



# Allergenen menu

pin only

vooraf

|                                                                                   |                                                                  |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------|
| Christophe-desembrood met Tarragona-olijfolie & dukkah – 6.8 – <i>g, n, p, se</i> | Huisgemaakte nacho's met guacamole – 5.5 – <i>g, k, pa, u, z</i> |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------|

veganistisch

| koud                                                                                                          | warm                                                                                                                                   |
|---------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Drunken silken tofu in Koreaanse peperteriyaki – 8.5<br><i>g, k, pa, se, so, u</i>                            | Chiang mai stijl Massaman curry met aardappel, shiitake, pompoen, cashewnoten en gefrituurde mihoen – 9.8 – <i>k, pa, se, so, u, z</i> |
| Pani Puri gevuld met jackfruit, panang curry en een kokos- pindacrunch – 7.2<br><i>g, k, pa, p, se, so, u</i> | Geroosterde bloemkool in teriyaki met een sesam-taugésalade en pittige cashew – 8.3 – <i>g, n, se, so, mo</i>                          |
|                                                                                                               | Gefrituurde gyoza met tonkatsusaus op ingelegde oosterse komkommer – 8.8<br><i>g, k, s, se, so, u, z</i>                               |

vegetarisch

| koud                                                                                                                                                          | warm                                                                                                                                                  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| Burrata met peperonata van twee soorten geroosterde paprika met 12 jaar oude balsamico, "nduja" en <u>pane carasau</u> * – 12.5<br><i>k, *g, me, pa, u, z</i> | Patatas bravas met pittige aioli brava uit Andalusië – 8 – <i>e, k, mo, pa me</i>                                                                     |
| Crème brulée van zachte geitenkaas van De Meibloem met <u>noten-bierbrood</u> * en een compote van lychees en framboos – 9.5<br><i>e, *g, me, n, *zw</i>      | Plantbased smashburgers met unagi, knoflooksaus en een zure bom op briochebroodjes – 12.5<br><i>e, g, k, me, mo, se, so, u, z</i>                     |
|                                                                                                                                                               | Oesterzwam geprek met sambal peteh. Gebaseerd op Ayam Geprek: Indonesische krokante kip van de Vrouw met de Baard 9.8 – <i>g, k, pa, se, so, u, z</i> |
|                                                                                                                                                               | Hartige taart van prei en ui gegratineerd met truffelkaas van Noord-Hollandse buffel – 9.6<br><i>e, g, k, me, u</i>                                   |
|                                                                                                                                                               | Pompoen ammaretti ravioli met pompoenolie en rucola – 11.5<br><i>e, g, me, n, s</i>                                                                   |
|                                                                                                                                                               | Gnocchi met Oudwijker Fiore; Nederlandse Taleggio, met spinazie, enkel een saus van Nouilly Prat vermouthe – 10.5<br><i>e, g, me, k, u, z, zw</i>     |

vis / vlees

| koud                                                                                                                                                  | warm                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| Tataki van yellowfin tonijn* met edamame, <u>wakame</u> *, <u>Tomasu sojasaus</u> * en <u>tempura-wasabichips</u> * 12.9 – <i>e, *g, l, se, so, v</i> | Saté van kippendijen met echte pindasaus en knoflookpopcorn – 14.8<br><i>k, p, pa, se, so, u, z</i>                    |
| Zeebaars* ceviche met habanero, mango en tequilla met een <u>tortilla chip</u> met avocado-chipotlecrème – 11.8 – <i>g, *g, pa, s, so, u, v, zw</i>   | Brisket BBQ stijl met pommes dauphinois en <u>jus de veau</u> * – 12.5<br><i>k, me – *k, s, so, u, z</i>               |
|                                                                                                                                                       | Softshell-taco met gefrituurde gamba, frisse mangosalsa en pico de gallo – 12.8 – <i>e, g, k, me, mo, pa, s, sc, u</i> |
|                                                                                                                                                       | Vitello tonnato met kalfssucade, tonijnsaus uit de oven en Italiaanse gekonfijte tomaten – 12.8 – <i>e, mo, v, z</i>   |
| *wij zijn aangesloten bij Vis&Seizoen; alle vis is ASC- of MSC-gecertificeerd                                                                         |                                                                                                                        |

desserts

|                                                                                                                 |                                                                                                                            |                                                                                                                                          |                                                                                                                                                            |
|-----------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Affogato van huisgemaakt gianduja-ijs overgoten met espresso   <b>vegan</b> – 5.5<br><i>n, so</i>               | Tiramisu met savoirdi en vin santo – 8.5 – <i>e, g, me, z, zw</i>                                                          | Pornstar Martini panna cotta met een schuim van Passoa en met passievrucht – 9.5 – <i>e, me, zw</i>                                      | Dubaireep; chocoladereep met pistache- en kadayifvulling – 5.5<br><i>g, me, n, se</i>                                                                      |
| Aziatische trifle van spekkoeke met sereh-gember chocolademousse en lychees   <b>vegan</b> – 8.3 – <i>g, so</i> | Cabrales viegas umbras D.O.P.: Spaanse blauwadrekaas met noten-brood en bosvruchtenconfituur – .9.3<br><i>g, me, n, pa</i> | Tolhuistuintje voor twee personen; chocoladebloempotjes gevuld met semifreddo van pistache en eetbare aarde – 14.5 – <i>g, me, n, so</i> | Koffie met klein zoet; Koffie naar keuze met een cannoli met vanille-ricotta villing, tom kha kubus en een klassieke madeleine – 9.3<br><i>e, g, me, n</i> |

## allergenen

|           |                                               |
|-----------|-----------------------------------------------|
| <b>e</b>  | ei                                            |
| <b>g</b>  | gluten                                        |
| <b>*g</b> | glutenvrij mogelijk                           |
| <b>k</b>  | knoflook                                      |
| <b>l</b>  | lupine                                        |
| <b>me</b> | melk / lactose                                |
| <b>mo</b> | mosterd                                       |
| <b>n</b>  | noten                                         |
| <b>p</b>  | pinda                                         |
| <b>pa</b> | paprika                                       |
| <b>s</b>  | selderij                                      |
| <b>sc</b> | schaaldieren                                  |
| <b>se</b> | sesam                                         |
| <b>so</b> | soja                                          |
| <b>u</b>  | ui                                            |
| <b>v</b>  | vis                                           |
| <b>w</b>  | weekdieren                                    |
| <b>z</b>  | zwaveldioxide / sulfiet                       |
| <b>zw</b> | deze gerechten mag iemand die zwanger is niet |

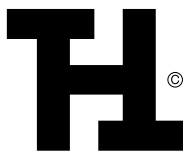
Deze allergenenkaart

toont de gerechten zonder aanpassingen. Eventuele wijzigingen, om gerechten allergeen vrij te maken, zijn in overleg mogelijk.

Ook met overige allergiën kan, in overleg met de keuken, rekening gehouden worden.

Vraag de bediening voor advies.

het woekert in  
XNO TOLHUISTUIN



# English allergens menu

pin only

## appetizer

Christophe sourdough bread with Tarragona olive oil and dukkah – 6.8 – **g, n, p, se**    Homemade nachos with guacamole – 5.5 – **g, k, pa, u, z**

## vegan

| cold                                                                                                          |                                                                                                                                                      |
|---------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Drunken silken tofu in Korean pepper teriyaki – 8.5 – <b>g, k, pa, se, so, u</b>                              | Rice paper spring roll with "tuna", pak choi, bean sprouts, takuan and rice noodles served with a teriyaki sauce – 8.8 – <b>*g, k, pa, se, so, u</b> |
| Pani puri filled with jackfruit, panang curry and coconut peanut crunch – 7.2 – <b>g, k, pa, p, se, so, u</b> |                                                                                                                                                      |

| warm                                                                                                                 |                                                                                                                                          |
|----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| Chiang Mai stijl Massaman curry with potato shiitake, pumpkin, cashews and fried rice noodles – 9.8 – <b>k, n, u</b> | Surinam pom made from tayer-turnip with piccalilli sambal and sweet and sour cauliflour – 9.3 <b>k, mo, pa, s, u, z</b>                  |
| Roasted cauliflower teriyaki with a spicy cashew and sesame and bean sprout salad – 8.3 – <b>g, n, se, so, mo</b>    | Authentic Rajma dahl with kidney beans and coriander – 8.3 <b>k, mo, pa, se, u, z</b>                                                    |
| Fried gyoza with tonkatsu sauce on pickled cucumber – 8.8 <b>g, k, s, se, so, u, z</b>                               | Tostada with pulled oyster mushroom and portobello with lukewarm sweet potato cream and chipotle mayonnaise – 9.8 <b>k, pa, so, u, z</b> |

## vegetarian

| cold                                                                                                                                                        |                                                                                                                             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| Burrata with peperonata made from two types of roasted peppers with 12-year-old balsamic, "nduja" and <u>pane carasau</u> * – 12.5 – <b>*g, k, pa, u, z</b> | Celeriac carpaccio with black garlic lacquer, parsnip cream, lime spray and hazelnut crunch – 7.9 <b>e, k, me, n, se, z</b> |
| Crème brûlée made from soft goatcheese with <u>nut and beer bread</u> * and a compote made from lychee and raspberry – 9.5 – <b>e, *g, me, n, zw</b>        | Miso hummus with black crispy rice, wasabi nut crunch and homemade naan bread – 8.8 – <b>g, me, se, so (vegan possible)</b> |

| warm                                                                                                                                                         |                                                                                                                                             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| <u>Patatas bravas</u> * with spicy aioli brava from Andalusia – 8 – <b>e, *g, k, mo, pa me</b>                                                               | Savory tart with leek and onion, gratinated with North Holland buffalo truffle cheese – 9.6 <b>e, g, k, me, u</b>                           |
| Plant-based smashburger with garlic sauce, unagi and pickles on a brioche bun – 12.5 – <b>e, g, k, me, mo, se, so, u, z</b>                                  | Pumpkin amaretti ravioli with pumpkin oil and rocket – 11.5 <b>e, g, me, n, s</b>                                                           |
| Oyster mushroom geprek with sambal peteh. <i>Based on Ayam Geprek: Indonesian crispy chicken from the Bearded lady</i> – 9.8 – <b>g, k, pa, se, so, u, z</b> | Gnocchi with Oudwijker Fiore; Dutch Taleggio, with a sauce made from Nouilly Prat, spinach and fennel – 10.5 – <b>e, g, k, me, u, zw, z</b> |

## fish / meat

| cold                                                                                                                                             |                                                                                                                                                               |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Yellowfin tuna tataki with edamame, <u>wakame</u> *, <u>Tomasu soy sauce</u> * and <u>tempura wasabi chips</u> – 12.9 <b>e, *g, l, se, so, v</b> | Prosciutto di Parma with a truffle burrata cream, tangerine compote and roasted hazelnuts on an <u>Italian pepper cracker</u> * – 10.5 – <b>*g, me, n, pa</b> |
| Sea bass ceviche with habanero, mango and tequila with a <u>tortilla chip</u> with avocado chipotle cream – 11.3 <b>*g, pa, s, so, u, v, zw</b>  | Venison and chicken liver pâté with cognac, cranberry, truffle, hazelnut and sage with quince compote – 10.9 <b>e, g, k, me, n, z, zw</b>                     |
| * we are members of Vis & Seizoen; all of our fish is ASC- or MSC-certified                                                                      |                                                                                                                                                               |

| warm                                                                                                             |                                                                                                                            |
|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| Satay of chicken thighs with real peanut sauce and garlic popcorn – 14.8 <b>k, p, pa, se, so, u, z</b>           | Spicy Korean fried cod* with cucumber pickles and gochujang sauce – 10 – <b>g, k, pa, se, so, v</b>                        |
| Brisket BBQ style with pommes dauphinois and jus de veau – 12.5 <b>k, me – *k, s, so, u, z</b>                   | Peking duck with <u>hoisin</u> , " <u>pepper-djam</u> "* and a sesame cracker – 11.8 <b>*g, k, pa, sc, se, so, u, w, z</b> |
| Soft shell taco with fried prawn, mango salsa and pico de gallo – 12.8 <b>e, g, k, me, mo, pa, s, sc, u</b>      | Flammkuchen with tuna, truffle salsa, piri piri and gruyere cheese – 10.5 – <b>g, pa, me, v, u, z</b>                      |
| Vitello tonnato of veal rump, tuna sauce from the oven with Italian stuffed tomatoes – 12.8 – <b>e, mo, v, z</b> |                                                                                                                            |

## desserts

|                                                                                                                      |                                                                                                                     |
|----------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| Homemade Italian gianduja affogato with espresso   <b>vegan</b> – 5.5 <b>n, so</b>                                   | Tiramisu with savoiardi and vino santo – 8.5 – <b>e, g, me, z, zw</b>                                               |
| Asian trifle with thousand layer cake, sereh-ginger chocolatemousse and lychees   <b>vegan</b> – 8.3 – <b>g,, so</b> | Cabrales viegas umbras D.O.P.: Spanish blue cheese with nut bread and a mixed berry jam– .9.3 – <b>g, me, n, pa</b> |

|                                                                                                                            |                                                                                                                                           |
|----------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| Porn star martini panna cotta with Passoã and passion fruit foam – 9.5 – <b>e, me, zw</b>                                  | Dubai bar; chocolate bar with pistachio- and kadayif filling – 5.5 <b>g, me, n, se</b>                                                    |
| Tiny THT garden for two. Chocolate flowerpots filled with pistachio semi-freddo and edible soil – 14.5 <b>g, me, n, so</b> | Coffee and small sweets; Coffee of choice with a vanilla ricotta cannolo, tom kha cube and a classic madeleine – 9.3 – <b>e, g, me, n</b> |

- e** egg
- g** gluten
- \*g** glutenfree option available
- k** garlic
- l** lupine
- me** milk / lactose
- mo** mustard
- n** nuts
- p** peanut
- pa** paprika
- s** celery
- sc** shellfish
- se** sesame
- so** soy
- u** onion
- v** fish
- w** mollusks
- z** sulfur dioxide / silfite
- zw** not recommended when you are pregnant

This menu shows the dishes without adjustments. Changes on most dishes can be made to accomodate your allergies.

We can also accomodate other allergies.

Please consult the waiting staff for advice.

het woekert in  
XNO TOLHUISTUIN