

# DE MARK

## A THOUGHTFUL APPROACH

At De Mark, the seasons lead, and vegetables often take center stage. We cook with what is fresh and nearby from local farms, our gardens, and producers who share our respect for the land. Every ingredient is a conscious choice, selected for its quality and origin. Wines and drinks follow the same thinking: from thoughtful European producers.

We use woodfire to grill, smoke, and slow cook. We ferment and pickle to preserve. The result? Unpretentious dishes created from local ingredients that simply taste good.

We compost scraps, cut waste, and don't just reduce impact, we rethink it. We generate our own electricity, recycle water, are fully gasless and Green Globe Certified, to name a few.

De Mark is craft, curiosity, and care. No secret sauce, just honest food, relaxed hospitality, and respect.

B I T E S	Geulhemmer Grottenham 'Geulhemmer' aged ham	14
	Kaas van Kef Cheese from Kef	21
	3 of 6 Zeeuwse Creuse oesters – rode wijnazijn – sjalotten 3 or 6 "Zeeuwse" Creuse oysters – red wine vinegar – shallots	18   34
	Wit en roodlof - paddestoelen truffel crème - gerookte amandelen White and red chicory – mushroom truffle cream – smoked almonds	10
	Getoaste brioche - paté van noten en paddenstoelen - koffie - compote van pruimen * Toasted brioche - paté of nuts and mushrooms - coffee - compote of prunes *	8
<i>*Includes 2 pieces of brioche</i>		
M E N U	Lunch - 3   4   5 gangen menu - 3   4   5 course menu	65   80   95
	Dinner - 4   5   6 gangen menu - 4   5   6 course menu	80   95   105
	4 gangen groen chef's menu 🌿 - 4 courses green chef's menu 🌿	80
S T A R T E R S	Tartaar van gekonfijte Hollandse trostomaten, vers geroosterd zuurdesem van Nederlands graan met knoflook en zeezout 🌿 Tartare made of confit Dutch vine tomatoes, freshly roasted sourdough made from local grains, with garlic and sea salt 🌿	21
	Witte asperges van de barbecue, krokant ei en Geulhemmer Grottenham White asparagus from the barbecue, crispy egg and 'Geulhemmer' aged ham	
	Rauwe zeebaars met shiso blad, mierikswortel ijs en verse kruiden Raw sea bass with shiso leaf, horseradish ice cream and fresh herbs	



Recommendations, preferences or allergies? Please let us know.  
Card only.

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IN BETWEEN	<p>Gevulde morilles met duxelles, gnocchi, oude geitenkaas uit het Amsterdamse Bos, daslookpesto en saus van daslook 🌿 Stuffed morels with mushroom duxelles, gnocchi, aged goat's cheese from the Amsterdamse Bos, wild garlic pesto and a wild garlic sauce 🌿</p> <p>Gebakken Noordzeecoquille, ingelegde ui en sjalot XO Seared North Sea scallop, pickled onion and shallot XO</p> <p>Zacht gegaarde varkenswang, langoustine van de BBQ, bisque van langoustine, knolselderij en miso Slow-cooked pork cheek, BBQ langoustine, langoustine bisque, celeriac and miso</p>	25
MAIN	<p>“Beet au poivre” met uiencompote, marloeskes en groene pepersaus 🌿 “Beet au poivre” with onion compote, marloeskes, and green pepper sauce 🌿 belly, and venison jus</p> <p>Kabeljauw uit de Noordzee met ingelegde zeevenkel, salade van venkel en Pernod saus Cod from the North Sea with pickled sea fennel, fennel salad, and Pernod sauce</p> <p>Parelhoen gegaard op karkas, gezouten citroen, witte asperge, morilles en jus van zwarte peper en dragon Guinea fowl cooked on the bone, preserved lemon, white asparagus, morels and black pepper tarragon jus</p>	39
SIDES	<p>Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise</p> <p>Kropsla met kruiden vinaigrette Butterhead lettuce with herb vinaigrette</p>	7
CHEESE	<p>Hervekaas, suikerbrood, honing-tijmijs en misokaramel Herve cheese, sugar bread, honey thyme ice cream and miso caramel</p>	15
DESSERT	<p>Cake van pastinaak met pastinaakijs en bergamot 🌿 Parsnip cake with parsnip ice cream and bergamot 🌿</p> <p>Cremeux van pure chocolade, geroosterde aardpeer ijs, koffie vinaigrette Dark chocolate crèmeux with roasted Jerusalem artichoke ice cream and coffee vinaigrette</p>	15