



Diner



Starters

Turpbol

€6.00

Our original multigrain brown bread is a beautiful eating experience. Served with our self-made olive oil, butter and aioli

Jamon Iberico "Pata Negra"

€12.00 50 gr. €23.00 100 gr.

A Spanish dry-cured ham with a powerful taste

Prosciutto di Parma

€9.50 50 gr. €18.00 100 gr.

An Italian dried ham with an authentic top quality taste

Starters (hot)

Pride of Driel

€10.90

A mix of locally grown button, Swiss brown, and oyster mushrooms mixed with truffle oil, garlic and bacon. Finished with a topping of fresh arugula

Goat cheese

€10.50

Baked in the oven and served with an apple and raisin chutney, along a piece of brioche bread

Gambas Pil Pil

€14.50

Beautifully cooked in an oil containing garlic and red peppers to spice it up. Served with garlic bread and aioli

Mustard soup

€6.50

Finished with bacon bits and spring onions

Starters (cold)

Steak Tartare

€14.50 100 gr. €24.50 200 gr.

made with truffle mayonnaise, egg yolk, red onion and parmesan cheese.

Carpaccio "Opa Pietje"

€14.00

100 grams of beef tenderloin, topped with a mix of fresh lettuce and covered with bacon bits, green olives, cheese and truffle mayonnaise and/or pesto sauce

Vitello Tonnato

€13.00

Freshly sliced thin pieces of veal, finished with a creamy tuna sauce, capers, and arugula

Provoleta

€11.90

Spanish cheese baked in the oven with oregano, pomodoro sauce and a touch of olive oil. Served with a piece of garlic bread

Yakitori Sticky Chicken

€11.50

Chicken skewers glazed in sweet soy sauce before grilled to perfection

Tomato soup

€6.50

Consists of pomodoro tomatoes and a powerful beef broth, finished with bacon bits, spring onions and a touch of cream

Main (Fish)

Gambas "Chef Britt"

€24.50

The gambas are cooked to perfection in the chef's secret sauce and are served alongside our own „Turpbrood“ to truly enjoy everything this dish has to offer

Thun fish "Asian Style"

€26.50

Our delicious tuna steak is cooked to a perfect rosé pink center and glazed Asian style

Main (Pork)

Spareribs

€22.50

Glaze of your choice: sweet, hot or garlic

Satay

€21.50

Skewers made from top quality tenderloin marinated for a night in our special marinade, served with satay sauce, serundeng and atjar

Jägerschnitzel from Driel

€19.50

Served with seasonal mix of vegetables and a bacon and mushroom gravy

Main (Beef)

Tenderloin from the "Bommelerwaard"

€31.50

200 gr. Beef served with vegetables and a sauce of your choice: pepper, or mushroom

Pietjes burger

€19.50

With sweet pickles, Irish cheddar, tomato, bacon and a sweet BBQ sauce

Tenderloin tips in teriyaki sauce

€19.50

Finished with sesame seeds and spring onions

Chateau Briand (for two persons)

€35.50

400 gr. Tenderloin and is paired with our seasonal vegetables and four different sauces

per
person

Main (Vegetarian)

Truffle risotto

€18.50

Specially made with prosecco, combined with our mushrooms, truffle tapenade and parmesan cheese

Beetroot burger

€18.90

With sweet pickles, Irish cheddar, tomato, and a sweet BBQ sauce

Spinach lasagna

€15.50

Filled with spinach, zucchini, mushrooms, tomato, ricotta and mozzarella cheese