

Lunch

From 11:00 AM to 4:00 PM

FOCACCIA Choice of white or whole wheat

Steak sandwich Pan-fried beef steak pan de cristal caramelised onion cheddar truffle mayonnaise	18
Eggs Benedict Poached egg smoked salmon brioche Hollandaise sauce avocado	17
Homemade tuna salad Tuna red onion parsley apple fresh herbs creamy dressing	12
Vitello tonnato Thinly sliced veal tuna mayonnaise crispy capers salad	13
Caprese  Pesto tomato mozzarella rocket olive oil	12
Carpaccio Sliced beef tenderloin rocket pine nuts Parmesan tomato choice of truffle or pesto	13
Tuna melt Tuna salad cheddar cheese pimientos fresh herbs oven-baked	12
Pata Negra Pata Negra 100% Ibérico stracciatella almonds tomato rocket	15
Artisanal croquettes (2 pieces) Choice of: vegetable  or beef	11
Warm meat Ham braised onion herb mayo pickles fried egg	13
Dutch ‘uitsmijter’ (fried eggs) Choice of: Ham cheese Ham cheese and bacon	10 11
‘Uitsmijter’ Tavino (fried eggs) Fried onion bell pepper chorizo Parmesan fresh herbs	12
12-uurtje Choice of: Pomodoro soup salad beef croquette carpaccio sandwich Pomodoro soup salad vegetable croquette Caprese sandwich 	15
Toasted XL sandwich Choice of: Ham cheese Chorizo bell pepper onion cheese	8 9
Brie deluxe Gratinated from the oven hazelnut pistachio honey fig	14
Carpaccio wrap Soft wrap sliced beef tenderloin rocket mayo pine nuts Parmesan choice of truffle or pesto	12

Spanish wrap 11
Soft wrap | crispy chicken thigh | cheese | chorizo | aioli

Salmon wrap 12
Artisanal smoked salmon | red onion | dill sauce | sweet & sour

SALAD Served with bread and butter

Goat cheese  16
Warm goat cheese | marinated in honey sauce | hazelnut | dry-aged beetroot

Dry-aged beet  14
Dry-aged beet | grilled vegetables | roasted nuts | balsamic

Crispy Caesar 16
Crispy fried chicken | smoked bacon | boiled egg | cheese | Caesar dressing

Fish 19
Smoked salmon | tuna salad | prawns | oriental dressing

Carpaccio 16
Sliced beef tenderloin | truffle or pesto | roasted pine nuts | Parmesan cheese | rocket | tomato

Vitello tonnato 16
Thinly sliced veal | tuna mayonnaise | capers | salad | tomato

DESSERTS

Dessert of the week 12
Changing homemade dessert

Sebastian’s secret 11
Caramelised cheesecake | warm chocolate sauce | vanilla ice cream

Red kiss 11
Crispy meringue | yoghurt ice cream | red fruit | vanilla | ruby chocolate

Chocoloco 12
Chocolate tasting | cookie | ice cream

Tropical sorbet 11
Lime | raspberry | mango | fruits

Coffee with friandises 11
Coffee of your choice with delicious sweet treats from our pastry chef

 vegetarian or available as a vegetarian option

Tavino
GASTROBAR

MENU

Serve good food,
create great times!

Menu

From 12:00 PM to 10:00 PM

KICK-OFF

Kick-offbox Focaccia salsa butter aioli smoked almonds brioche Pata Negra garnish	19,5
Focaccia Tavino Smoked almonds Pata Negra 100% Ibérico 40 g aioli salsa butter	14,5
Focaccia  Salsa butter aioli	8,5
Garlic bread  Pan de Cristal garlic olive oil herbs	7
Oysters – Classic preparation Red wine vinegar shallot lemon – À la Tavino Gratinated with butter sauce tempura herbs	2 pcs 8 6 pcs 23 2 pcs 9 6 pcs 26
Plateau Tavino small dishes <i>(from 2 persons, price per person)</i> Combination of warm and cold small dishes, selected by the chef.	24,5
Plateau Tavino main dishes <i>(from 2 persons, price per person)</i> Combination of side and main dishes, selected by the chef.	34,5

SMALL DISHES To start or to share

Pata Negra 100% Ibérico Ibérico ham 80 g smoked almonds	16,5
Carpaccio Sliced beef tenderloin truffle mayonnaise or pesto roasted pine nuts Parmesan cheese rocket tomato	14
Tuna carpaccio on crispy base Thinly sliced tuna crispy base wasabi mayo lime gel fried capers	17
Vitello tonnato Thinly sliced veal tuna mayonnaise capers salad tomato	14
Gratinated artichoke  Slow-cooked artichoke heart Parmesan cheese olive oil	12
Steak tartare Tender steak classic tartare sauce garnish toast	14
Mozzarella  Buffalo mozzarella tomato salad green pesto olive oil rocket	12
Smoked beef tenderloin Thinly sliced tenderloin mango salsa tomato garlic caviar	14

Peeled prawns Fried prawns garlic pimientos de padrón	15
Patatas bravas  Spanish fried potatoes spicy aioli fresh herbs	8
Ibérico spring rolls Homemade spring rolls Pata Negra 100% Ibérico cabbage egg vegetables	12
Serrano croquettes Crispy croquettes with Spanish Serrano ham aioli	11
Loaded ravioli  Ravioli filled with soft cheese and spinach rocket Parmesan olive oil <i>With prawns + 6</i>	12
Tavino marinated chicken skewers 2 pieces marinated chicken skewers lemon pepper naan bread yoghurt dip	12
Tavino mini burgers 2 pieces beef burgers tomato salsa Parmesan cheese sauce lettuce brioche	15
Boneless ribs Crispy boneless spare ribs BBQ glaze herb mayo	15
Garlic mushrooms  Chestnut mushrooms garlic shallot fresh herbs	12
Calamari Tender fried squid rings aioli green herbs	13
Albondigas Braised beef meatballs tomato bell pepper	14
Meat tasting Tenderloin vitello Pata Negra ribbeling (rib meat)	18
Beef tataki TIP! Seared entrecote soy spring onion oriental spices Japanese mayonnaise	15
Salmon tartare “tataki style” Wasabi crumble green apple ponzu avocado	16
Fries with rendan TIP! Indonesian family recipe braised beef	11,5
Snert 2.0 Pork belly vegetable garnish peas herb cream rye cracker	12
Scallops TIP! Fried in butter celeriac winter vegetables truffle jus	18
Crispy avocado Crispy fried herb aioli	12
Low and slow TIP! Duo of slow-cooked pork belly and boneless ribs BBQ glaze coleslaw	16
Pomodori soup  Pomodori tomatoes Italian herbs beef served with bread	9

MAIN DISHES Served with matching garnishes and fries

Dry-aged entrecote Aged entrecote 250 g	31
Steak “Italian Style” TIP! Tender grain-fed grilled steak 200 g Parmesan cheese pine nuts salsa butter pesto truffle rocket	29
Grill steak Tender grain-fed grilled steak 200 g	28
Steak & stew Beef steak changing stew	26
Duck breast fillet Sous-vide cooked balsamic jus crunch	28
Sea bream Pan-seared sea bream fillet butter sauce lemon	25
Salmon Pan-seared salmon fillet Italian butter sauce	24
Parmigiana di melanzane Gratinated from the oven aubergine tomato basil mozzarella	20
Pasta del mare Fresh garlic extra virgin olive oil chilli juicy prawns	22
Truffle pasta  Fresh truffle cream sauce Parmesan cheese mushrooms rocket	22
Pasta pesto pistachio TIP!  Burrata pesto pistachio grilled bell pepper rocket	24
Fresh fries  Served with mayonnaise. Choice of: mayo or truffle mayo.	5
Loaded fries  Served with truffle mayonnaise Parmesan chives	7,5
Green salad  Fresh seasonal salad with homemade dressing	6
Goat cheese salad  Warm goat cheese marinated in honey sauce hazelnut dry-aged beetroot	8
Crispy Caesar salad Crispy fried chicken smoked bacon boiled egg cheese Caesar dressing	10
Grilled vegetables  Various colourful and flavourful grilled seasonal vegetables yoghurt dip balsamic	10
Sweet potato fries  Crispy fried sweet potato fries truffle mayo	6
Pimientos de padrón  Green grilled peppers prepared Spanish style sea salt olive oil	8

 *vegetarisch of vegetarisch te bestellen*

Wines

SPARKLING WINES

	Glass	Bottle	Magnum
Cava Mas Bigas Brut (Catalonia, Spain) Soft apple citrus	6	30	-
Cava Maria Rigol Ordi Rosat Reserva Brut Nature (Catalonia, Spain) Roses strawberries berries	9	45	-
Chandon Garden Spritz (Argentina) Orange floral refreshing	9	45	-
Moët & Chandon Ice Impérial (Champagne, France) Tropical fruit red berries refreshing	17,5	95	190
Veuve Clicquot Brut ‘Yellow Label’ (Champagne, France) Stone fruit brioche complex	-	95	-
Veuve Clicquot Rosé (Champagne, France) Refreshing cherries raspberries	20	100	-
Moët N.I.R. Dry Rosé (Champagne, France) Ripe red fruits sweet spices fresh mint	-	115	230
Ruinart Blanc de Blancs (Champagne, France) Citrus nectarine delicate	-	130	-
Dom Pérignon White Luminous (Champagne, France) Mint apricots citrus	-	299	-

WHITE WINES

	Glass	Bottle
Torcanto Verdejo (Castilla y León, Spain) Apple citrus pineapple	5,5	27,5
Gregoris Pinot Grigio delle Venezie (Veneto, Italy) Refined floral elegant	6	30
Les Favedes Chardonnay Réserve (Languedoc, France) Full peach oaked	6,5	32,5
Rías Baixas Albariño Granbazán ‘Etiqueta Verde’ (Rías Baixas, Spain) Green apple citrus tropical fruit	-	39
Vermentino di Gallura ‘Petrizza’ (Sardinia, Italy) Floral full elegant	-	45
Kendall Jackson Vintner’s Reserve (California, United States) Tropical fruit oaked full	-	50
Sancerre Blanc Domaine Jean-Paul Balland (Loire, France) White fruit citrus mineral	-	58
Chablis Premier Cru ‘Beauroy’ (Burgundy, France) White fruit powerful mineral	-	69

ROSÉ WIJNEN

	Glass	Bottle
La Nuit d’Étang Rosé (Rhône, France) Fresh red fruit juicy	6	30
AIX (Provence, France) Red fruit juicy floral	9	45
Whispering Angel (Provence, France) Fresh spicy red fruit	10	49

RED WINES

	Glass	Bottle
Los Condes Tempranillo (Catalonia, Spain) Red fruit oaked structure	6	30
Leyda Pinot Noir (Leyda Valley, Chile) Strawberry cherry spicy	6	30
Passo del Sud ‘Appassimento’ (Puglia, Italy) Plum ripe fruit velvety	6,5	32,5
Château des Tourelles, Lalande-de-Pomerol (Bordeaux, France) Bay leaf earthy oak	-	40
Rijk’s Pinotage ‘Touch’ (Tulbagh, South Africa) Plum oak elegant	-	42
Valpolicella Classico Superiore Ripasso ‘Marogne’ (Veneto, Italy) Violet cherry rich	-	45
Rioja Reserva Muga (Rioja, Spain) Candied fruit cedar complex	-	60
Seghesio Zinfandel Sonoma County (California, United States) Black fruit concentrated currants	-	75

DESSERT WINES

	Glass	Bottle
Kopke Fine Tawny (Douro, Portugal) Stewed red fruit figs full-bodied	8,5	-
Kopke Fine Ruby (Douro, Portugal) Young juicy intense fruity	8,5	-
Romate Pedro-Ximénez (Jerez, Spain) Raisins chocolate coffee nuts	8,5	-
Moscato d’Asti ‘Bricco Riella’ (Piedmont, Italy) Sweet peach sparkling	6	30

Tavino
GASTROBAR

DRINKS
—
SNACKS

Serve good food,
create great times!

Drinks

HOT DRINKS

Coffee	3,2	Chai latte	5
Espresso	3,2		
Double espresso	4,2	Special coffees	
Cappuccino*	3,5	Irish coffee	8,5
Flat white*	4,5	Spanish coffee	8,5
Coffee latte*	3,5	Italian coffee	8,5
Latte macchiato*	4	French coffee	8,5
Tea	3,2		
Fresh mint tea	4	Iced coffee	
Ginger tea with orange	4	Iced coffee	4,5
Hot chocolate (with cream + 0,8)	3,5	Iced latte	5
Caramel latte macchiato	5	Caramel iced latte	5,2

* Oat milk instead of regular milk +0.5 | extra shot +0.8 | whipped cream 0.8

PASTRIES

Apple pie	4,9	Brownie	4,9
-----------	-----	---------	-----

SOFTDRINKS

Cola / Zero	3,3	San Pellegrino	
Fanta Cassis	3,3	Acqua Minerale 0,25 cl	3,2
Fanta Orange Zero	3,3	Acqua Panna 0,25 cl	3,2
Sprite Zero	3,3	San Pellegrino	
Rivella	3,3	Acqua Minerale 0,75 cl	6,5
Lipton Ice Sparkling / Green	3,5	Acqua Panna 0,75 cl	6,5
Fever-Tree Tonic	3,9	Red Bull	4,9
Fever-Tree Ginger Ale	3,9	Chocomel	3,2
Fever-Tree Ginger Beer	3,9	Fristi	3,2
Fever-Tree Sicilian Lemonade	3,9		

FRUIT JUICES

Schulp apple juice	4	Fresh orange juice (small / large)	4 6
--------------------	---	------------------------------------	-------

BEERS

On tap		Grolsch 45cl beugel	5,9
Peroni Nastro Azzurro 0,25 cl	3,5	Liefmans	5,5
Peroni Nastro Azzurro 0,5 cl	6,8	Desperados	5,9
Grolsch Weizen	5,5		
Grolsch Herfstbok	5,5	Viper Hard Iced Tea	
Grolsch Zomerzon	5,2	Mango / Green	5,5
Grimbergen Blond	5,5	Bucket Viper Hard Iced Tea	
Ondersteboven Hangende Harry IPA	5,2	(6 pieces, Mango / Green)	32
Bottles		Non-alcoholic / low-alcohol	
Grimbergen Dubbel	5,5	Peroni Nastro Azzurro 0.0	3,5
Grimbergen Tripel	5,6	Grolsch Weizen 0.0	4,5
Changing beer selection	-	Grolsch Radler 0.0	3,5
Grolsch Radler	3,5	Vrijwit 0.5	5,5

WHISKEY*

Jameson	6	Glenmorangie	9
Jack Daniel's	6	Hibiki Harmony	17
Oban	8	* Rotating whiskies on carousel	

DISTILLED

Bacardi Carta Blanca Limón		Don Ramón Mezcal	7
Razz Spiced	5,2	Young Grain Genever	4
Ron Cubay Reserva Especial	8	Old Grain Genever	4,5
Absolut Vodka	5,2	Calvados	5
Belvedere Vodka	7	Hennessy VS Cognac	6
Don Ramón Tequila Plata	6	Hennessy XO Cognac	22

LIQUEURS

Tia Maria	5	Amici Limoncello	5,5
Licor 43	5	Frangelico	5
Grand Marnier	5	Kahlúa	5
D.O.M. Bénédictine	5	Passoã	5
Disaronno Amaretto	5	Malibu	5
Drambuie	5	Cointreau	5
Baileys	7	Shot	3,25

COCKTAILS

Pornstar Martini	12	Spicy Mango Margarita	11
Vodka vanilla passion fruit		Tequila Spicy Mango lime egg white	
Piña Colada	11	Moscow Mule	11
White rum coconut cream pineapple		Vodka ginger lime mint	
Strawberry Sex on the Beach	10	Mexican Mule	12
Vodka peach orange		Tequila reposado ginger lime mint	
Passion Sangria	9	Goldenlady	10
Havana 3 triple sec cava passion fruit		Tequila reposado Martini Bianco	
1 litre	45	Cointreau pineapple lime	
Tavino Winter	12	Bloomy Blue	9
Cointreau herbal syrup cinnamon		Blue Marble gin cava elderflower lime	
orange lime egg white			
Espresso Martini	11	VIRGIN COCKTAILS	
Vodka coffee liqueur espresso			
Mojito	11	Tavino 0.0	9
White rum mint lime		Pineapple strawberry passion fruit	
Amaretto Sour	11	Sunny 0.0	9
Amaretto lime juice sugar syrup egg white		Elderflower orange lime	
Negroni	11	Mojito 0.0	9
Campari gin red vermouth		Lime mint	
Dutch Negroni	10	Gin & Tonic 0.0	9
Campari old genever red vermouth		Non-alcoholic gin tonic	

GIN & TONIC'S

Hendrick's Gin & Tonic	12	Aperol Spritz	9,5
Cucumber Fever-Tree Indian Tonic		Aperol cava sparkling water	
		1 litre	45
Bombay Sapphire Gin & Tonic	11	Amici Limoncello Spritz	9,5
Lemon Fever-Tree Indian Tonic		Limoncello cava sparkling water	
		1 litre	45
Bobby's Gin & Tonic	12	Licor 43 spritz	9,5
Orange Fever-Tree Indian Tonic		Licor 43 cava sparkling water	
Nordés Gin & Tonic	12		
Bay leaf Fever-Tree Indian Tonic			
Honey Gin & Tonic	13		
Indian gin honey lime			
Fever-Tree Indian Tonic			

BOTTLE SERVICE

Bacardi 1L	130	Moët & Chandon N.I.R Dry Rosé 0.75L	115
Belvedere Organic Vodka	130	Moët & Chandon N.I.R Dry Rosé 1.5L	230
Don Ramón Plata Platinum Tequila	100	Veuve Clicquot Brut Yellow Label	95
Hennessy V.S.	130	Dom Pérignon White Luminous	299
Moët & Chandon Ice Impérial 0.75L	95	Clase Azul Plata Tequila	250
Moët & Chandon Ice Impérial 1.5L	190	Clase Azul Reposado Tequila	350

Snack Time

Tavino's snack platter	25	Vlammetjes (spicy mini spring rolls)	9,5
A platter with a selection of: toast		8 pieces chili mayo	
cured sausages cheese hams		Dutch bitterballen	10
aioli warm snacks		8 pieces traditional meat	
Olives 🌿	5	ragout bites mustard	
Olives nuts		Crispy chicken thighs	8
Spanish chorizo croquettes	9	6 pieces crispy chicken thighs chili	
8 pieces croquettes with		mayo	
Spanish chorizo spicy aioli		Grilled sausage	9
Nachos Español 🌿	9	250 g oven-baked filled with	
Crispy oven-baked nachos melted		cheddar cheese Texas spices	
cheese chorizo bell pepper			
onion tomato salsa crème fraîche			
Tempura prawns	7		
4 pieces prawns in a crispy			
coating chili mayo			
Cheese sticks	9		
8 pieces chili mayo			