i>cheese salsa crème fraîche jalapeño guacamole</i>	9,00
Sweet potato fries <i>sweet potato truffle mayonnaise</i>	5,50
Asian sharing platter <i>fried prawns chicken karaage spring rolls chicken teriyaki gyoza</i>	24,50
Loaded fries <i>pulled chicken cheese sauce spring onion salsa crispy onion jalapeño</i>	9,00
Oven-baked grilled sausage <i>cheese jalapeño</i>	9,00
Cas & Kas truffle croquettes <i>6 pcs</i>	10,00
Rendang kroketjes <i>6 pcs peanut sauce atjar</i>	10,00

SMALL DISHES TO SHARE

Marinated burrata <i>flatbread olive oil lemon basil crunchy chili</i>	13,00
Chicken Gyoza (also available vegan) <i>chicken soy sesame</i>	13,00
Goat's cheese <i>gratinated fig walnuts balsamic sweet cherry tomatoes</i>	13,00
Prawns pil pil <i>peeled crispy chili oil onion toast</i>	15,00
Asian pork belly <i>Spring onion white cabbage hoisin carrot sesame</i>	13,00
Salmon tataki <i>wakame soy furikake seared salmon sesame</i>	14,00
Beef tataki <i>beef tenderloin spring onion crispy garlic ponzu</i>	15,00
Duck breast <i>pan-fried artichoke sweet potato balsamic</i>	14,00
Sea bass <i>miso lemon capers</i>	15,00
Pork tenderloin <i>pancetta wild mushrooms smoked bacon bits</i>	15,00
Eggplant (vegan) <i>rye miso crispy chili spring onion sesame</i>	14,00
Oven-baked camembert <i>brioche pink peppercorn walnut honey</i>	13,00
Carpaccio dots <i>beef tenderloin pine nuts Old Amsterdam truffle mayonnaise</i>	12,50

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www.degasterij-gorinchem.nl
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