

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 grotten ham Geulhemmer Cave-Aged Ham	14
	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 * <i>*Includes 2 pieces of brioche</i>	8
M E N U	3 4 5 gangen menu - 3 4 5 course menu	65 80 95
	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 tomaten, 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
	Zwarte wintertruffel, verschillende bereidingen van schorseneren, Olde Remeker kaas en carbonara saus met zwarte peper Black winter truffle, various preparations of salsify, Olde Remeker cheese, and carbonara sauce with black pepper	
	Zeeuwse platte oester gepocheerd in champagne, prei beurre Blanc, gesmoorde prei, en as van prei “Zeeuwse” flat oyster poached in Champagne, leek beurre blanc, braised leek, and leek ash	
	Ravioli gevuld met langoustine uit de Noordzee, duxelles van bospaddenstoelen en saus gemaakt van kokkels en basilicum (<i>supplement 5,-</i>) Ravioli filled with North Sea langoustine, mushroom duxelles, and a cockle-basil sauce (<i>supplement 5,-</i>)	



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

MA I N

Gevulde morilles met duxelles, gnocchi, oude geitenkaas uit het Amsterdamse Bos, daslookpesto en saus van daslook  39

Stuffed morels with mushroom duxelles, gnocchi, aged goat's cheese from the Amsterdamse Bos, wild garlic pesto and a wild garlic sauce 

“Beet au poivre” met uiencompote, marloeskes en groene pepersaus 

“Beet au poivre” with onion compote, marloeskes, and green pepper sauce 

Gebrande Snoekbaars uit het Markermeer met ingelegde zeevenkel, salade van venkel en Pernod saus

Seared pikeperch from the Markermeer with pickled samphire, fennel salad, and Pernod sauce

Gegrilde zeetong met kokkels uit de Waddenzee, soffrito en citroen van de BBQ (*supplement 30,-*)

Grilled sole with cockles from the Waddenzee, soffrito, and lemon from the BBQ (*supplement 30, -*)

Herten rug filet met spruitjes, ui, zolderspek en herten jus*

Venison loin fillet with Brussels sprouts, onion, cured pork belly, and venison jus*

Anjou duif gegaard met five spice, geroosterde pompoen, zaden en pitten en gerookte duiven jus (*supplement 6,-*)

Anjou pigeon cooked with five spice, roasted pumpkin, seeds and kernels, and smoked pigeon jus (*supplement 6, -*)

**Be advised that in game the kiss of buckshot might remain*

S I D E S

Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise 7

Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise

Kropsla met kruiden vinaigrette

Butterhead lettuce with herb vinaigrette

D E S S E R T

Gieser Wildeman peer met saffraan en vanille, sabayon van huisgemaakte poire Williams likeur en sorbet van witte wijn  15

Gieser Wildeman pear with saffron and vanilla, sabayon with homemade poire Williams liqueur, and white-wine sorbet 

Cremeux van pure chocolade, geroosterde aardpeer ijs, koffie vinaigrette

Dark chocolate crèmeux with roasted Jerusalem artichoke ice cream and coffee vinaigrette

Tarte tatin van Nederlandse witlof, honing tijm ijs en belperknolle kaas

Chicory tarte tatin with honey-thyme ice cream and Belper Knolle cheese

Kaas van Kef

Cheese from Kef