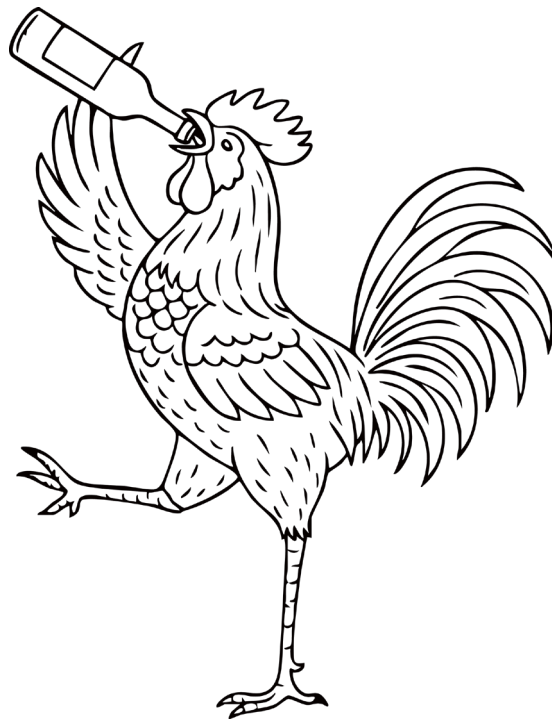




MARKD.

JOYFUL & CURIOUS



A menu inspired by the seasons,
using ingredients at their best.
Each dish brings out pure, natural flavor.
Created with care and served with sincerity.

All our dishes may contain certain allergens. Please contact your host for extra information.

BITES

Boneless Iberico Ribs €12

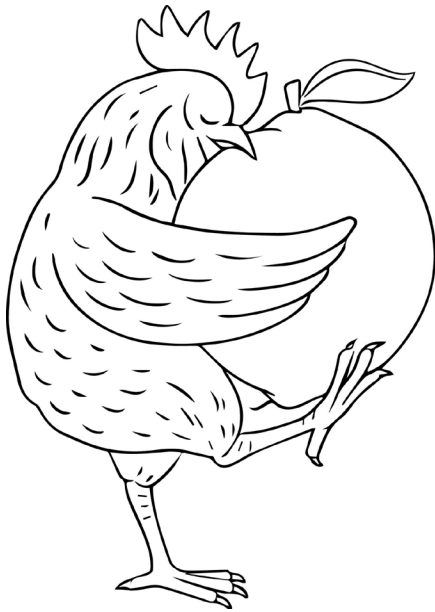
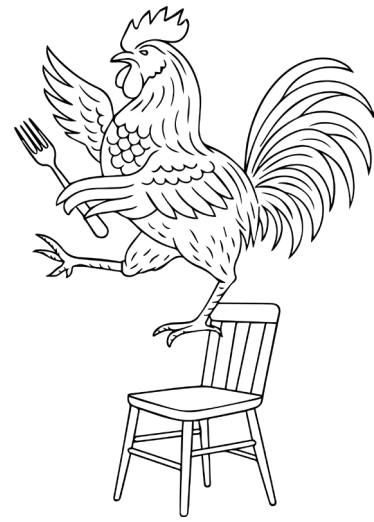
Barbeque sauce

Jamon Iberico Paleta €15

Bread & Butter €8

Bitterballen €12

Crispy Calamari €10



SANDWICHES

Carpaccio Beef *Dun gesneden rundvlees* €16

Truffle cream, Parmesan, Pine nuts

Cesar €18

Parmesan, Anchovy, Chicken

Smoked Salmon *Gerookte zalm* €16

Creme fraiche, Pickled onions, rocket

Grilled Vegetables €16

Seasonal Vegetables, Feta, Walnuts

STARTER

Burrata €16

Grilled vegetables, Lemon dressing

Goatcheese Salad *Geitenkaassalade* €16

Chicory, Balsamico, Nuts

Caesar Salad €18

Parmesan, Anchovy, Chicken

Salmon *Zalm* €16

Patato fondant, Salmon, Poached egg

Tuna Tartare *Tonijntartaar* €18

Burrata, Passionfruit

Carpaccio Beef €16

Truffle cream, Parmesan, Pine nuts

MAIN

Harissa Chicken *Harissa Kip* €25

Confit lemon, Puntarelle

Pumpkin Risotto *Pompoen Risotto* €25

Goatcheese

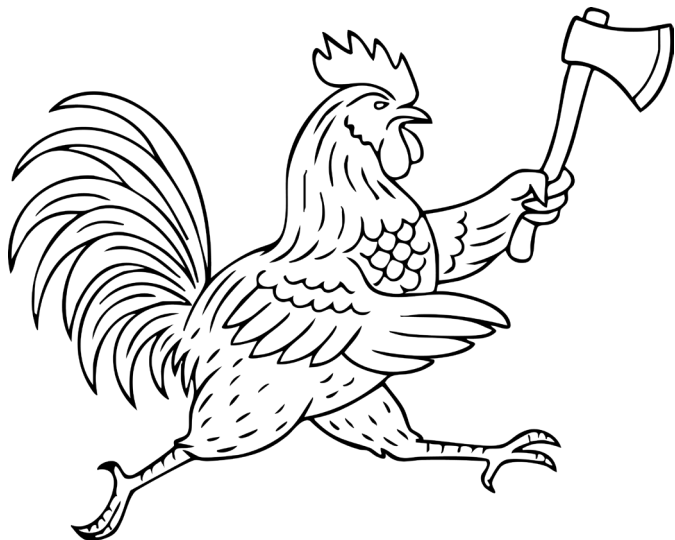
Tuna Steak *Tonijnsteak* €30

Fennelsalad, Vadouvan, Crispy capers

Sole *Sliptongen* €30

Almonds, Glasswort

GRILL SPECIALS



Flat Iron €28

USA Grainfed 250gr

Tournedos €35

Weiderund 180gr

Entrecote €38

AUS Grainfed 300gr

Cote de Boeuf €95

Weiderund 800gr

Porterhouse €120

Weiderund 1kg

Choice Of Sauce €2

Peppercorn Sauce, Bernaise, Chimichurri, Chilly Bacon Jam

SIDE €5

Seasonal Salad *Seizoenssalade*

Fries *Friet*

Grilled Vegetables *Gegrilde Groente*

DESSERT

Tiramisu €10

Chocolate Ganache €9

Olive oil

Amalfi Panna cotta €10

Citrus, Honey

Basque Burned Cheesecake €10



