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# DE GASTERIJ

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DINNER

## APPETIZERS

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<b>Tear-and-share bread</b> ✓ butter   truffle aioli	6,80
<b>Olives</b> ✓ Spanish, green Manzanilla olives	3,50

## TO START *(or to share!)*

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<b>Carpaccio</b> beef tenderloin   pine nuts   Parmesan cheese truffle mayonnaise	13,00
<b>Crispy chicken salad</b> crispy chicken   cashew nuts   Parmesan cheese	12,00
<b>Burrata</b> ✓ cherry tomatoes   grilled peach   pine nuts   balsamic	15,00
<b>Chicken gyoza</b> chicken   soy sauce   sesame	13,00
<b>Goat cheese</b> ✓ gratinated   fig   walnut   balsamic	12,00
<b>Shrimp pil pil</b> peeled   garlic   red chili   fresh herbs   toast	14,00
<b>Bell pepper soup</b> ✓ sweet bell pepper   crème fraîche   pine nuts	8,00
<b>Beef tataki</b> beef tenderloin   spring onion   garlic crisps   ponzu	14,00
<b>Crayfish</b> crayfish tails   spring onion   cucumber avocado   whisky sauce	13,00
<b>Mille-Feuille</b> with cherry tomatoes   feta cream	12,00

## MAIN COURSES

all main courses are served with fries.

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<b>Tournedos</b> black angus beef tenderloin   creamy pepper sauce	29,50
<b>Chef's steak</b> from the grill   mushrooms   onions   roasted garlic beef gravy	25,50
<b>Veal shank</b> crispy oyster mushrooms   gravy	24,00
<b>Lamb rack</b> green herb risotto   rosemary	26,00
<b>Chicken satay</b> 300 grams   satay sauce   prawn crackers fried onions   salad	19,50
<b>Crispy chicken burger</b> sriracha mayo   cheddar   lettuce   tomato   red onion	19,50
<b>Smash burger</b> double cheeseburger   bacon   lettuce   red onion burger sauce	19,50

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**Wild cod** 24,00  
celeriac | curry sauce | sweet potato

**Pan-seared salmon** 24,00  
cooked medium-rare | soy and sesame sauce

**Warm smoked salmon** 24,00  
from the grill | ravigote sauce

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**Vegetable lasagna** ✓ 19,50  
spinach | eggplant | tomato | zucchini

**Avocado burger (vegan)** ✓ 19,50  
avocado & vegetable patty | tomato salsa | lettuce  
vegan mayonnaise | sweet potato fries

**Thai stir-fried vegetables with new-meat** ✓ 20,00  
Redefine pulled beef | Thai stir fry | oyster sauce  
cashew nuts | rice

**Grilled eggplant** ✓ 20,00  
marinated | feta | pine nuts | fresh herbs | pomegranate

## SIDE DISHES

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**Fries** ✓ 4,00  
served with mayonnaise

**Sweet potato fries** ✓ 5,00  
served with truffle mayonnaise

**Roasted potatoes** ✓ 5,00

**Grilled vegetables** ✓ 5,00  
seasonal vegetables | from the grill

**Mixed salad** ✓ 3,50

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

✓ Vegetarian or vegetarian option available

## DESSERTS

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<b>Mochi</b> Japanese   passion fruit	9,00
<b>Café glacé</b> vanilla ice cream   coffee   caramelized nuts	9,00
<b>Creme brulee</b> custard   caramelized sugar	9,00
<b>Hazelnut dessert</b> vanilla ice cream   hazelnut   caramel sauce	8,00
<b>Dame blanche</b> vanilla ice cream   chocolate sauce   whipped cream	8,00
<b>Trio of sorbet ice cream (vegan, gluten &amp; allergen vrij)</b> mango   lime   raspberry	8,00

## DESSERT WINE

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<b>Sol de Reymos Dulce de Moscatel</b> <i>Valencia, Spanje</i> fris   vol en zacht   tropisch fruit   amandel	32,50
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## 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	6,00   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 Viogner 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

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<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

## 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

## 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

## 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

## 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

**DE GASTERIJ**

Grote Markt 29, Gorinchem | [degasterij-gorinchem.nl](http://degasterij-gorinchem.nl)