



THE GATE MENU

Starters

CAESAR SALAD 18.00 (add Grilled Chicken +2 or Smoked Salmon +4)
Romaine Lettuce | Parmesan Cheese | Croutons | Caesar Dressing

VITELLO TONNATO 17.50
Slow Braised Veal | Tuna Mayonnaise | Capers | Apple | Herb Salad | Rocket | Parmesan

CAPRESE SALAD 15.00
Buffalo Mozzarella | Inca Tomatoes | Pommodori Foam | Balsamic Reduction | Basil | Extra Vierge Olive Oil

BEETROOT CARPACCIO 13.50
Beetroot | Caramelized Onions | Rocket | Brunoise Of Granny Smith | Honey Mustard Dressing | Hazelnuts

SOUP OF THE DAY 10.50
Daily changing soup, please ask one of our associates for the soup of today

Mains

Cuts

FLAT IRON STEAK 250gr. 37.50
RIB EYE 180gr. 31.00
SCOTTISH WILD SALMON 180gr. 28.00

RUB
Chicago Rub – Smoked Paprika, Nutmeg, Mustard, Garlic, Onion
Fresh Rub – Green Herbs, Ginger, Onion
Spicy Smokey Rub – Smoked Paprika, Chili, Oregano, Onion

SAUCE
Peppersauce
Beurre Blanc
Garlic Butter
Red Wine sauce

ADD ON 5.75
Homemade Dutch Fries
Mix of Tomatoes
Seasonal Vegetables
Roasted Potatoes garlic-thyme
Sweet potato fries

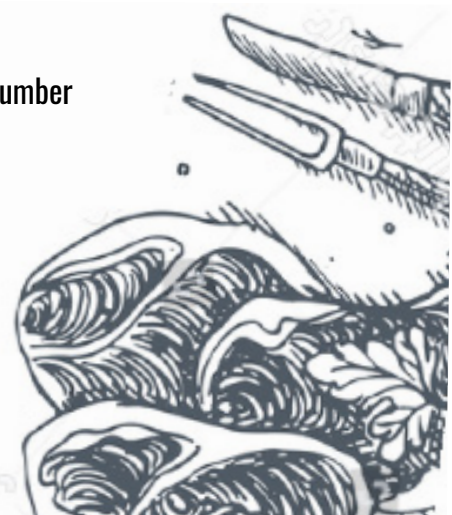
GREEN RISOTTO (VEGETARIAN) 24.50
Risotto | Spinach | Green Peas | Zucchini | Chives | Cress | Parmesan Crisp

CORN-FED CHICKEN 28.50
Stuffed Corn-fed Chicken | Grilled Bok Choy | Rice Noodles | Asian Broth | Sesame

“THE GREAT” GATE BURGER 21.50
Beef Burger | Braised Onions | Old Amsterdam Cheese | Truffle Mayonnaise | Tomato | Cucumber
| Herb Salad | Fries

FISH & CHIPS 24.50
Haddock | Fries | Tartar Sauce

POKEBOWL 23.50 (add Beef or Salmon +1.50)
Sushi Rice | Avocado | Cucumber | Wakamé Salad | Edamame Beans



THE GATE

Beverages

Sandwiches

CLUB SANDWICH 19.00

Chicken | Bacon | Egg | Lettuce | Tomato | Mayonnaise | Fries

SMOKED SALMON SANDWICH 19.00

Smoked Salmon | Egg | Lettuce | Tomato | Mayonnaise | Fries

ASIAN TUNA WRAP 17.50

Tuna Spread | Asian Salad | Sciracha crème | Sweet&Sour Cucumber

Desserts

CHOCOLATE NEMESIS 10.50

Homemade Chocolate Brownie | Chocolate Ice Cream

CRÈME BRÛLÉE 10.50

Vanilla Ice Cream

APRICOT BAVAROIS 11.50

Almond Biscuit | Seasonal Fruit | Crispy Pistachio | Mango Coulis

FRESH FRUIT PLATTER 13.00

Mix of Seasonal Fruits | Red Fruit Coulis

Snacks

BITTERBALLEN 8.00

6 "van Dobben" bitterballen

CHICKEN STRIPS 7.00

6 Spicy & Crispy Chicken Strips

3 MINI CHEESE CROQUETTES 9.00

LOLLY POP CHICKEN 8.00

5 Lollypops With Wasabi Honey Sauce

STEAMED DIM SUM 11.50

Assortment of 7 dim sum filled with fish and pork served with Homemade Signature Sauce

DRAUGHT HEINEKEN 0.25 or 0.5

5.00-9.50

SEASONAL BEER 0.25 or 0.5

6.75-11.25

Seasonal changing beer, please ask one of our associate for the beer of this season

BOTTLED

Duvel

7.25

Heineken Malt (0,0%)

5.00

Amstel Radler

5.75

Lowlander Pale Ale 4.5%

10.50

Lowlander White Ale 4.5%

9.75

't IJ Zatte Ale 8%

9.50

't IJ Natte 6.5%

9.50

La Chouffe 8%

8.75

Radler 0.0

5.50

Apple Bandit

5.75

WHITE WINES

glass bottle

MARQUES DE RISCAL, VERDEJO

6.75 34.75

IL CIGNO, PINOT GRIGIO

8.50 42.00

MIGUEL TORRES, SAUVIGNON BLANC

9.50 44.50

RED WINES

MARQUES DE RISCAL, RIOJA ARDO

6.75 34.75

RUTINI TRUMPETER, MALBEC

9.5 45.00

MIGUEL TORRES, SANTA DIGNA,
CABERNET SAUVIGNON RESERVA

9.75 46.50

COCKTAILS starting from

13.50

SOFTDRINKS starting from

4.75

JUICES

Orange Juice

5.00

Apple Juice

5.00

Pineapple Juice

5.00

Tomato Juice

5.00

Cranberry Juice

5.00

WATER

0.25L 1L

Spa, Still or Sparkling Water

4.25 8.75

COFFEE/TEA

LUNGO

4.25

CAPPUCINO

4.75

LATTE MACCHIATO

5.00

ESPRESSO

4.25

ESPRESSO DOPPIO

5.00

ESPRESSO MACCHIATO

5.00

RISTRETTO

4.25

DECAFFEINATED

STARTING FROM 4.25

HOT CHOCOLATE

5.00

TEA

4.25

FRESH MINT OR GINGER TEA

5.00