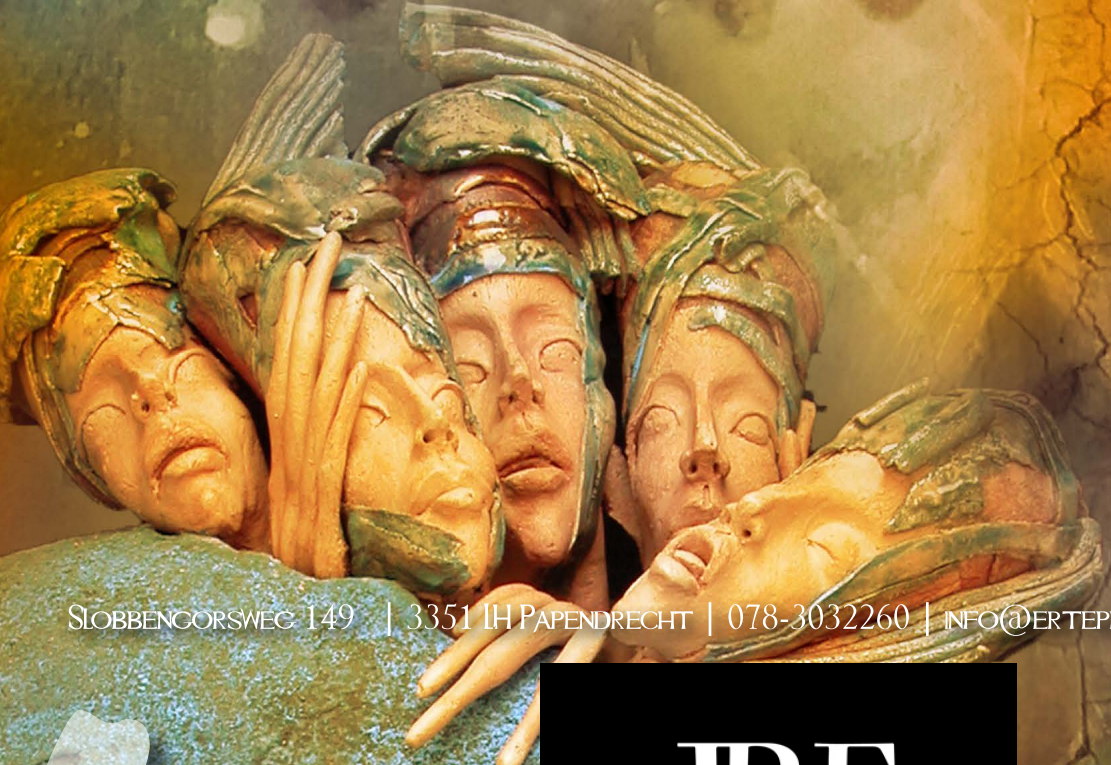




d'Ertepeller

RESTAURANT | BISTRO | WIJNBAR



SLOBBENCORSWEG 149 | 3351 LH PAPENDRECHT | 078-3032260 | INFO@ERTEPELLER.NL | WWW.ERTEPELLER.NL

JRE
JEUNES RESTAURATEURS

Menu

De Ertepeller menus

Menu Gastronomy

The ultimate Ertepeller experience! Arjans favorite products and price winning dishes combined with the most beautiful wines in one menu.

8-courses 115

All-in menu 195

(Including Cocktail, Pairing wines, Water & Coffee or Tea with Sweetmeats)

Cocktail with Small Appetizers

King Crab & Avocado	-	Wieninger – Grüner Veltliner
Salmon & Caviar	-	Elsa Bianchi – Torrontés
Scallop & Ox Sausage	-	Tedeschi – Soave
Foie Gras & Smoked Eel	-	Apostelhoeve – Pinot Gris
Lobster & Spring Chicken	-	Enate Rosada
Dordrecht's Lam	-	
Munster Cheese & Truffle	-	Sherry – Olorosso 15Y
Pasta & Eggplant Dessert	-	Vietti – Moscato d'Asti

Menu Artistique

Creative menu of Arjan inspired by the art of Friends of Art

4-course menu 56

Tuna & Seaweed – Scallop & Ox Sausage – Lam – Pasta & Eggplant Dessert

5-course menu 66

Tuna & Seaweed – Scallop & Ox Sausage – Foie Gras & Eel – Lam – Pasta & Eggplant Dessert

6-course menu 76

Tuna & Seaweed – Scallop & Ox Sausage – Foie Gras & Eel – Lam –
Munster & Truffle – Pasta & Eggplant Dessert

Menu Artistique All-In: 130

6-course menu including Champagne-aperitif, Pairing Wines,
Water and Coffee or Tea with Sweetmeats.

Pairing wines

Per glass	8
Per 1/2 glass	4,50

Alcohol-free pairing

Per glass	6
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Daily changing lunchmenu

Can be served within a short period of time when requested.

2-course lunchmenu	30
3-course lunchmenu	40

In our restaurant we serve unlimited water for 2,50 per person. You can choose between still or sparkling water.



À la carte dishes

Starters

Tuna & Seaweed 23

Tuna – Seaweed – Miso – Yuzu – Soy – Salty Vegetable

Foie Gras & Smoked Eel 24

Foie Gras – Smoked Eel – Buckthorns – Asparagus – Seaweed

King Crab & Avocado 25

King Crab – Avocado – Wild Black Rice – Grapefruit

Steak Tartar 21

Steak Tartar – Hollandaise Sauce – Aseto Onion – Ox tail – Quail egg

Salmon & Caviar 29

Smoked Salmon - Baeri Caviar by Akef [5 gram] – Green Tomato – Cauliflowe

Entremets

Egg & Caviar 28

Egg – Potato – Baeri Caviar by Akef [5 gram] – Spinach

Scallop & Ox Sausage 22

Scallop – Ox Sausage – Leak – Wild Garlic – Beurre Blanc

Main Courses

Veal & Garden Pea 39

Preperations of Veal (entrecote, sweetbread, sukade) – Garden Pea – Capers –
Potato – Salted Lemon

Dordrecht's Lam 41

Dordrecht's Lam – Asparagus – Field Bean – Garlic

Monk Fish & Ras el Hanout 42

Monk Fish – Macadamia – Fennel – Orange – Ras el Hanout

Lobster & Spring Chicken 34

Lobster – Sweetbread – Purslane – Shallot

Truffle Pasta 33

Pasta – Fresh Truffle – Egg – Rocket Salad half 19