

Menu De Gespleten Arent

With this menu it's possible to have a matching winepairing.

All menus are exclusively served per table.

After 8 o'clock we only serve the 4 or 5 course menu.

4 courses € 45,-

*matching winepairing € 24,-**

mackerel – plaice – beef - rhubarb

5 courses € 52,50

*matching winepairing € 30,-**

mackerel – **couscous – plaice – beef- rhubarb**

6 courses € 59,50

*matching winepairing € 36,-**

mackerel – **couscous – plaice – beef – **strawberry** - rhubarb**

7 courses € 69,50

*matching winepairing € 42,-**

mackerel – **couscous – **langoustine** – plaice – beef – **strawberry** - rhubarb**

the menu can be expanded with a cheese course

- extra course € 12,50

- cheese instead of a dessert € 7,50 supplement

** Winepairing is also available in half glasses*

We also offer an complete vegetarian menu in 4,5,6 or 7 courses.

We charge the same prices as our normal menus.

Truffle menu

€ 59,50

Razorclam- cockle – almonds - truffle

a la carte € 18,50

Risotto truffle

a la carte: voorgerecht: € 16,50 hoofdgerecht: € 24,50

local lamb – broad beans - truffle

a la carte € 32,50

Strawberry dessert

a la carte € 11,50

The truffle menu is exclusively served per table.

Entree

Mackerel

€ 17,00

Mackerel in aguachile – tartare of mackerel – cucumber - gooseberry – amaranth - jalapeno

Langoustine

€ 19,50

Baked langoustine – gnocchi – salted lemon – XO sauce – Parmesan cheese

Sweetbread

€ 18,00

Crispy baked sweetbread – pork belly from the BBQ – noodles– tomato – daikon

Couscous (vegetarian)

€ 15,00

Couscous – carrot – harissa – feta - pommegranate

Main

Plaice € 27,00
Grilled plaice – mussels from Westkapelle – kimchi – mussel sauce

Seabass € 29,50
Baked seabass – cannelloni – spinach – onion – sea vegetables – shrimp gravy

Beef € 28,00
Braised rumpsteak – string beans – bulgur – peanut – beef gravy with tamarinde

Local lamb € 29,50
Lambfilet with herbcrust – lamb ragout - crème pommes fondant – ratatouille – broad beans

Corn (vegetarian) € 24,00
Corn from the BBQ – polenta – mini corn – dressing made with goats milk and tarragon

Dessert

Strawberry € 11,50
Strawberry salad – unripe strawberry – gingerbeer – tom kha – kombucha - lemonsorbet

Rhubarb € 11,50
Different preparations of rhubarb – guava – green tea pannacotta

Cheese € 15,50
International cheeses with matching homemade garnish and bananabread

Restaurant De Gespleten Arent

On behalf of the team of De Gespleten Arent we would like to welcome you.

We will do our best to provide you a beautiful, culinary evening.

Where possible, we work with organic, sustainable and local products.

Made Blue water

We've also made a conscious sustainable choice in our water.

We serve water from Made Blue, this water is filtered water on tap.

Made Blue is a foundation that works for clean drinking water in countries where this is not self-evident. An amount of every liter of water we serve is donated to provide 1000 liters of clean drinking water in countries where this is badly needed. This happens in cooperation with, among others, the red cross, amref flying doctors, simavi and others.

1000 liters of water equals one year of water for a child, to drink at school, to take a shower and to wash their hands with.

We serve unlimited water, still or sparkling at € 5.00 p.p.

If you don't want unlimited water we also serve bottles at € 3.50 per 350cl.