





ABOUT US

Enjoy Dutch Cuisine at The Dine, the identity of the Netherlands. We use seasonal products from Dutch soil reflecting our culture. Most of the ingredients are vegetables, reducing the use of meat and fish. Waste is decreased by cooking from head to tail. The products are selected with high awareness to maintain the perfect quality. The Dine is about eating healthier, reducing waste and using local products.

STARTERS | VOORGERECHTEN

COQUILLES SCALLOPS Witte chocolade schuim kreeftenolie coppa White chocolate foam lobster oil coppa	11
OESTERS OYSTERS Nam kee of Zeeuwse Cruese 3 stuks Nam Kee or Zeeuwse Cruese 3 pieces	8
VONGOLE Room Pernod kruidenboter Cream Pernod garlic bread	8
ARTISJOK ARTICHOKE  A la Romagna	12
KLOOSTERTUIN  Aardappel oesterzwam doperwtenpesto pistache spongecake kastanje Patato oyster mushroom pea pesto sponge cake of pistachio chestnut	10
CARPACCIO Truffelmayonaise Utrechtse kaas Truffle mayonaise cheese from Utrecht	9
PORCHETTA Gegrilde artisjok romesco Grilled artichoke romesco	11

MAINS | HOOFDGERECHTEN

KABELJAUW CODFISH aardappelmousseline venkel hollandaise saus patato muslin fennel hollandaise sauce	19
TARBOT TURBOT 500gr dragon-kappertjesboter butter of capers and tarragon	25
BOULLABAISSE pittige rouille blauwaderkaas toast spicy rouille blue cheese toast	16
LASAGNA  tomaat ricotta spinazie tomato ricotta spinach	16
RISOTTO  pompoen bitterkoek Utrechtse kaas pumpkin cookie cheese from Utrecht	15
RIB-EYE 200gr Romesco	24
ENTRECÔTE 300gr Bearnaise	29
CÔTE DE BOEUF Cafe du paris to share	55
RABBIT LEG KONIJNENBOUT mosterdjus gravy of mustard	19

SIDES

FRIES	4
JACKED PATATO GARLIC BLACK TRUFFLE	5
GRILLED ZUCCHINI ROMERO CRUMBLE	5
CRISPY EGGPLANT CHUTNEY RICOTTA	5
CORN CHILI BUTTER LIME CHEESE	5
TOMATO SALAD SALSA VERDE	5

DESSERTS

CHEESE PLATTER	11
CHEESECAKE	8
CHOCOLATE	8
LEMON PIE	8

Curious about our upcoming events?
Visit www.theanthony.nl