

# THE GATE

Every journey starts at The Gate.  
A gathering place between destinations.  
To eat, to meet, to feel at home for a moment,  
before traveling on to the next adventure.



THE GATE RESTAURANT & BAR

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## BAR BITES

Available from 11:30 until 22:30

### BREAD BOARD - 8

Tapenade–Oliveoil–“Fleur de Sel” butter

### GYOZA - 16

Friedchiliandgarlic soy sauce

### CHICKEN STRIPS - 16

Smokey BBQ sauce

### WAGYU CROQUETTES - 18

Truffle mayonnaise



## STARTERS

Available from 11:30 until 22:00

### CAESAR SALAD - 20

Littlegem lettuce–Caesar dressing – Parmesan –  
Leccino olives – Soft boiled egg – Vinegar – Marinated  
anchovies – Sourdough croutons – Parmesan crisp  
Add: Grilled chicken thigh +5  
Winepairing:Guillaume - Chardonnay(France)

### BEEF CARPACCIO - 23

Trufflecream–GranaPadano–Balsamic baby onions –  
Roasted hazelnut – Micro herbs  
Winepairing:MasseriaAltemura - Primitivo(Italy)

### DRY-AGED BEETROOT - 22

Goat cheesecrèmeux –PickledGrannySmith –  
Sea buckthorn berry – Cornichon – Roasted onion  
crumble – Cress  
Winepairing:Couveys - PinotNoir(France)

### DUTCH SMOKED SALMON - 22

Salmon tartare–Wakame – Sushi rice– Furikake –  
Cream of edamame, wasabi & avocado – Nori crisp –  
Vinaigrette of champonzu, leek & chili  
Winepairing:Guillaume - GrenacheRosé(France)

### DUCK BREAST SALAD - 22

Thinly sliced smoked duckbreast – Mixed lettuce –  
“Oudewijker Lazuli” blue cheese – Pine nuts –  
Green asparagus – Roasted walnuts –  
Red grapes – Balsamic and apple dressing  
Winepairing:Couveys - PinotNoir(France)

### BURRATA - 23

Marinatedheirloomtomatoes – Tomato Foam – Basil –  
Scirinda Sicilian olive oil – Focaccia crouton  
Winepairing:Arbos - PinotGrigio(Italy)

## TRAVELER'S FAVORITE

Starters

### CEVICHE - 25

Yellowtail kingfishfrom “Zeeland” – Tiger milk –  
Avocado - Pomegranate – Pepitas – Cilantro  
Winepairing:AiméBoucher - SauvignonBlanc(France)



## SOUP

### TOMATO SOUP - 15

Roastedtomatoesfromthe“Josper” grill - Basil oil

### SOUP OF THE DAY - 15

Chef's dailychangingsoupofthe day. Ask your  
waiter for today's taste

Please inform your waiter if you have any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. Kindly note; for food safety reasons, all our burgers are cooked well done  
Informeer uw ober als u speciale dieetwensen heeft, waaronder voedselallergieën of intoleranties, zodat wij hier rekening mee kunnen houden bij het bereiden van uw menu.  
Houd er rekening mee dat, om voedselveiligheidsredenen, al onze burgers well done worden bereid.

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## MAINS

Available from 11:30 until 22:00

### PANFRIED SEABASS - 33

Seabass filet-Risotto nero-Green peas - Sautéed spinach - Puffed rice  
Winepairing: M. Chapoutier - Belleruche - Blanc (France)

### FLAT IRON STEAK - 49

200G / 7OZ

Seasonal locally sourced vegetables - Garlic mashed potatoes - Microgreens - Peppercorn sauce  
Winepairing: LeVal - Cabernet Sauvignon (France)

### CHICKEN SATE AYAM - 29

Chicken thigh - Pandan rice - Chef's signature "No-Peanut" sauce - Crispy onion - Garlic - Atjar - Shrimp cracker (Kroepoek)  
Winepairing: M. Chapoutier - Belleruche - Blanc (France)

### RAVIOLI CÈPES - 28

Sautéed forest mushrooms - Truffle and Porcini sauce - Grana Padano - Leek oil  
Winepairing: Couveys - Pinot Noir (France)

### NORDIC SALMON FILET - 35

180G / 6.5OZ

Seasonal locally sourced vegetables - Garlic mashed potatoes - Microgreens - Lemon beurre blanc  
Winepairing: Guillaume - Chardonnay (France)

### TOURNEDOS - 45

190G / 6.7OZ

Seasonal locally sourced vegetables - Garlic mashed potatoes - Microgreens - Peppercorn sauce  
Winepairing: LeVal - Cabernet Sauvignon (France)

### ROASTED CAULIFLOWER - 29

Cavolonero - Bulgur - Dukkah - Madrash hummus - Pomegranate - Vadouvan jus  
Winepairing: Guillaume - Grenache Rosé (France)

## SOUL CLASSICS

Mains

### THE GREAT GATE BURGER - 29 / 33

180G SINGLE BURGER / 360G DOUBLE BURGER

Sesame brioche bun - Herb mayonnaise - Red onion - Cucumber - Tomato - Pickles - Little Gem lettuce - Old Amsterdam cheese - Dutch fries from "Friethoes"

### FISH & CHIPS - 29

Haddock - Mixed green salad - Tartar sauce - Lemon - Dutch fries from "Friethoes"



## DESSERTS

Available from 11:30 until 22:00

### HOME MADE APPLE PIE - 15

Granny Smith crèmeux - Vanille sauce - Apple chips

### VANILLA CRÈME BRÛLÉE - 15

Bourbon vanilla - Blackberry compote

### FRESH FRUIT SALAD - 16

Assortment of fresh seasonal fruit

### OREO BROWNIE - 15

Raspberry crèmeux - Salty caramel sauce

### CHOCOLATE MOUSSE - 15

Marinated redcurrants and blueberries - Tempered chocolate - Crispy raspberry

# THE GATE RESTAURANT & BAR

## HOT BEVERAGES

LUNGO	LATTE	5.75	CAPPUCCINO	6.35
MACCHIATO		6.75	ESPRESSO	5.75
ESPRESSO DOPPIO		6.65	ESPRESSO MACCHIATO	6.20
RISTRETTO	HOT	5.75	DECAFFEINATED	5.75
CHOCOLATE	MINT	5.95	TEA	5.35
TEA		6.20	GINGER TEA	6.20



## DRAUGHT BEERS

	0.25L	0.50L
HEINEKEN .....	6.95	11.75

### SEASONAL DRAUGHT BEERS

#### BRANDIPA - 7.95 / 13.50

Brand India PaleAle (7%) was the winning beer of the Brewery Contest 2014. The beer is characterized by a fruity and citrusy character. Aromatic with a soft hoppy bitterness.

#### TEXELS JUTTERS BOCK - 7.95 / 13.50

As the blustery autumn season arrives on Texel, this distinctive specialty beer offers a welcome moment of calm. Texels Jutters Bock has a deep red color and a characteristic caramel flavor, created by the brewers' use of roasted barley malt. The special hop varieties add a pleasant hint of bitterness to the finish.

#### TEXELS SKUUMKOPPE - 7.95 / 13.50

Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley.

This specialty beer is packed with flavor with hints of caramel and apricot, with a creamy and slightly sweet aftertaste. Texels Skuumkoppe is a beer to suit every season.








## BOTTLED BEERS<sup>0.25L</sup>

HEINEKEN MALT 0.0%	6.00	'T IJ - ZATTE	9.50
AMSTEL RADLER 2%	6.50	DUVEL 8,5%	9.50
GOUDEN BROOD BEER	8.00	LA CHOUFFE 8%	9.50
LOWLANDER WHITE ALE	9.50		

# THE GATE RESTAURANT & BAR

## SPARKLING WINES

<b>CAFÉ DE PARIS</b> Blanc de Blancs Brut (France)	 11	 55	<b>CHAMPAGNE CASTELNAU</b> Brut Reserve (France)	 25	 135
<b>CHAMPAGNE CASTELNAU</b> Brut Reserve (France)		0.375L  65	<b>CHAMPAGNE CASTELNAU</b> Hors Catégorie (France)		285



## WHITE WINES

### GUILLAUME - CHARDONNAY (FRANCE)

The wine is fresh and has a round finish. Delicious as an aperitif and with light dishes.

 9       45

#### ARBOS - PINOT GRIGIO - ORGANIC/VEGAN (ITALY)

A soft, fresh and subtly fruity wine. Excellent with light fish dishes, poultry, and pasta with cream sauce.

 10       50

#### LENOTTI COLLE DEI TIGLI - GARGANEGA/CORTESE (ITALY)

Light and fruity with a hint of honey. A great match for fish, white meat, salads, and light pasta dishes.

 10       50

#### AIMÉ BOUCHER - LA BOTTIÈRE - TOURAINE SAUVIGNON BLANC (FRANCE)

Fresh with a full flavor. Pairs well with fish, shellfish, and crustaceans, and especially with mussels.

 12       60

#### M. CHAPOUTIER - BELLERUCHE - BLANC (FRANCE)

Complex and very elegant. It pairs especially well with fish, shellfish, salads and white meat.

 12       60

#### MADAM WISDOM - CHARDONNAY (USA)

With its balance of ripe fruit, gentle spices, and a fresh finish, this wine pairs well with a wide variety of dishes.

 60

#### M. CHAPOUTIER - DOMAINE DES GRANGES DE MIRABEL - VIOGNIER (FRANCE)

On the palate, roundness and freshness come together. Excellent with starters, salads, and Asian cuisine.

 80

#### CRAGGY RANGE TE MUNA - SAUVIGNON BLANC (NEW ZEALAND)

Complex, with tropical fruit and mineral freshness. Delightful with shellfish and soft goat cheese.

 100

#### AIMÉ BOUCHER - LA BOTTIÈRE - POUILLY-FUMÉ (FRANCE)

Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.

 110

#### EDOUARD DELAUNAY - SEPTEMBRE BOURGOGNE BLANC (FRANCE)

Ripe fruit, fine acidity, and subtle oak. Great with fish, poultry, and vegetarian dishes.

 120

#### VIBERTI - COLLI TORTONESI - TIMORASSO (ITALY)

Lemon and stone fruit notes with a fresh, mineral finish. Perfect with seafood and creamy cheeses.

 140

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## RED WINES

### GUILLAUME - MERLOT (FRANCE)

Fresh and fruity with a soft, round finish. Versatile pairing for salads, poultry, pork, lamb, and creamy cheeses.

 9  45

### LE VAL - HERITAGE - CABERNET SAUVIGNON (FRANCE)

Well-structured with plenty of fruit. Ideal with charcoal-grilled rib-eye or lamb.

 10  50

### COUVEYS - PINOT NOIR (FRANCE)

Fruity, elegant, and well-balanced. Pairs well with meat, game, pasta, cheese, and smoked or grilled salmon.

 11  55

### CRUZ DEL CASTILLO - RIOJA TINTO - CRIANZA (SPAIN)

Ripe red fruit with a soft, smooth finish. Ideal with red meat, pork, chicken dishes, and strong cheeses.

 14  70

### MASSERIA ALTEMURA - SASSEO - PRIMITIVO (ITALY)

Generous body with aromas of ripe plums, red fruit, and spices. Excellent with lamb and hearty dishes.

 16  80

### MISTER WISDOM - CABERNET SAUVIGNON (USA)

Full and powerful, pairing perfectly with red meat, game, and cheese. A great companion for any occasion.

 70

### PIEDRA NEGRA - MALBEC RESERVE - BIO (ARGENTINA)

Complex and structured with mild tannins and a long finish. Excellent with rib-eye, seafood pizza, and pasta.

 80

### JULIO BASTOS - DONA MARIA AMANTIS - RESERVA (PORTUGAL)

Elegant, rich, and spicy with a silky-tannin finish. Perfect with red meat, spicy dishes, game dishes.

 90

### LOMOND - ROCKPOOL PINOTAGE (SOUTH AFRICA)

Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.

 120

### CHÂTEAU ROC DE CANDALE - SAINT-EMILION GRAND CRU (FRANCE)

Harmonious tannins, subtle spice, and elegant finish. Pairs beautifully with red meat, game dishes, and aged cheeses.

 130

### CRAGGY RANGE - GIMBLETT GRAVELS VINEYARD SYRAH (NEW ZEALAND)

Intense flavour with notes of plum, fine acidity, and soft tannins. A delicious match for game dishes.

 150



## ROSÉ WINES

### GUILLAUME

Grenache Rosé (France)



9



45

### FIGUIÈRES

Prémier Rosé (France)



90

# THE GATE RESTAURANT & BAR

## TREASURE WINES

Discover a curated selection of rare and exceptional wines, sourced from the world's finest vineyards. With a wide and diverse range, there's always a hidden gem waiting to be uncovered. Our team is happy to help you find the perfect pairing.

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### WHITE WINES

#### **CHATEAU MARIS, BRAMA (LANGUEDOC-ROUSSILLON, FRANCE)**

Fresh bouquet with impressions of tropical fruit, honeysuckle, lemon peel and almonds. Tangy palate with elegant structure.

 185

#### **M. CHAPOUTIER, CONDRIEU "INVITARE" (RHÔNE, FRANCE)**

Deep gold in colour with green reflexes, exotic fruit, acacia flowers & a smoky touch, full and balanced with grand elegance.

 215

#### **CLÉMENTIN DE PAPE CLÉMENT BLANC (BORDEAUX, FRANCE)**

Elegant with bright acids, attractive purity of fruit and a long, aromatic finish.

 365

#### **EDOUARD DELAUNAY, MEURSAULT (BOURGOGNE, FRANCE)**

Inviting bouquet of stone fruits, citrus and freshly baked bread.

 425

### RED WINES

#### **LENOTTI, AMARONE DELLA VALPOLICELLA DOCG CLASSICO (VENETO, ITALY)**

Dry and velvety, scents of vanilla, toast and wood. Powerful and full-bodied, nicely round-

 165

#### **M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE "LA BERNARDINE" ROUGE (RHÔNE, FRANCE)**

Both complex and subtle; blackcurrants and plums with roasted coffee and cinnamon, cherries and morels, ripe tannins.

 185

#### **VIBERTI, BAROLO BUON PADRE (PIEMONTE, ITALY)**

Elegant, satiny and seamless, attractive purity of fruit and a long, aromatic finish.

 215

#### **CHÂTEAU TALBOT ROUGE, SAINT-JULIEN 4E GRAND CRU CLASSÉ (BORDEAUX, FRANCE)**

Elegant and soft with lovely, silky tannins and a long, ripe fruit and berry aftertaste.

 400

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## SOFT DRINKS

<b>SPA WATER</b>	<b>0.25L</b>	<b>0.50L</b>	<b>1L</b>
Still / Sparkling .....	5.75	8.25	10.25

### **SOFT DRINKS**

Starting from ..... 5.59

### **JUICES**

FreshOrange Juice ..... 6.95

Pineapple, Tomato, Cranberry or Apple Juice ..... 5.95