



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

MIXED BREAD With homemade spreads		7
OYSTERS		
- Classic	each	3.8
- Gratinated with parmesan, lemon, and herb crumble	each	4.5
ORIENTAL SALMON TARTARE With avocado cream, trout roe, and crispy nori sheets		12
SUSHI Daily sushi special	DAY PRICE	
TUNA TATAKI Marinated tuna with basil, coriander, pesto, and dill cream on a bed of wakame		15
BURRATA Italian burrata with fresh pear, crunchy pecans, Serrano ham, and honey (Also available as a vegetarian option)	✓	12
CARPACCIO House-cut beef carpaccio with sun-dried tomatoes, pine nuts, parmesan, truffle mayo, and arugula		11
VITELLO TONNATO Veal roast beef with tuna mayo on tortilla chips, parmesan, smoked paprika cream, and arugula		11
VEAL TARTARE With confit shallot, poached quail egg, and garlic crostin		14.5
TOM KHA KAI SOEP With spring onion, bean sprouts, and shrimp		6.5
DIMSUM Filled with a variety of ingredients including vegetables, meat, fish, and rice		13
BAO BUN VEGA Pulled mushroom with pickled onion, mustard cream, and red pepper	✓	10.5
DUMPLING WRAPS CRISPY CHICKEN Homemade crispy chicken, served with dumpling wraps, julienne-cut leek and bell pepper, soy sauce, and wasabi dip		10.2
CRISPY RICE WITH SALMON Crispy fried sushi rice with Japanese sesame dressing, avocado cream, smoked salmon, and bacon bits		10.5

MENU

ORIENTAL GYOZA

Gyoza filled with oriental vegetables on a bed of wakame, topped with crispy onion, sriracha mayo, garlic dressing, sesame seeds, and spring onion



11

TRUFFLE RISOTTO

Homemade with parmesan crisp, grilled vegetables, and arugula



10.5

PASTA FRUITS DE MER

Italian pasta with seafood, roasted bell pepper, Parmesan cheese, smoked garlic, and arugula.

11.5

BEEF TATAKI

Thinly sliced beef tenderloin with wakame, nacho crumble, homemade ketjap, and mustard mayonaise

15.5

GRILLED VEAL ENTRECÔTE

With confit vegetables, parsnip cream, potato chips, and sesame

15.5

ORIENTAL PORK BELLY

Slow-cooked sous vide for 12 hours, served with tarragon dauphine, grilled green asparagus, and Amsterdam onions

12

BAVETTE

With chimichurri and potato-parsnip gratin

14.5

SCALLOPS

Pan-seared scallops with veal risotto, crispy ham, and pea cream

2 pcs.

15

GAMBAS AGLIO E OLIO

Stir-fried shrimp with garlic oil and dipping bread

4 pcs.

13

FISH OF THE SEASON

Changing dish

DAY PRICE

SEABASS CEVICHE

Raw seabass with carrot and fennel in a homemade fish broth

12

SIDES

PER 2 PERSONS

FANCY FRIES

With parmesan cheese and truffle mayonnaise

6

SWEET POTATO FRIES

6

FRESH SALAD

3

DESSERTS

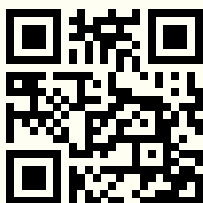
SPOOM With homemade lemon sorbet and Schlumberger White ICE <i>TIP: Also delicious as a palate cleanser between courses!</i>	8
CITRUS TRIO Yuzu tart, mini orange crème brûlée, and lemon sorbet	11.5
MANGO PEPPER CAKE With a crispy citrus base and orange ice cream	11
LIMONCELLO TIRAMISÚ Homemade tiramisu with limoncello	9.5
TASTING SELECTION Let our chefs surprise you	14
CHEESE PLATTER Four varieties of cheese with balsamic, fig jam, and raisin bread <i>+ Fonseca Ruby Port €5,5</i>	14.5

DESSERT WINE

TORRES FLORALIS MOSCATEL ORO DESSERTWIJN <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.	5.8
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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.