

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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MARRIOTT BONVOY MENU

€65 PER PERSON

SWEET CORN SOUP - 15

Corn bread – Herb cream cheese – Crispy bacon – Smoked chili oil



SHORT RIB - 39

Beer BBQ glaze (made with Gouden Brood beer) – Potato gratin –
Bimi broccoli – Coleslaw

Wine pairing: Côtes du Rhône - Grenache Noir, Mourvèdre, Syrah (France)



CHEESECAKE - 15

Pumpkin compote – Five-spice – Crumble



BAR BITES

Available from 11:30 until 22:30

BREAD BOARD - 8

Tapenade – Olive oil – “Fleur de Sel” butter

CHICKEN STRIPS - 16

Smokey BBQ sauce

KELLENAERS VEAL “BITTERBALLEN” - 16

Bitterballs filled with veal ragout – “Limburgse” mustard



STARTERS

Available from 11:30 until 22:00

CAESAR SALAD - 20

Little gem lettuce – Caesar dressing – Parmesan –
Leccino olives – Soft boiled egg – Vinegar – Marinated
anchovies – Sourdough croutons – Parmesan crisp
Wine pairing: Guillaume Chardonnay (France)

CHICKEN SALAD - 25

Chicken filet – Little gem lettuce – Caesar dressing –
Parmesan – Leccino olives – Soft boiled egg – Vinegar –
Marinated anchovies – Sourdough croutons – Parmesan
Wine pairing: Guillaume Chardonnay (France)

SALMON SALAD - 26

Smoked salmon – Little gem lettuce – Caesar dressing
– Parmesan – Leccino olives – Soft boiled egg – Vinegar –
Marinated anchovies – Sourdough croutons – Parmesan crisp
Wine pairing: Aimé Boucher - Sauvignon Blanc (France)

DUTCH SMOKED SALMON - 26

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

TRAVELER'S FAVORITES

Starters

BEEF CARPACCIO - 23

Truffle cream – Grana Padano – Balsamic baby
onions – Roasted hazelnut – Micro herbs
Wine pairing: Masseria Altemura - Primitivo (Italy)

BURRATA - 23

Marinated heirloom tomatoes – Tomato Foam –
Basil – Scirinda Sicilian olive oil –
Focaccia crouton
Wine pairing: Arbos - Pinot Grigio (Italy)



SOUP

SOUP OF THE DAY - 15

Chef's daily changing soup of the day. Ask your
waiter for today's taste



MAINS

Available from 11:30 until 22:00

NORDIC SALMON FILET - 35

180 G / 6.5 OZ

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

CHICKEN SKEWER - 33

Seasonal locally sourced vegetables – Potato mousseline – Microgreens – Chimichurri sauce
Wine pairing: Guillaume - Grenache Rosé (France)

FLAT IRON STEAK - 49

200 G / 7 OZ

Seasonal locally sourced vegetables – Garlic mashed potatoes – Microgreens – Peppercorn sauce
Wine pairing: Le Val - Cabernet Sauvignon (France)

TRUFFLE PASTA - 26

Penne pasta – Forest mushrooms – Grilled eggplant – Grana Padano – Chives
Wine pairing: Couveys - Pinot Noir (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”

VEGGIE GATE BURGER - 28 / 32

180G SINGLE BURGER / 360G DOUBLE BURGER

Choice between single or double artichoke burger – Plant-based bun – Tomato salsa – Little Gem lettuce – Leccino olives – Dutch fries from “Friethoes”

FISH & CHIPS - 29

Haddock – Mixed green salad – Tartare sauce – Lemon – Dutch fries from “Friethoes”



DESSERTS

Available from 11:30 until 22:00

HOME MADE APPLE PIE - 15

Granny Smith crèmeux – Vanilla sauce – Apple chips

CHEESE CAKE - 15

Raspberry coulis – Seasonal fruit





VANILLA CRÈME BRÛLÉE - 15

Bourbon vanilla – Blackberry compote

FRESH FRUIT SALAD - 16

Assortment of fresh seasonal fruit

SPARKLING WINES

					
CAFÉ DE PARIS Blanc de Blancs Brut (France)	11	55	CHAMPAGNE CASTELNAU Brut Reserve (France)	25	135
CHAMPAGNE CASTELNAU Brut Reserve (France)		0.375L 65	CHAMPAGNE CASTELNAU 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.

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	9	45	FIGUIÈRES	90
Grenache Rosé (France)			Prémier Rosé (France)	

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.



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

HOT BEVERAGES

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



DRAUGHT BEERS

	0.25L	0.50L
HEINEKEN	6.95	11.75

SEASONAL DRAUGHT BEERS

BRAND IPA - 7.95 / 13.50

Brand India Pale Ale (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 0.25L

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		

SOFT DRINKS

SPA WATER	0.25L	0.75L
Still / Sparkling	5.75	10.25
SOFT DRINKS		
Starting from	5.95	
JUICES		
Fresh Orange Juice	6.95	
Pineapple, Tomato, Cranberry or Apple Juice	5.95	