



Starters

Oysters 4.00 each

Lemon | Red wine vinegar | Onion
(12,14)

Seafood Cocktail 14.00

Salmon | Prawn | Cocktail foam
(2,3,4,7,12)

Mackerel Rilette 13.50

Bruschetta | Gremolata | Radish
(1,4,7)

Sugarloaf Cabbage Rendang 11.00 **VEGAN**

Seroendeng | Sweet and sour cucumber | Coconut foam
(1,5,6,9)

Beef Tataki 14.50

Sesame seeds | Oriental vegetables | Hoisin cream
(1,3,6,11)

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
Rather have a small soup? 4.00
(6)

Soup of the Day 7.00

Rather have a small soup? 4.00





Salads

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

Seafood Salad 18.00

Smoked Salmon | Mackerel | Prawn
(1,2,3,4,7,11)

Caeser Salad 16.50

Chicken | Bacon | Bruschetta
(1,3,6,7,11)

Falafel Salad 14.50 VEGAN

Oriental vegetables | Hummus | Pickled onion
(1,6,11)

Main course

Served with fries (1,9)

Surf & Turf 26.50

Peppersteak | Prawns | Foyot
(2,3,7,9)

Veal Entrecote 26.50

Garlic mousseline | Port gravy
(3,7,12)

Pork Ribeye 22.00

Truffle mousseline | Mustard gravy
(3,4,7,10,12)

Halibut 26.50

Gremolata | Hollandaise
(3,4,7,9)

Yellow Curry 20.00 VEGAN

Papadum | Basmati rice
(1,6)

Dinghuis Main Course 22.00

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
(1,9)

Fish Casserole 54.50

Salmon | Halibut | Prawns | Yellow curry
(1,2,4,6,9)

Beef Ribeye (600 gram) 75.00

Port gravy | Foyot | Grilled vegetables
(3,7,9,12)

Side dishes

Salad 5.00

(3,10)

Fries

(1,9)

Small 3.00 - Large 5.00

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 9.50 p.p.

3 cheeses | Apricot jam | Bruschetta
(1,7,8)

Milk Chocolate Mousse 8.50 VEGAN

Crumble | Fresh fruit | Chocolate shard
(1,3,6,7)

Strawberries Romanoff 8.50

Crispy almond | Strawberry | Lemon sorbet
(3,7,8)

Mango Panna Cotta 8.50

Lemon curd mousse | Mango compote | Fresh fruit
(3,7)

Caramelised Pineapple 8.50 VEGAN

Nut crumble | Strawberry gel | Citrus sorbet
(8)

Surprise Dessert 8.50 p.p.

