

DESSERTS 9.5

Ron's 'surprise egg'
Ron's surprise dessert

Chocolate pie
with passionfruit and orange blossom sorbet

Millefeuille
with strawberry, creme suisse and basil

RON'S ICE CREAM DREAM

For 2 people

Only for true ice cream lovers!
A bucket full of fresh ice cream with different toppings on the side.

26

CHEESES

Cheese from Van Tricht

Platter of 3 cheeses 10

Platter of 6 cheeses 16

Choice of:
Camembert Calvados, Cyriel,
Lucifero, Le petit diable,
Torta de Oveja, Salers fermier

WELCOME

In restaurant Lof, the centuries old building from Baron Olivier de Reylof, constructed in Louis XIV style. Once rendezvous for the city's poets and philosophers. Today we write culinary tales here. Head chef of Lof, Jasper Maatman and his team, together with the famous Dutch Michelin star chef, Ron Blaauw are proud to present this menu.

BEST OF RON & LOF

6-course menu
To order per table

Gravlax
Gravlax of salmon with horseradish and wild garlic

Beef tailpiece
Carpaccio of beef tailpiece with anchovy cream and lavas oil

Langoustine
BBQ langoustine with bisque and fennel

Lamb
Ravioli of lamb navarin, feta, watermelon and ras el hanout spice mix

Spare ribs
'Lof's boneless spare ribs' with fried spring onions and homemade sambal

Ron's 'surprise egg'
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For information about allergens please ask your host.
Prices in euros. Taxes included.

DISHES 16

Foie gras

Rouleau of foie gras with cherries and pistachio +2.5

Gravlax

Gravlax of salmon with horseradish and wild garlic

Beef tailpiece

Carpaccio of beef tailpiece with anchovy cream and lavas oil

Smoked eel

Smoked eel with brioche and egg salad +2.5

Burrata

Whole burrata with tomato compote, strawberries and Piment d'Espelette

Trofie pasta

Soft chicken egg with trofie, chorizo and Parmesan cheese

Scallop

'Cheesecake' of scallop with zucchini and vadouvan +2.5

Langoustine

BBQ langoustine with bisque and fennel

Veal brains

Poached veal brains with kimchi and homemade sambal dressing

Lamb

Ravioli of lamb navarin, feta, watermelon and ras el hanout spice mix

Spare ribs

'Lof's boneless spare ribs' with fried spring onions and homemade sambal

Pan fried foie gras

Pan fried foie gras with beetroot, Waldorf salad and oriental gravy

SIDES

Fries 5

with tarragon mayonnaise

Broccoli 8

with pecans and ponzu butter

Salade verte 8

with goat cheese and poached egg

Cauliflower 8

Ron's classic cauliflower with brown butter and Pierre Robert cheese

Mushrooms 13

with Jerusalem artichokes

SPECIALS

Dishes for 2 people

Caviar

Black Pearl caviar with garnish

10 grams 45

30 grams 125

50 grams 175

Turbot 47

BBQ turbot served with beurre rouge and fries

Sole 85

BBQ sole served with beurre noisette and fries

Beef Wellington 73

Beef tenderloin with Parma ham and morel gravy

DRY-AGED RIB STEAKS

Rib Steak Holstein 78

After a long search we've found the perfect rib steak.

With a diet of corn and barley: an absolute winner.

Dry-aged for 3 to 4 weeks.

Rib Steak USA Black Angus 98

New York City's finest - a very tasty and juicy steak.

Same supplier as Peter Luger NYC.

Dry-aged for 3 weeks.

* Served with bone marrow, fries and bearnaise sauce.