

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	Dungesneden Tessinger plaatham van Buitengewone Varkens Finely sliced Tessinger cured ham from "Buitengewone Varkens"	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	6
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
	Hollandse knolselderij van de BBQ, met Rinse appelstroop en hollandaise met gember Glazed Dutch celeriac from the BBQ, with "Rinse" apple syrup and ginger hollandaise	
	Geroosterde prei van eigen bodem, gevuld met Zeeuwse oester, crème van oester en look vinaigrette Roasted, locally grown leek, filled with Zeeuwse oyster, oyster cream, and garlic vinaigrette.	
	Ravioli gevuld met langoustine uit de Noordzee, duxelles van Cepes en saus gemaakt van kokkels en basilicum (<i>supplement 5,-</i>) Ravioli filled with North Sea langoustine, ceps duxelles, and a cockle-basil sauce (<i>supplement 5,-</i>)	



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

MAIN

Eekhoortjesbrood van de BBQ met knolselderij, harissa en komijn hollandaise 
BBQ roasted porcini mushroom and celeriac with harissa, puffed quinoa, and cumin hollandaise 

39

“Beet au poivre” met uiencompote, marloeskes en groene pepersaus 
“Beet au poivre” with onion compote, marloeskes, and green pepper sauce 

Gebrande Noordzee kabeljauw met geroosterde schorseneren, zeewierboter en Vine Jaune saus met zolderspek uit Overijssel
Torched North Sea cod with roasted salsify, seaweed butter, and Vin Jaune sauce with cured ‘Zolderspek’ from Overijssel

Gegrilde Noordzee zeetong met kokkels uit de Waddenzee, soffrito en citroen van de BBQ (*supplement 30,-*)
Grilled North Sea sole with cockles from the Waddenzee, soffrito, and lemon from the BBQ (*supplement 30, -*)

Op het karkas gegaarde fazant, zolderspek, gekonfijte zuurkool, saus van zuurkool en fazant, huisgemaakte bloedworst*
Pheasant cooked on the bone, ‘Zolderspek’, confit sauerkraut, sauerkraut–pheasant jus, homemade blood sausage*

Hollandse wilde eend met rode kool en shiso blad, gemarineerde bramen en cantharellen*
Dutch wild duck with red cabbage and shiso leaf, marinated blackberries and chanterelles*

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

SIDES

Friet gemaakt van Zeeuwse Agria aardappels met huisgemaakte mayonaise
Fries made from Zeeuwse Agria potatoes, with homemade mayonnaise

7

Kropsla met kruiden vinaigrette
Butterhead lettuce with herb vinaigrette

DESSERT

Huisgemaakte advocaat met koffie, frambozen sorbet en verveine olie 
Homemade “advocaat” with coffee, raspberry sorbet, and verbena oil 

15

Merengue, gevuld met compote van gebarbecuede blauwe bessen, sorbet van blauwe bessen, en ganache van witte chocolade en laurier
Meringue, filled with barbecued blueberry compote, blueberry sorbet, and white chocolate and bay leaf ganache

Ingelegde Limburgse kersen met broodpudding van croissant en sorbet van kersen
Preserved Limburg cherries with cherry sorbet and bread pudding made from croissant

Kaas van Kef
Cheese from Kef