

THE DINE

Enjoy Dutch Cuisine at The Dine. The Dine is about eating together, cooking from head to tail and using local products.

SNACKS

- OESTERS *oysters* 8
- VONGOLE *clams, cream, pernod, garlic bread* 8
- (V) ARTISJOK *artichoke a la romagna* 9

STARTERS

- COQUILLES *scallops, white chocolate foam, lobster oil, coppa* 11
- BOUILLABAISSE *spicy rouille, blue cheese, toast* 12
- (V) AARDAPPEL *potato, oyster mushroom, pea pesto, pistachio sponge cake* 10
- CARPACCIO *beef, truffle mayonnaise, cheese from Utrecht* 11
- PORCHETTA *pork, artichoke, romesco* 11

MAIN COURSES

- KABELJAUW *Cod, potato muslin, fennel, hollandaise sauce* 19
- TARBOT (500gr) *Turbot, butter capers and tarragon* 25
- (V) LASAGNA *Tomato, ricotta, spinach* 16
- (V) RISOTTO *Pumpkin, cookie, cheese from Utrecht* 16
- EENDENBORST *Duck, carrot, sweet potato, ginger and orange sauce* 21

STEAKS

- RIB-EYE (200gr) *Romesco* 24
- ENTRECÔTE (300gr) *Bearnaise* 29
- CÔTE DE BOEUF (1000gr) 2p *Café du Paris* 59

SIDES

- (V) FRITES *truffle mayonnaise* 4
- (V) GEBAKKEN AARDAPPEL *Baby potato, garlic, black truffle oil* 5
- (V) TOMATENSALADE *Tomato salad, salsa verde* 5
- (V) COURGETTE *Zucchini, romero crumble* 5
- (V) AUBERGINE *Crispy eggplant, chutney, ricotta* 5
- (V) MAIS *Corn, chili butter, lime, cheese* 5

DESSERTS

- KAAS *4 kinds of cheese from Utrecht* 11
- CHEESECAKE *Homemade, with white chocolate icecream* 8
- CHOCOLA *White chocolate ice cream, brownie, praline* 8
- CITROEN TAART *Lemon pie, lemon sorbet* 8
- TRUFFELTAART *dark chocolate, amarena cherries* 8

Something to celebrate or curious about our upcoming events?

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