

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, 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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I N B E T W E E N	Capelletti gevuld met ricotta, bonen en gezouten citroen, gebrande citroen en doperwten 	25
	Capelletti filled with ricotta, beans and preserved lemon, roasted lemon and peas. 	
	Saucijs van inktvis en chorizo, harissa en groene paprika Squid and chorizo sausage, harissa, and green bell pepper	
M A I N	Zacht gegaarde varkenswang, langoustine van de BBQ, bisque van langoustine, knolselderij en miso Slow-cooked pork cheek, BBQ langoustine, langoustine bisque, celeriac and miso	39
	“Beet au poivre” met uiencompote, marloeskes en groene pepersaus 	
	“Beet au poivre” with onion compote, marloeskes, and green pepper sauce 	
S I D E S	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	7
	Hollandse entrecote met hazelnoten, Taggiasca-olijven, basilicum, artisjok en jus van rund Dutch entrecôte with hazelnuts, Taggiasca olives, basil, artichoke and beef jus	
	Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise	
C H E E S E	Eikenblad sla, polderparmezaan, lavas en croutons Oakleaf lettuce, polder parmesan, lovage, and croutons	15
	Hervekaas, suikerbrood, honing-tijmijs en misokaramel Herve cheese, sugar bread, honey thyme ice cream and miso caramel	
	Baba met Hollandse aardbeien, timut peper, Amsterdam dry gin en Durgerdams melk ijs Baba with Dutch strawberries, timut pepper, Amsterdam dry gin, and Durgerdam milk ice cream	