



Starters

Oysters 3.50 each

(2,12)

Smoked Trout 12.50

Trout Caviar | Wakame | Beet Tartare
(1,4,6,11)

Salmon Uramaki 14.00

Wakame | Sweet and Sour Cucumber | Soy Cream
(1,3,4,6,11,12)

Grilled Avocado 11.00 VEGAN

Quinoa | Smoked Almond | Hummus
(8,11,12)

Duck Breast 13.50

Radicchio | Sweet and Sour Beech Mushrooms | Pomegranate Gel
(3,6,11,12)

Beef Carpaccio 12.50

Truffle Cream | Pine Nuts | Parmesan
(3,4,7,12)

Dinghuis Starter 13.50 p.p.

Surprise - Meat, fish and vegetarian - To be ordered per table for sharing

Soups

Soups are served with bread and spreads

Roasted Tomato Soup 7.00 VEGAN

Thyme | Garlic | Rosemary

Would you prefer a small soup? 4.00
(6)

Soup of the Day 7.00

Would you prefer a small soup? 4.00



Salads and pasta

To be ordered with bread (1,3,7) or fries (1,2,6,9,10)

Seafood Salad 15.00

Smoked Salmon | Crayfish | Trout
(2,3,4,10,12)

Burrata Salad 15.00 VEGAN

Pesto | Cherry Tomatoes | Pine Nuts
(5,7,8,12)

Tagliatelle Primavera 13.00

Green Vegetables | Basil | Parmesan
(1,5,7,8,12)

Main course

Served with fries (1,2,6,9,10)

Surf & Turf 26.50

Steak | Prawns | Red Wine Jus
(2,3,7,9,12,13)

Jewish Fillet 25.00

Black Garlic Mousseline | Vegetables | Truffle Jus
(3,4,6,7,12)

Ham 20.00

Beetroot Mousseline | Vegetables | Madras Jus
(1,3,7,9,12)

Codfish 23.00

Aioli Lemon Glaze | Vegetables | Foyot
(3,4,7,12)

Celeriac Steak 20.00 VEGAN

Madras | Vegetables | Chimichurri
(1,6,9,10)

Dinghuis Main Course 21.00

Surprise - To be ordered per table for sharing
1 type of fish | 1 type of meat | Garnish



Higher appeal

Served with fries - For 2 people
(1,2,6,9,10)



Fish Casserole 48.50

Salmon | Cod | Prawns | Vegetables
(1,2,4,6,7,9)

Tomahawk ± 1000 gram bone included 70.00

Red Wine Jus | Foyot | Grilled vegetables
(7,9,12)

Side dishes

Salad 4.00

(3,10)

Fries

(1,2,6,9,10)

Small 2,50 - Large 4,50

Mayonnaise

(1,2,6,9,10)

Grilled vegetables 5.00 VEGAN

(for 2 people)

(9)

Weekly specials

A changing special menu every week, ask our staff!

Chef's special fish

Chef's special meat

Chef's special vegetarian 

Prefer something to share from the menu?

Or do you have questions or special wishes? Please tell us, we are happy to help.

Allergens: the numbers in parentheses refer to the allergens

1. Gluten-containing grains (wheat, rye, barley, oats, spelt, khorasant wheat/kamut) | 2. Shellfish | 3. Eggs | 4. Fish
5. Peanut | 6. Soy | 7. Milk (including lactose) | 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts,
pistachios and macadamia nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulfur dioxide and sulfite at
concentrations greater than 10 mg SO₂ per kilogram or liter | 13. Lupin | 14. Molluscs



Dinghuis dinner



Surprise – To share

*These menus can only be ordered per table and therefore cannot be combined with each other.
For dessert you can choose from sweet or cheese*

3-course dinner 32.50

Soup | 1 fish and 1 meat dish with garnish | Dessert

3-course dinner 36.50

Appetizer board | 1 fish and 1 meat dish with garnish | Dessert

4-course dinner 38.50

Appetizer board | Soup | 1 fish and 1 meat dish with garnish | Dessert

4-course dinner 42.50

Appetizer board | An entree | 1 fish and 1 meat dish with garnish | Dessert

5-course dinner 46.50

Appetizer board | Soup | An entree | 1 fish and 1 meat dish with garnish | Dessert

Desserts

Cheese platter 8.50 p.p.

3 cheeses | Apple Syrup | Bruschetta
(1,7,8,12)

White Chocolate Mousse 8.50 **VEGAN**

Bastogne Crumble | Fresh Fruit | Chocolate Shard
(1,3,6,7)

Crème Brûlée 8.50

Spices | Segments of strawberry | Cinnamon Ice Cream
(3,7)

Apfelstrudel out of the oven 8.50

Crème Anglaise | Rum-Soaked Raisins | Vanilla Ice Cream
(1,3,7,12)

Green Tea Panna Cotta 8.50 **VEGAN**

Nut Crumble | Fresh Fruit | Raspberry Sorbet
(8,12)

Surprise dessert 8.50 p.p.