

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
	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 hamachi van de bbq, gefermenteerde paprika, visfumet en gezouten dragon BBQ Dutch Yellowtail hamachi, fermented peppers, fish fumet and salted tarragon	



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

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IN BETWEEN	Huisgemaakte tagliolini met Parmezaanse kaas, sherry, cantharellen en gebrande citroen Homemade tagliolini with Parmesan cheese, sherry, chanterelles, and charred lemon 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	25
MAIN	Bloemkool gebakken in de beurre noisette met ajo blanco, gerookte amandelen, kappertjes en olijven  Cauliflower cooked in beurre noisette with ajo blanco, smoked almonds, capers and olives  Gebrande Noordzee kabeljauw met mosselen, bleekselderij, prei en vadouvan Seared North Sea cod with mussels, celery, leek, and vadouvan Hollandse entrecote met hazelnoten, Taggiasca-olijven, basilicum, artisjok en jus van rund Dutch entrecôte with hazelnuts, Taggiasca olives, basil, artichoke and beef jus	39
SIDES	Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise Eikenblad sla, polderparmezaan, lavas en croutons Oakleaf lettuce, polder parmesan, lovage, and croutons	7
CHEESE	Vijg van de bbq, lange peper caramel, vijgenblad mastic roomijs en grutte grize Fig from the bbq, long pepper caramel, fig leaf and mastic ice cream with grutte grize	15
DESSERT	Gemarineerde kersen met meringue van tonkabonen, kersen sorbet en lavendel Marinated cherries with tonka bean meringue, cherry sorbet, and lavender Baba met Hollandse aardbeien, timut peper, Amsterdamse gin en Durgerdams melk ijs Baba with Dutch strawberries, timut pepper, Amsterdam gin, and Durgerdam milk ice cream	15