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.

BITES

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

**Includes 2 pieces of brioche*

MENU

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

STARTERS

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
Ui, beenmerg van de BBQ, mosterd en saus van gekonfijte look Onion with bone marrow and mustard from the BBQ, confit garlic sauce	
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	Ravioli gevuld met blauwe kaas crème, bramen, gedroogde biet en hazelnoot Ravioli filled with blue cheese cream, blackberries, dried beetroot, and hazelnut	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	Bloemkool gebakken in de beurre noissette met ajo blanco, gerookte amandelen, kappertjes en olijven Cauliflower cooked in beurre noisette with ajo blanco, smoked almonds, capers and olives	39
	Gekonfijte zeeduivel met bos paddestoelen, beurre blanc van gezouten citroen en duxcelle van paddestoelen Monkfish confit with wild mushrooms, salted lemon beurre blanc and mushroom duxelles	
	Hollandse entrecote met hazelnoten, Taggiasca-olijven, basilicum, artisjok en jus van rund Dutch entrecôte with hazelnuts, Taggiasca olives, basil, artichoke and beef jus	
	Wilde eend van de BBQ, gezouten sinaasappel, geroosterde rode biet en tardivo Wild duck from the BBQ, salted orange, roasted beetroot and tardivo	
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	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	Ganache, ijs, en praline van pompoen met korianderzaad en mandarijn Ganache, ice cream, and praline from pumpkin with coriander seed and mandarin	15
	“Dame blanche” roomijs van knolselderij, chocolade cremeux, en saus van pure chocolade met knolselderij “Dame blanche” celeriac ice cream, chocolate cremeux, and dark chocolate sauce with celeriac	

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