THE GATE

Every journey starts at The Gate.
A gathering place between destinations.
To eat, to meet, to feel at home for a moment,
before traveling on to the next adventure.

THE GATE RESTAURANT & BAR

= Vegetarian

BAR BITES

Available from 16:00 until 22:30

BREAD BOARD - 8
Tapenade – Olive oil – "Fleur de Sel" butter

BEEF "BITTERBALLEN" - 16
Bitterballs filled with beef ragout – "Limburgse" mustard

CHICKEN STRIPS - 16
Smokey BBQ sauce

SPRING ROLLS - 14
Spicy honey glaze – Sesame – Ghoa cress

STARTERS

Available from 16:00 until 22:00

CAESAR SALAD - 20
Little gem lettuce – Caesar dressing – Parmesan – Leccino olives – Soft boiled egg – Vinegar – Marinated anchovies – Sourdough croutons – Parmesan crisp
Wine pairing: Guillaume Chardonnay (France)

SALMON SALAD - 26
Smoked salmon – Little gem lettuce – Caesar dressing – Parmesan – Leccino olives – Soft boiled egg – Vinegar – Marinated anchovies – Sourdough croutons – Parmesan crisp
Wine pairing: Aimé Boucher - Sauvignon Blanc (France)

CHICKEN SALAD - 25
Chicken filet – Little gem lettuce – Caesar dressing – Parmesan – Leccino olives – Soft boiled egg – Vinegar – Marinated anchovies – Sourdough croutons – Parmesan
Wine pairing: Guillaume Chardonnay (France)

BEETROOT CARPACCIO - 19
Grilled peach – Goat cheese – Citric vinaigrette – Smoked almonds – Arugula – Basil cress
Wine pairing: Couveys - Pinot Noir (France)

TRAVELER'S FAVORITES

Starters

BEEF CARPACCIO - 23
Watercress – Grana Padano – Balsamic baby onions – Smoked almond crumble – Wild garlic aioli
Wine pairing: Couveys - Pinot Noir (France)

BURRATA - 23
Grilled asparagus – Lemon oil – Basil cress – Pistachio crumble – Crouton
Wine pairing: Aimé boucher - Sauvignon Blanc (France)

SOUP

SOUP OF THE DAY - 15
Chef's daily changing soup of the day. Ask your waiter for today's taste

Please inform your waiter if you have any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. Kindly note; for food safety reasons, all our burgers are cooked well done
Informeer uw ober als u speciale dieetwensen heeft, waaronder voedselallergieën of intoleranties, zodat wij hier rekening mee kunnen houden bij het bereiden van uw menu. Houd er rekening mee dat, om voedselveiligheidsredenen, al onze burgers well done worden bereid.

= Vegetarian

MAINS

Available from 16:00 until 22:00

CAPTAIN'S CATCH - 36
Daily chef's selection – Seasonal greens – Local potatoes – House signature sauce
Wine pairing: Guillaume - Chardonnay (France)

TOURNEDOS - 49
190 G / 6.7 OZ
Local seasonal vegetables – Chef's potatoes – Peppercorn sauce
Wine pairing: Cruz Del Castillo - Rioja Tinto - Crianza

SPRING CHICKEN - 38
Spatchcock – Signature coleslaw – Chimichurri – Dutch fries from "Friethoes"
Wine pairing: Aimé boucher - Sauvignon Blanc (France)

FIRST CLASS CUT- 42
Daily chef's selection – Seasonal greens – Local potatoes – House signature sauce
Wine pairing: L'impossible - Cabernet sauvignon (France)

FLAT IRON STEAK - 45
200 G / 7 OZ
Local seasonal vegetables – Chef's potatoes – Peppercorn sauce
Wine pairing: L'impossible - Cabernet sauvignon (France)

TRUFFLE PASTA - 28
Linguine pasta – Forest mushrooms – Grilled eggplant – Grana Padano – Chives
Wine pairing: Coureys - Pinot Noir (France)

SOUL CLASSICS

Mains

THE GREAT GATE SMASH BURGER - 30 / 33
SINGLE OR DOUBLE
Glazed brioche bun – Chef's signature sauce – Red onion – Coeur de Boeuf tomato – Pickle relish – Little Gem lettuce – Aged Gouda – Dutch fries from "Friethoes"

THE GREEN GATE BURGER - 28
Glazed brioche bun – Artichoke patty – Feta – Chef's signature sauce – Red onion – Coeur de Boeuf tomato – Pickle relish – Little Gem lettuce – Dutch fries from "Friethoes"

FISH & CHIPS - 31
Haddock – Mixed green salad – Tartare sauce – Lemon – Dutch fries from "Friethoes"

DESSERTS

Available from 16:00 until 22:00

HOMEMADE APPLE PIE - 15
Vanilla ice cream – Apple compote

CRÈME BRÛLÉE - 16
Citrus notes – Blueberry compote

CHEESE CAKE - 15
Raspberry coulis – Seasonal fruit

SORBET TRIO - 15
Seasonal scoop – Marinated seasonal fruit

THE GATE RESTAURANT & BAR

SPARKLING WINES

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CAFÉ DE PARIS Blanc de Blancs Brut (France)	11	55	**CHAMPAGNE CASTELNAU** Brut Reserve (France)	25	135
CHAMPAGNE CASTELNAU Brut Reserve (France)		0.375L 65	**CHAMPAGNE CASTELNAU** Hors Catégorie (France)		285

WHITE WINES

GUILLAUME - CHARDONNAY (FRANCE)
The wine is fresh and has a round finish. Delicious as an aperitif and with light dishes.

🍷 9 🍾 45

ARBOS - PINOT GRIGIO - ORGANIC/VEGAN (ITALY)
A soft, fresh and subtly fruity wine. Excellent with light fish dishes, poultry, and pasta with cream sauce.

🍷 10 🍾 50

LENOTTI COLLE DEI TIGLI - GARGANEGA/CORTESE (ITALY)
Light and fruity with a hint of honey. A great match for fish, white meat, salads, and light pasta dishes.

🍷 10 🍾 50

AIMÉ BOUCHER - LA BOTTIÈRE - TOURAINE SAUVIGNON BLANC (FRANCE)
Fresh with a full flavor. Pairs well with fish, shellfish, and crustaceans, and especially with mussels.

🍷 12 🍾 60

M. CHAPOUTIER - BELLERUCHE - BLANC (FRANCE)
Complex and very elegant. It pairs especially well with fish, shellfish, salads and white meat.

🍷 12 🍾 60

MADAM WISDOM - CHARDONNAY (USA)
With its balance of ripe fruit, gentle spices, and a fresh finish, this wine pairs well with a wide variety of dishes.

🍾 60

M. CHAPOUTIER - DOMAINE DES GRANGES DE MIRABEL - VIOGNIER (FRANCE)
On the palate, roundness and freshness come together. Excellent with starters, salads, and Asian cuisine.

🍾 80

CRAGGY RANGE TE MUNA - SAUVIGNON BLANC (NEW ZEALAND)
Complex, with tropical fruit and mineral freshness. Delightful with shellfish and soft goat cheese.

🍾 100

AIMÉ BOUCHER - LA BOTTIÈRE - POUILLY-FUMÉ (FRANCE)
Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.

🍾 110

EDOUARD DELAUNAY - SEPTEMBRE BOURGOGNE BLANC (FRANCE)
Ripe fruit, fine acidity, and subtle oak. Great with fish, poultry, and vegetarian dishes.

🍾 120

VIBERTI - COLLI TORTONESI - TIMORASSO (ITALY)
Lemon and stone fruit notes with a fresh, mineral finish. Perfect with seafood and creamy cheeses.

🍾 140

RED WINES

GUILLAUME - MERLOT (FRANCE)
Fresh and fruity with a soft, round finish. Versatile pairing for salads, poultry, pork, lamb, and creamy cheeses.

9 | 45

L'IMPOSSIBLE - CABERNET SAUVIGNON (FRANCE)
A very ripe, spicy Cabernet Sauvignon with smooth tannins, pleasant and well-balanced. The wine has

10 | 50

COUVEYS - PINOT NOIR (FRANCE)
Fruity, elegant, and well-balanced. Pairs well with meat, game, pasta, cheese, and smoked or grilled salmon.

11 | 55

CRUZ DEL CASTILLO - RIOJA TINTO - CRIANZA (SPAIN)
Ripe red fruit with a soft, smooth finish. Ideal with red meat, pork, chicken dishes, and strong cheeses.

14 | 70

MASSERIA ALTEMURA - SASSEO - PRIMITIVO (ITALY)
Generous body with aromas of ripe plums, red fruit, and spices. Excellent with lamb and hearty dishes.

16 | 80

MISTER WISDOM - CABERNET SAUVIGNON (USA)
Full and powerful, pairing perfectly with red meat, game, and cheese. A great companion for any occasion.

70

PIEDRA NEGRA - MALBEC RESERVE - BIO (ARGENTINA)
Complex and structured with mild tannins and a long finish. Excellent with rib-eye, seafood pizza, and pasta.

80

JULIO BASTOS - DONA MARIA AMANTIS - RESERVA (PORTUGAL)
Elegant, rich, and spicy with a silky-tannin finish. Perfect with red meat, spicy dishes, game dishes.

90

LOMOND - ROCKPOOL PINOTAGE (SOUTH AFRICA)
Fresh, full, and dry in taste. Perfect with shellfish, seafood dishes, and goat's milk white-rind cheeses.

120

CHÂTEAU ROC DE CANDALE - SAINT-EMILION GRAND CRU (FRANCE)
Harmonious tannins, subtle spice, and elegant finish. Pairs beautifully with red meat, game dishes, and aged cheeses.

130

CRAGGY RANGE - GIMBLETT GRAVELS VINEYARD SYRAH (NEW ZEALAND)
Intense flavour with notes of plum, fine acidity, and soft tannins. A delicious match for game dishes.

150

ROSÉ WINES

GUILLAUME - GRENACHE ROSÉ (FRANCE)
A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish.

9 | 45

FIGUIÈRES - PRÉMIER ROSÉ (FRANCE)
Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour.

90

THE GATE RESTAURANT & BAR

TREASURE WINES

Discover a curated selection of rare and exceptional wines, sourced from the world's finest vineyards. With a wide and diverse range, there's always a hidden gem waiting to be uncovered. Our team is happy to help you find the perfect pairing.

WHITE WINES

CHATEAU MARIS, BRAMA
(LANGUEDOC-ROUSSILLON, FRANCE)
Fresh bouquet with impressions of tropical fruit, honeysuckle, lemon peel and almonds. Tangy palate with elegant structure.

185

M. CHAPOUTIER, CONDRIEU "INVITARE"
(RHÔNE, FRANCE)
Deep gold in colour with green reflexes, exotic fruit, acacia flowers & a smoky touch, full and balanced with grand elegance.

215

CLÉMENTIN DE PAPE CLÉMENT BLANC
(BORDEAUX, FRANCE)
Elegant with bright acids, attractive purity of fruit and a long, aromatic finish.

365

EDOUARD DELAUNAY, MEURSAULT
(BOURGOGNE, FRANCE)
Inviting bouquet of stone fruits, citrus and freshly baked bread.

425

RED WINES

LENOTTI, AMARONE DELLA VALPOLICELLA DOCG
CLASSICO (VENETO, ITALY)
Dry and velvety, scents of vanilla, toast and wood. Powerful and full-bodied, nicely rounded.

165

M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE
"LA BERNARDINE" ROUGE (RHÔNE, FRANCE)
Both complex and subtle; blackcurrants and plums with roasted coffee and cinnamon, cherries and morels, ripe tannins.

185

VIBERTI, BAROLO BUON PADRE (PIEMONTE, ITALY)
Elegant, satiny and seamless, attractive purity of fruit and a long, aromatic finish.

215

CHÂTEAU TALBOT ROUGE, SAINT-JULIEN
4E GRAND CRU CLASSÉ (BORDEAUX, FRANCE)
Elegant and soft with lovely, silky tannins and a long, ripe fruitand berry aftertaste.

400

THE GATE RESTAURANT & BAR

DRAUGHT BEERS

	0.25L	0.50L
HEINEKEN	6.95	11.75

SEASONAL DRAUGHT BEERS

BRAND IPA - 7.95 / 13.50

Brand India Pale Ale (7%) was the winning beer of the Brewery Contest 2014. The beer is characterized by a fruity and citrusy character. Aromatic with a soft hoppy bitterness.

AFFLIGEM BLOND - 7.95 / 13.50

Affligem is an official abbey beer and is available as blond, double, triple and fresh blond. The beers are brewed with refermentation in the bottle. There are also two seasonal beers: Noël and Patersvat. Affligem Blond is a golden blond top-fermented beer with an alcohol percentage of 6.8% and a density of 15.5° Plato.

TEXELS SKUUMKOPPE - 7.95 / 13.50

Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley.
This specialty beer is packed with flavor with hints of caramel and apricot, with a creamy and slightly sweet aftertaste. Texels Skuumkoppe is a beer to suit every season.

BOTTLED BEERS 0.25L

HEINEKEN MALT 0.0%	6.00	**LOWLANDER WIT 3.5%**	9.50
AFFLIGEM BLOND 0.0%	8.00	**'T IJ - ZATTE**	9.50
AMSTEL RADLER 2%	6.50	**DUVEL 8,5%**	9.50
GOUDEN BROOD BEER	8.00	**LA CHOUFFE 8%**	9.50

HOT BEVERAGES

LUNGO	5.50	**CAPPUCCINO**	6.20
LATTE MACCHIATO	6.40	**ESPRESSO**	5.30
ESPRESSO DOPPIO	6.40	**ESPRESSO MACCHIATO**	6.00
RISTRETTO	5.30	**DECAFFEINATED**	5.60
HOT CHOCOLATE	6.10	**TEA**	5.50
MINT TEA	6.20	**GINGER TEA**	6.20

SOFT DRINKS

	0.25L	0.75L
SPA WATER		
Still / Sparkling	5.75	10.25

SOFT DRINKS

A selection of soft drinks 6.00

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Fanta Cassis, Fuze Tea Green, Fuze Tea Sparkling, Fuze Tea Mango Chamomile, Royal Bliss Bitter Lemon, Royal Bliss Ginger Ale, Royal Bliss Ginger Beer, Royal Bliss Tonic Water, Royal Bliss Pink Grapefruit

JUICES

Fresh Orange Juice 6.95

Pineapple, Tomato, Cranberry or Apple Juice 5.95