
DE GASTERIJ

DINNER MENU

17.00 - 21.00

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

KICK OFF

Pull-apart bread  with spreads	7,50
Olives  Spanish green Manzanilla olives	4,00
Prawn toast prawn brioche sesame	8,00

TO START *(or to share!)*

Carpaccio beef tenderloin pine nuts Old Amsterdam truffle mayonnaise	14,00
Burrata spinach mushrooms peanuts crispy chili pomegranate onion	15,00
Chicken gyoza (also available vegan)  chicken soy sesame	13,00
Goat's cheese  gratinated fig walnut balsamic cherry tomato	13,00
Prawns pil pil Peeled crispy chili oil onion toast	15,00
Venison carpaccio venison steak pine nuts Old Amsterdam truffle mayonnaise	14,00
Chef's soup	9,00
Asian pork belly spring onion white cabbage hoisin carrot sesame	13,00
Salmon tataki wakame soy furikake seared salmon sesame	14,00
Beef tataki beef tenderloin spring onion crispy garlic ponzu	15,00
Duck breast pan-fried artichoke sweet potato balsamic	14,00
Sea bass miso lemon capers	15,00
Pork tenderloin pancetta wild mushrooms smoked bacon bits	15,00
Eggplant (vegan)  rye miso crispy chili spring onion sesame	14,00

MAINS

all main courses are served with fries

Tournedos beef tenderloin pepper sauce bimi	33,00
Tournedos de Gasterij beef tenderloin sambal gravy Iberico & Parmesan crust	33,00
Braised venison (sukade) potato gratin mushrooms gingerbread pepper gravy	24,00
Bavette grain-fed Café de Paris butter grilled leek	27,00
Chicken satay satay sauce prawn crackers crispy onions	21,00
Crispy chicken burger cheddar little gem bean sprouts onion satay sauce	21,00
Smash burger double cheeseburger bacon little gem pickle onion burger sauce	21,00

Pan-seared salmon rosé cooked soy & sesame sauce	24,00
Cod crispy chorizo crust leek oil	26,00
Dutch pike-perch white wine & dill sauce celeriac purée green asparagus	26,00

Pasta Alfredo (vegan) ✓ chestnut mushrooms peas onion plant-based cream	23,00
Sweet potato (also available vegan) ✓ redefine pulled beef red onion sriracha mayo grated cheese	21,00
Vegetable lasagne ✓ spinach aubergine tomato courgette	21,00
Java style chicken satay (vegan) ✓ satay sauce prawn crackers crispy onions	21,00

SIDES

Fries ✓ mayonnaise	5,00
Sweet potato fries ✓ sweet potato truffle mayonnaise	6,00
Asparagus ✓ gratinated Parmesan	7,00
Bimi ✓ soy & sesame sauce	6,00
Mushrooms ✓ mixed mushrooms	5,00
Roasted potatoes ✓ mayonnaise	5,00

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

LIQUID DESSERTS

Espresso Martini espresso vodka	12,00
Matcha Coco rum matcha coconut	11,00
Pistache Espresso Martini espresso vodka pistachio	12,00
Chocolate Pear Martini vodka chocolate pear vanilla	11,00
Irish Coffee (Whisky)	7,00
Italian Coffee (Amaretto)	7,00
French Coffee (Grand Marnier)	7,00
Spanish Coffee (Coffee Liqueur)	7,00
Spanish 43 Coffee (Likeur 43)	7,00
American Coffee (Baileys)	7,00

DESSERT WINE

Sol de Reymos Dulce de Moscatel 32,50
Valencia, Spain
fresh | full & smooth | tropical fruit | almond

SPARKLING

Prosecco Spumante Extra Dry 6,50 | 32,50
Veneto, Italy
sparkling | gently dry | small white fruit

Spumante Rose Prosecco Serena 35,00
Veneto, Italy
sparkling | red fruit | fresh

Champagne Brut Tradition 65,00
Champagne, France
sparkling | dry | approachable | fruity

ROSÉ

Le Puits Cendré Rosé 6,00 | 27,50
Languedoc-Roussillon, France
dry | refreshing | fruity

Susmaniello Rosé 32,50
Puglia, Italy
fuller-bodied | fruity | fresh | freshly picked red fruit

ChouChou Rosé 39,50
Côtes de Provence, France
elegant | refreshing | strawberry | peach
raspberry

WHITE

Vincent Bouquet Chardonnay <i>Languedoc, France</i> dry fruity full	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> slightly sweet fruity powerful	37,50
Roero Arneis 'Tistin' <i>Piemonte, Italy</i> elegant fruity dry	42,50
Doppio Sasso Bianco Verona <i>Veneto, Italy</i> full dry fruity	35,00
Alvarinho Vinho Verde <i>Minho, Portugal</i> fresh hint of pepper dry	37,50
Alois Zimmermann Weisser Riesling <i>Kremstal, Austria</i> dry fresh fine depth	35,00
Babylons Peak Viogner Roussanne <i>Paardeberg (Swartland), South-Africa</i> full creamy complex	37,50

RED

Mas du Vistre Merlot <i>Languedoc, France</i> smooth powerful	6,50 30,00
Bomba Tempranillo Seleccion Especial <i>Jumilla, Spain</i> dry firm fruity	5,50 27,50
Contrada Luce Primitivo <i>Apulië, Italy</i> dry full robust	6,50 30,00
Côtes du Rhône Rouge <i>Rhône, France</i> firm 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 elegant	35,00
Colle Sori Appassimento <i>Apulië, Italy</i> fruity dry velvety	35,00
Appassimento Feudi <i>Apulië, Italy</i> firm full dry	35,00
Gocce Primitivo Di Manduria DOP <i>Apulië, Italy</i> rounded soft jam berries	35,00
Amarone Della Valpolicella <i>Veneto, Italy</i> full elegant dry	65,00
Ripasso Valpolicella Superiore <i>Veneto, Italy</i> dry full robust	39,50
Marziano Abbona Barolo 'Pressenda' <i>Piemonte, Italy</i> dry ripe elegant	72,50
Viña Fuentenarro Crianza <i>Ribera del Duero, Spain</i> firm dry noticeable oak ageing	37,50
Tinto Caladessa <i>Alentejo, Portugal</i> dry full velvety	35,00
Spätburgunder Kaiserstuhl <i>Baden, Germany</i> dry firm fruity	39,50
Babylon's Peak Pinotage <i>Paardeberg (Swartland), South-Africa</i> ripe spicy intense	35,00
The President's Blend <i>Mendoza, Argentina</i> spice depth concentrated	62,50

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www.degasterij-gorinchem.nl
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