

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*
- ENTRECOTE (300gr) *Bearnaise 29*
- CÔTE DE BOEUF (1000gr) 2p *Cafe 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 *Lemon pie, lemon sorbet 8*

Something to celebrate or curious about our upcoming events?

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