

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	19,5
Focaccia salsa butter aioli smoked almonds brioche Pata Negra garnish	
Focaccia Tavino	14,5
Smoked almonds Pata Negra 100% Ibérico 40 g aioli salsa butter	
Focaccia 	8,5
Salsa butter aioli	
Garlic bread 	7
Pan de Cristal garlic olive oil herbs	
Oysters	
– Classic preparation	2 pcs 8 6 pcs 23
Red wine vinegar shallot lemon	
– À la Tavino	2 pcs 9 6 pcs 26
Gratinated with butter sauce tempura herbs	

Plateau Tavino small dishes (from 2 persons, price per person) 24,5
Combination of warm and cold small dishes, selected by the chef.

Plateau Tavino main dishes (from 2 persons, price per person) 34,5
Combination of side and main dishes, selected by the chef.

SMALL DISHES To start or to share

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

Peeled prawns 15
Fried prawns | garlic | pimientos de padrón

Patatas bravas 
Spanish fried potatoes | spicy aioli | fresh herbs

Ibérico spring rolls 12
Homemade spring rolls | Pata Negra 100% Ibérico | cabbage | egg | vegetables

Serrano croquettes 11
Crispy croquettes with Spanish Serrano ham | aioli

Loaded ravioli 
Ravioli filled with soft cheese and spinach | rocket | Parmesan | olive oil
With prawns + 6

Tavino marinated chicken skewers 12
2 pieces | marinated chicken skewers | lemon pepper | naan bread | yoghurt dip

Tavino mini burgers 15
2 pieces | beef burgers | tomato salsa | Parmesan cheese sauce | lettuce | brioche

Boneless ribs 15
Crispy boneless spare ribs | BBQ glaze | herb mayo

Garlic mushrooms 
Chestnut mushrooms | garlic | shallot | fresh herbs

Calamari 13
Tender fried squid rings | aioli | green herbs

Albondigas 14
Braised beef meatballs | tomato | bell pepper

Meat tasting 18
Tenderloin | vitello | Pata Negra | ribbeling (rib meat)

Beef tataki **TIP!** 15
Seared entrecote | soy | spring onion | oriental spices | Japanese mayonnaise

Salmon tartare “tataki style” 16
Wasabi crumble | green apple | ponzu | avocado

Fries with rendan **TIP!** 11,5
Indonesian family recipe | braised beef

Snert 2.0 12
Pork belly | vegetable garnish | peas | herb cream | rye cracker

Scallops **TIP!** 18
Fried in butter | celeriac | winter vegetables | truffle jus

Crispy avocado 12
Crispy fried | herb aioli

Low and slow **TIP!** 16
Duo of slow-cooked pork belly and boneless ribs | BBQ glaze | coleslaw

Pomodori soup 
Pomodori tomatoes | Italian herbs | beef | served with bread 9

MAIN DISHES Served with matching garnishes and fries

Dry-aged entrecote 31
Aged entrecote | 250 g

Steak “Italian Style” **TIP!** 29
Tender grain-fed grilled steak | 200 g | Parmesan cheese | pine nuts | salsa butter | pesto | truffle | rocket

Grill steak 28
Tender grain-fed grilled steak | 200 g

Steak & stew 26
Beef steak | changing stew

Duck breast fillet 28
Sous-vide cooked | balsamic jus | crunch

Sea bream 25
Pan-seared sea bream fillet | butter sauce | lemon

Salmon 24
Pan-seared salmon fillet | Italian butter sauce

Parmigiana di melanzane 20
Gratinated from the oven | aubergine | tomato | basil | mozzarella

Pasta del mare 22
Fresh garlic | extra virgin olive oil | chilli | juicy prawns

Truffle pasta 
Fresh truffle | cream sauce | Parmesan cheese | mushrooms | rocket 22

Pasta pesto pistachio **TIP!** 
Burrata | pesto | pistachio | grilled bell pepper | rocket 24

SIDE DISHES

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 10
Crispy fried chicken | smoked bacon | boiled egg | cheese | Caesar dressing

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*