

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
	Bacalaomousseline met kaviaar – 5 gram Salt cod mousseline with caviar – 5 grams	21
	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 Hollandse tomaten, vers geroosterd zuurdesem van Nederlands graan met knoflook en zeezout 🍴 Tartare made of Dutch tomatoes, freshly roasted sourdough made from local grains, with garlic and sea salt 🍴	21
	Asetra kaviaar, groene asperge, zacht gegaard ei en kruiden uit eigen tuin Asetra caviar, green asparagus, soft-boiled egg, and herbs from our garden	
	Dutch Yellowtail, tomaten bouillon met jalapeño, koriander, tuinbonen van de bbq Dutch Yellowtail, tomato broth with jalapeño, coriander, BBQ broad beans.	



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

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IN BETWEEN	Capelletti gevuld met ricotta, bonen en gezouten citroen, gebrande citroen en doperwten  Capelletti filled with ricotta, beans and preserved lemon, roasted lemon and peas. 	25
	Saucijs van inktvis en chorizo, harissa en groene paprika Squid and chorizo sausage, harissa, and green bell pepper	
	Zacht gegaarde varkenswang, langoustine van de BBQ, bisque van langoustine, knolselderij en miso Slow-cooked pork cheek, BBQ langoustine, langoustine bisque, celeriac and miso	
MAIN	“Beet au poivre” met uiencompote, marloeskes en groene pepersaus  “Beet au poivre” with onion compote, marloeskes, and green pepper sauce 	39
	Gebrande Noordzeekabeljauw met zeewierboter, zeewier beurre blanc en brandade van Opperdoezer Ronde Flame-seared North Sea cod with seaweed butter, seaweed beurre blanc and Opperdoezer Ronde brandade	
	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	
SIDES	Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise	7
	Eikenblad sla, polderparmezaan, lavas en croutons Oakleaf lettuce, polder parmesan, lovage, and croutons	
CHEESE	Hervekaas, suikerbrood, honing-tijmijs en misokaramel Herve cheese, sugar bread, honey thyme ice cream and miso caramel	15
DESSERT	Hollandse pruimen met Sabayon van geitenkaas en tijm Dutch plums with goat cheese Sabayon and thyme	15
	Pannacotta van schapenyoghurt, rabarbercompote en rabarber-rozensorbet  Sheep’s yoghurt panna cotta with rhubarb compote and rhubarb rose sorbet 	