

DE MOLEN

RESTAURANT • TERRAS • BAR

VOORGERECHTEN

Tonijn € 14.50
tonijn in sesam | teriyaki | wasabi | mango | papadum

Oesters € 14.50
oesters | citroen | rode wijnazijn | sjalot

Zalm € 12.50
gemarineerde zalm | biet | whisky crème | kwartel ei

Gamba's € 14.50
gebakken gamba's | sweet chili | crème fraîche | taugé

Eend € 12.00
gebakken eendenborst | rilette | mango | Singapore vinaigrette | pistache

Eendenlever € 14.50
gebakken eendenlever | tarte tatin van perzik | amandel | portsiroop

Steak tartaar € 12.50
Amsterdams zuur | truffel | crème van gerookte eidooier | Parmezaanse kaas

Zeebaars | Coquille € 14.50
ceviche van zeebaars | coquille | grapefruit | tomaat | basilicum crème

Carpaccio* € 12.50
carpaccio | truffelcrème | Parmezaanse kaas | pijnboompitten
of
carpaccio | pesto | Old Amsterdam | pijnboompitten
* Supplement eendenleverkrullen € 4.95

VEGETARISCHE VOORGERECHT

Geitenkaas € 11.00
gepaneerde geitenkaas | bruschetta | basilicum | aceto balsamico

SOEPEN

Tomatensoep € 6.95
soep van Pomodori | gehaktballetjes | room

Tom Kha Kai € 7.95
Thaise Kokossoep | kip | noedels | chiliolie | koriander

Bisque € 8.95
soep van schaal- en schelpdieren | rivierkreeft | crostini | rouille

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HOOFDGERECHTEN

Kabeljauw | Paling € 24.50
haring kaviaar | tuinboon | lamsoor | beurre blanc

Schol | Kreeft € 27.50
gegrilde schol | ½ canner kreeft | groene asperge | zeekraal | kreeftensaus

Roodbaars | Wilde gamba € 23.50
wilde Argentijnse gamba | groene curry | limoen quinoa | zoetzure groente

Mosselen € 22.00
Pannetje mosselen | witte wijn | aioli | kerrie | cocktailsaus
of
Maleisische mosselen | laksa | noedels | limoen | koriander

Eendenborst € 21.50
biet | maïs | saus van eendenlever

Wagyu € 22.50
zachtgegaarde brisket | rendang loempia | kruidenrijst | riata

Tournedos € 27.50
pommes Anna | serranoham | witlof | wortel | sjalot | chantarellen | truffelsaus

Tournedos | Duo € 24.95
2 kleine tournedos | Pomme Anna | serranoham | witlof | truffelsaus | béarnaise

Bavette € 23.50
gegrild | crème van knolselderij | polenta | biet | truffelsaus

VEGETARISCH HOOFDGERECHT

teriyaki noodles € 18.75
shiitake | paksoi | courgette | cashew | krokante groene asperge

MENU'S

3 gangen maandmenu € 30.00

3 gangen menu 'De Molen' € 35.50

4 gangen menu 'De Molen' € 44.50

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STARTERS

Tuna € 14.50
tuna with sesame | teriyaki | wasabi | mango | papadum

Oysters € 14.50
oysters | lemon | red wine vinegar

Salmon € 12.50
marinated salmon | beet | whiskey cream | quail egg

King prawns € 14.50
sautéed king prawns | sweet chili | sour cream | bean sprouts

Duck € 12.00
sautéed duck breast | rilette | mango | Singapore vinaigrette | pistachio

Duck liver € 14.50
sautéed duck liver | tarte tatin of peach | almond | syrup of red port

Steak tartar € 12.50
Pickles | truffle | cream of smoked egg yolk | Parmesan cheese

Sea bass | Scallop € 14.50
Ceviche of sea bass | scallop | grapefruit | tomato | crème of basil

Carpaccio* € 12.50
carpaccio of beef | truffle cream | Parmesan cheese | pine nuts

or
carpaccio of beef | pesto | Old Amsterdam | pine nuts
* Supplement duck liver € 4.95

VEGETARIAN STARTER

Goat cheese € 11.00
goat cheese | bruschetta | basil | balsamic vinegar

SOUPS

Tomato soup € 6.95
soup of Pomodoro | meat balls | cream

Tom Kha Kai € 7.95
Thai coconut soup | chicken | noodles | oil of chilli pepper | coriander

Bisque € 8.95
soup of shellfish | crayfish | crostini | rouille

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MAIN COURSES

Codfish | Smoked Eel € 24.50
herring caviar | sea lavender | beurre blanc

Plaice | Lobster € 27.50
grilled plaice | ½ canner | green asparagus | samphire | lobstersauce

Redfish | Wild prawn € 23.50
Wild Argentinian prawn | green curry | lime quinoa | pickled vegetable

Mussels € 22.00
Pan of mussels | white wine | aioli | curry cream | cocktailsaus
or
Malaysian mussels | laksa | coconut | noodles | lime | coriander

Duck breast € 21.50
beetroot | corn | sauce of duckliver

Wagyu € 22.50
Slow cooked brisket | rendang spring roll | herb rice | raita

Tournedos € 27.50
pommes Anna | serrano ham | chicory | carrot | shallot | chantarell | truffle sauce

Tournedos | Duo € 24.95
2 small tournedos | Pomme Anna | serrano ham | sauce of truffle | béarnaise sauce

Bavette € 23.50
grilled | celeriac cream | polenta | beet | truffle sauce

VEGETARIAN MAIN COURSE

teriyaki noodles € 18.75
shiitake | bok choy | zucchini | cashew | crispy green asparagus

MENU'S

3 courses month menu € 30.00

3 courses menu 'De Molen' € 35.50

4 courses menu 'De Molen' € 44.50