

## DESSERTS 9.5

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

### Tarte tatin

Tarte tatin of apple with ice cream of tonka bean caramel sauce

### Parfait

Parfait of baileys, with mango and roasted hazelnut

## 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

### Smoked Eel

Fresh potato salad, foam of sour herring en fried buckwheat

### Steak Tartare

Steak tartare with a dressing of bone marrow and parsley

### King Crab

King crab with a cream of egg, smoked red peppers and hollandaise with bisque

### Sweetbread

Poached sweetbread with kimchi and sambal dressing

### Spare Ribs

"LOF's boneless spare ribs" with a fresh carrot salad and sambal

### Ron's 'surprise egg'

Ron's surprise dessert

71

For information about allergens please ask your host.  
Prices in euros. Taxes included.

## DISHES 16

### Foie Gras

Cream of Foie gras with apple syrup and curry +2.5

### Gravlax

Gravlax of salmon with horseradish and lovage

### Steak Tartare

Steak tartare with a dressing of bone marrow and parsley

### Smoked Eel

Fresh potato salad, foam of sour herring en fried buckwheat +2.5

### Scallop

Tartare of scallop with foam of old Bruges +2.5

### Brill

Baked brill fillet with eggplant and a gravy of buttermilk and sage

### Red mullet

Red mullet crispy fried with beurre blanc and capers

### King Crab

King crab with a cream of egg, smoked red peppers and hollandaise with bisque

### Sweetbread

Poached sweetbread with kimchi and sambai dressing +2.5

### Quail

Quail with brioche, cream of chicken liver and confit of red onion

### Spare Ribs

"LOF's boneless spare ribs" with fresh salad of carrot and sambal

### Pan fried foie gras

Pan fried foie gras with beetroot, Waldorf salad and oriental gravy + 2.5

## SIDES

### Fries 5

with tarragon mayonnaise

### Salade verte 8

with goat cheese and poached egg

### Mushrooms 13

with Jerusalem artichokes

### Broccoli 8

with pecans and ponzu butter

### Cauliflower 8

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

## SPECIALS

Dishes for 2 people

### Caviar

Black Pearl caviar with garnish

10 grams 45

30 grams 125

50 grams 175

### Turbot 47

Grilled turbot served with beurre rouge and fries

### Sole 89

Grilled 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 95

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.