

DE MOLEN

RESTAURANT • TERRAS • BAR

VOORGERECHTEN

Tonijn € 14.50
tataki van tonijn | tartaar van tonijn | sesam | wasabi | avocado

Oesters € 14.50
oesters | citroen | rode wijnazijn | sjalot

Gravad Lax € 13.50
crème van mierikswortel | krokante gamba | dille | aardappel | koolrabi

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

Eend € 12.50
gebakken eendenborst | rilette | mango | Singapore vinaigrette | pistache

Eendenlever € 14.50
roulleaux van eendenlever | suikerbrood | abrikoos | 12 jaar oude aceto

Steak tartaar € 13.50
Amsterdams zuur | truffel | crème van gerookte eidooier | Parmezaanse kaas

Coquille | Pata Negra € 15.50
rode biet | eendenlever | macadamia crumble | truffel

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

VEGETARISCHE VOORGERECHT

Geitenkaas € 12.50
gepaneerde geitenkaas | bruschetta | basilicum | aceto balsamico

SOEPEN

Tomatensoep € 7.50
soep van Pomodori | gehaktballetjes | room

Tom Kha Kai € 7.95
Thaise kokossoep | kip | noedels | chili-olie | koriander

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

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HOOFDGERECHTEN

Kabeljauw | Coquille € 24.50
knolselderij | spinazie | romanesco | bospeen | kruiden beurre blanc

Tijger zeewolf € 24.50
Hollandse garnalen | parelrisotto | zeekraal | bospeen | schaaldierensaus

Zeebaars | Gamba € 24.50
tagliatelle | gamba | mossel | zeekraal | asperge | schaaldierensaus

Zeetong € 27.50
2 kleine zeetongen | Donut van aardappel | bospeen | prei | tomaat | Hollandaise

Lam € 25.50
Lamsfilet | lamsstoof | aubergine | paprika | pommes bouchon | rode wijn-tijmsaus

Iberico € 22.50
gebakken Iberico | asperge | paddenstoel | crème van wortel | zwarte knoflooksaus

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

Tournedos | Duo € 25.50
2 kleine tournedos | pommes Anna | serranoham | witlof | truffelsaus | béarnaise

Rib-Eye € 27.50
gegrilde Rib-Eye 250 gram | schorseneer | oesterzwam | bospeen | béarnaise

VEGETARISCH HOOFDGERECHT

Tortellini € 18.75
paddenstoel | in honing gegaarde knolselderij | Parmezaan | truffelsaus

Teriyaki Noodles € 18.75
shiitake | paksoy | courgette | cashew | krokante groene asperge

MENU'S

3 gangen maandmenu € 32.50

3 gangen menu 'De Molen' € 35.50

4 gangen menu 'De Molen' € 44.50

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STARTERS

Tuna € 14.50
tataki of tuna | tartar of tuna | wasabi | sesame | avocado

Oysters € 14.50
oysters | lemon | red wine vinegar

Gravad Lax € 13.50
cream of horseradish | crispy shrimp | dill | potatoe | turnip

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

Duck € 12.50
sautéed duck breast | rilette | mango | Singapore vinaigrette | pistachio

Duck liver € 14.50
roulleaux of duck liver | sugar bread | apricot | 12 year old balsamic

Steak tartar € 13.50
pickles | truffle | cream of smoked egg yolk | Parmesan cheese

Scallop | Pata Negra € 15.50
beetroot | duck liver | macadamia crumble | truffle

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 € 12.50
goat cheese | bruschetta | basil | balsamic vinegar

SOUPS

Tomato soup € 7.50
soup of Pomodori | 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 | Scallop € 24.50
celeriac | spinach | romanesco | herb beurre blanc

Catfish € 24.50
grey shrimp | risotto | samphire | carrot | sauce of shellfish

Sea bass | Wild prawn € 24.50
tagliatelle | prawn | mussel | samphire | asparagus | crustacean sauce

Sole € 27.50
2 small soles | potato doughnut | carrot | leeks | tomato | Hollandaise sauce

Lamb € 22.50
fillet of lamb | stew | eggplant | pommes bouchon | sauce of red wine and thyme

Iberico pork € 22.50
iberico pork | asparagus | mushrooms | carrot | sauce of black garlic

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

Tournedos | Duo € 25.50
2 small tournedos | pommes Anna | serrano ham | sauce of truffle | béarnaise sauce

Rib-Eye € 27.50
gegriled Rib-Eye 250 grams | salsify | oyster mushroom | carrot | béarnaise sauce

VEGETARIAN MAIN COURSE

Tortellini € 18.75
mushroom | in honey prepared celeriac | Parmesan cheese | sauce of truffle

Teriyaki Noodles € 18.75
shiitake | bok choy | zucchini | cashew | crispy green asparagus

MENU'S

3 courses month menu € 32.50

3 courses menu 'De Molen' € 35.50

4 courses menu 'De Molen' € 44.50