



# WELCOME!

Your night out starts here!

Step into a world of flavor, where every dish tells a story and every bite is a journey of discovery. Our menu invites you to taste, share, and enjoy surprising combinations and refined ingredients.

No standard three-course meal, but a multi-round culinary experience. Choose from our carefully selected smaller dishes and discover how flavors, textures, and aromas come together in pure indulgence.

## **A Sparkling Start?**

Begin your evening with a chilled, sparkling glass of prosecco and fresh oysters, an elegant prelude to a flavorful adventure.

## **Not Sure What to Choose?**

Let yourself be surprised by our Chef's Choice: a carefully curated selection of our finest dishes, prepared with love and craftsmanship. Take your time, enjoy the ambiance, and immerse yourself in the culinary creations of De Buren.

**Taste. Discover. Experience.**

**Team De Buren**

## CHEF'S CHOICE

To be ordered per table.

Let yourself be surprised by the chefs of De Buren!  
*Dietary preferences? Please inform our staff.*

Chef's Choice is a lavish 5-course dinner, available per table. This culinary journey through our menu offers you the chance to enjoy a variety of dishes, each prepared with a flavorful twist!

**€58,00 PER PERSON**

---

# MENU

---

<b>MIXED BREAD</b>		<b>7</b>
With homemade spreads		
<b>OYSTERS</b>		
- Classic	each	<b>3.8</b>
- Gratinated with parmesan, lemon, and herb crumble	each	<b>4.5</b>
<b>SALMON SASHIMI</b>		<b>14</b>
Prepared in three different ways, served with wasabi dip and soy sauce		
<b>SUSHI</b>		
Daily sushi special	DAY PRICE	
<b>TUNA TATAKI</b>		<b>15</b>
Marinated tuna with basil, coriander, pesto, and dill cream on a bed of wakame		
<b>BURRATA</b>	✓	<b>12</b>
Italian burrata with fresh pear, crunchy pecans, Serrano ham, and honey (Also available as a vegetarian option)		
<b>CARPACCIO</b>		<b>11</b>
House-cut beef carpaccio with sun-dried tomatoes, pine nuts, parmesan, truffle mayo, and arugula		
<b>VITELLO TONNATO</b>		<b>11</b>
Veal roast beef with tuna mayo on tortilla chips, parmesan, smoked paprika cream, and arugula		
<b>STEAK TARTARE</b>		<b>14.5</b>
Grass-fed beef tartare with crispy rustic bread, pumpkin cream, radish, and cucumber		
<b>TOM KHA KAI SOEP</b>		<b>6.5</b>
With spring onion, bean sprouts, and shrimp		
<b>BAO BUN CHICKEN</b>		<b>10.2</b>
Homemade BBQ pulled chicken with pickled onion, mustard cream, and red pepper		
<b>BAO BUN VEGA</b>	✓	<b>10.5</b>
Pulled mushroom with pickled onion, mustard cream, and red pepper		
<b>DUMPLING WRAPS CRISPY CHICKEN</b>		<b>10.2</b>
Homemade crispy chicken, served with dumpling wraps, julienne-cut leek and bell pepper, soy sauce, and wasabi dip		

---

# MENU

---

<b>GYOZA PEKING DUCK</b>		<b>11</b>
Gyoza filled with duck on a bed of wakame, crispy onion, sriracha mayonaise, garlic dressing, sesame seeds, and spring onion		
<b>TRUFFLE RISOTTO</b>	✓	<b>10.5</b>
Homemade with parmesan crisp, grilled vegetables, and arugula		
<b>CREAMY TOMATO PASTA</b>	✓	<b>10.5</b>
With grilled garlic, eggplant, sun-dried tomatoes, and parmesan cheese <i>With shrimp + €5</i>		
<b>BEEF TATAKI</b>		<b>15.5</b>
Thinly sliced beef tenderloin with wakame, nacho crumble, homemade ketjap, and mustard mayonaise		
<b>GRILLED VEAL ENTRECÔTE</b>		<b>15.5</b>
With confit vegetables, parsnip cream, potato chips, and sesame		
<b>ORIENTAL PORK BELLY</b>		<b>12</b>
Slow-cooked sous vide for 12 hours, served with tarragon dauphine, grilled green asparagus, and Amsterdam onions		
<b>CRISPY FRIED SWEETBREADS</b>		<b>18</b>
With celeriac cream, balsamic dressing, and roasted bell pepper		
<b>BEEF TENDERLOIN STROGANOFF</b>		<b>13</b>
Stir-fried beef tenderloin tips with seasonal vegetables and homemade stroganoff sauce		
<b>SCALLOPS</b>	2 pcs.	<b>15</b>
Pan-seared scallops with veal risotto, crispy ham, and pea cream		
<b>GAMBAS AGLIO E OLIO</b>	4 pcs.	<b>13</b>
Stir-fried shrimp with garlic oil and dipping bread		
<b>FISH OF THE SEASON</b>	DAY PRICE	
Changing dish		
<b>SEAFOOD PLATTER</b>		<b>12</b>
Smoked salmon, mini crayfish cocktail, smoked mackerel with wakame, and dill cream		

---

## SIDES

---

PER 2 PERSONS

<b>FANCY FRIES</b>		<b>6</b>
With parmesan cheese and truffle mayonnaise		
<b>SWEET POTATO FRIES</b>		<b>6</b>
<b>FRESH SALAD</b>		<b>3</b>

---

# DESSERTS

---

<b>SPOOM</b>	8
With homemade lemon sorbet and Schlumberger White ICE <i>TIP: Also delicious as a palate cleanser between courses!</i>	
<b>CRÈME BRÛLÉE</b>	11
With Piña Colada ice cream and Oreo crumble	
<b>MANGO PEPPER CAKE</b>	11
With a crispy citrus base and orange ice cream	
<b>HOMEMADE CHEESECAKE</b>	12
With yoghurt-amarene ice cream and nut brittle	
<b>TASTING SELECTION</b>	14
Let our chefs surprise you	
<b>CHEESE PLATTER</b>	14.5
Four varieties of cheese with balsamic, fig jam, and raisin bread <i>+ Fonseca Ruby Port €5,5</i>	

---

# DESSERT WINE

---

<b>TORRES FLORALIS MOSCATEL ORO DESSERTWIJN</b>	5.8
<i>Country: Spain   Grape: Moscatel</i> This naturally sweet wine has a fruity taste of orange blossom, honey, light orange, and raisin. Its aroma features floral notes of rose, geranium, and lily, along with spicy hints of tobacco leaf, cedarwood, and clove.	

## SATISFIED?

Scan the QR code and leave your review.



Wasn't everything as you've come to expect from us?  
Report it to our staff.