

LUNCH MENU

COLD DISHES

CLUB SANDWICH toasted bread with bacon, boiled egg, red onion, curry mayonnaise, iceberg lettuce, tomatoes and matured cheese	10,50
FRIED EGGS (3) with bacon, cheese on casino bread	10,50
FOCACCIA open grilled sandwich with cooked ham, matured cheese and tomato	9,50
TUNA with naan bread, coriander, yuzu and red beet leaf	12,50
BAGUETTE (SPELT) GOAT CHEESE with chia, cranberries, maple syrup, arugula and dried fruit	11,50
BAGUETTE SMOKED SALMON with pumpkin, chioggia beets, frisée lettuce, cream cheese and chives	11,50
BAGUETTE PROSCIUTTO with carrot, sweet potato, and candied shallots	11,50
BEEF TENDERLOIN SALAD with sweet and sour vegetables, herbs salad, papadum and curry mayonnaise	13,75
CAESAR SALAD with chicken, bacon, eggs, onion, Grana Padano and garlic croutons	14,50
COUSCOUS SALAD with dried tomatoes, bell pepper, zucchini and organic peanuts	11,50

HOT DISHES

CREAMY MUSHROOMSOUP with ginger, green herbs and cashew nuts	7,50
'VAN DOBBEN KROKETTEN' (2) served with mustard, bread and coleslaw	9,50
FIVE-SPICE CHICKEN THIGH with sesame, sweet and sour cucumber, chilli and lemon	11,50
TAGLIATELLE with piment d'espelette, rainbow carrots, oyster mushrooms, pecorino, spring onions and Taggian olives	11,50
MEDIUM ROASTED SIRLOIN with little gem, cranberries, parsnip and truffle gravy	17,50
THE SOCIAL BURGER made with organic beef on a brioche with candied onion, bacon, cheese, iceberg lettuce and burgersauce	11,50
SEA BASS with gnocchi, fennel, oregano, fermented garlic and sour cream	15,50

DESSERT

CHANGING PASTRY *our staff is more than willing to advise you	4,50
CAFE COMPLET 'De Heilige Boontjes' coffee, liqueur, whipped cream and chocolates	9,50
SPECIAL COFFEES Irish / French / Italian	9,50

SOCIAL WORKPLACE

Helping people to get back on track, that is what we do in our Social Kitchen. By giving people who need a second chance at employment a training on the job, De Nieuwe Poort wants to create meaningful social change. Because we believe that work is a powerful tool to include people in society. In our restaurant and in our kitchen you will find people from different backgrounds who all have one thing in common; a unique story and the will to change their lives for the better.

DINNER MENU

SEPERATE DISHES

STARTER	11,50
INTERMEDIATE DISH	7,50
MAIN COURSE	23,50
DESSERT	9,50

SMALL SNACKS

BREAD with tapenade, aioli, smoked almonds	5,50
EDAMAME with Parmesan cheese, mint, lime, olive oil and sea salt	7,50
MIXED SALAD	4,50
FRESH FRIES with mayonnaise	4,50

STARTERS

TUNA with naan bread, coriander, yuzu and red beet leaves
BEEF TENDERLOIN with sweet and sour vegetables, herbs salad, papadum, and curry mayonnaise
CAESER SALAD with chicken, bacon, eggs, onion, Grana Padano and garlic croutons
COUSCOUS with dried tomatoes, bell pepper, zucchini and organic peanuts
GOAT CHEESE with maple syrup, arugula and dried fruit
SMOKED SALMON with chioggia beets, frisée lettuce, cream cheese, chives

INTERMEDIATE DISHES

FIVE-SPICE CHICKEN THIGH with sesame, sweet and sour cucumber, chilli and lemon
PROSCIUTTO with sweet potato, candied shallots and truffle mayonnaise
CREAMY MUSHROOMSOUP with ginger, green herbs and cashew nuts

MENU CHOICES

2 COURSE MENU	32,50
3 COURSE MENU	37,50
4 COURSE MENU	42,50

MAIN COURSES

TAGLIATELLE with piment d'espelette, rainbow carrots, oyster mushrooms, pecorino, spring onions and Taggian olives
MEDIUM ROASTED SIRLOIN with little gem, cranberries, parsnip and truffle gravy
CODFISH with cabbage persillade, mushroomsauce and fries
DUCK BREAST with arugula hotchpot, bacon and a red wine and shallot gravy
SEA BASS with gnocchi, fennel, oregano, fermented garlic and sour cream
OSSOBUCO with roasted vegetables, chestnut mushrooms, gravy and fries

DESSERTS

CLAFOUTIS of cherries and pistachio with yoghurt ice cream
CARDAMOM CRÈME BRÛLÉE with Bourbon vanille ice cream
CAMEMBERT with calvados baked in the oven with marinated grapes and fresh bread (for two)
CRISPY WHITE CHOCOLATE filled with champagne ice cream and pineapple

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Do you have an allergy? Please let us know.