

Lunch

From 11:00 AM to 4:00 PM

Tavino Lunch Tower
The Tavino Lunch Tower is a new and unique lunch experience in Gorinchem | a selection of small dishes chosen by the chef | price per person 24,5

FOCACCIA Choice of white or whole wheat

Homemade tuna salad Tuna red onion parsley apple fresh herbs creamy dressing	12
Vitello tonnato Thinly sliced veal tuna mayonnaise crispy capers salad	14
Caprese  Pesto tomato burrata arugula olive oil <i>With Parma ham + 3</i>	12
Carpaccio Sliced beef tenderloin arugula pine nuts Parmesan tomato choice of truffle or pesto	14
Tuna melt Tuna salad cheddar cheese pimientos fresh herbs oven-baked	12
Smoked salmon  Norwegian smoked salmon stracciatella cream cheese red onion arugula mustard dill dressing	15
Artisanal croquettes (2 pieces) Choice of: vegetable  or beef	11
Warm meat Ham braised onion truffle mayonnaise pickles fried egg	14
Dutch ‘uitsmijter’ (fried eggs) Choice of: Ham cheese Ham cheese and bacon	11 12
‘Uitsmijter’ Tavino (fried eggs) Fried onion bell pepper chorizo Parmesan fresh herbs	13
12-uurtje (12 o'clock special) Choice of: Pomodoro soup salad beef croquette carpaccio sandwich Pomodoro soup salad vegetable croquette caprese sandwich 	16
Toasted XL sandwich Choice of: Ham cheese Chorizo cheese onion tomato	9 10
Steak sandwich  Grilled steak caramelized onion cheddar truffle mayonnaise	19
Chicken melt Crispy chicken thigh sriracha mayonnaise cheddar caramelized onion	16

Brie deluxe  Gratinated from the oven hazelnut pistachio honey fig	14
Carpaccio wrap Soft wrap sliced beef tenderloin arugula pine nuts Parmesan choice of truffle or pesto	13
Spanish wrap  Soft wrap crispy chicken cheese chorizo aioli	13
Salmon wrap Artisanal smoked salmon red onion dill sauce sweet & sour	13
Crispy ceasar wrap Crispy fried chicken smoked bacon boiled egg cheese caesar dressing	14
Chicken wrap Crispy chicken mustard-dill mayo cheddar tomato	12
MAIN COURSE SALADS Served with bread and butter	
Goat cheese  Warm goat cheese marinated in honey sauce hazelnut dry-aged beetroot	16
Crispy caesar  Crispy fried chicken smoked bacon boiled egg cheese caesar dressing	17
Fish Smoked salmon tuna salad prawns oriental dressing	19
Carpaccio Sliced beef tenderloin truffle or pesto roasted pine nuts Parmesan cheese arugula tomato	17
Vitello tonnato Thinly sliced veal tuna mayonnaise capers salad tomato	16
DESSERTS	
Sebastian’s secret  Caramelized cheesecake chocolate sauce vanilla ice cream	11
Snickers deluxe Peanut ice cream caramel Breton biscuit chocolate	12
Monchou Creamy MonChou red fruit compote vanilla ice cream Bastogne biscuit	11
Split ice cream Tavino style Orange ice cream vanilla cream Breton biscuit	12
Coffee with friandises Coffee of your choice with delicious sweet treats	11

 *Chef’s Choice | Pim van Heusden*  *Available as vegetarian or can be ordered vegetarian*

Tavino

GASTROBAR

MENU

*Serve good food,
create great times!*

Do you have any dietary requirements or allergies?
Please always inform your host
or hostess. We are happy to help you
choose the right dish.

Menu

From 12:00 PM to 10:00 PM

KICK-OFF

Focaccia Tavino 18-month aged Parma ham aioli herb butter	14
Focaccia  Herb butter aioli	9
Oysters – Classic preparation Red wine vinegar shallot lemon – Oriental style Ponzu dressing shallot	2 pcs 8 6 pcs 23 2 pcs 9 6 pcs 26

SMALL DISHES To start or to share

Parmaham San Daniele 80 g toast 18-month aged Parma ham	11
Carpaccio Sliced beef tenderloin truffle mayonnaise or pesto toasted pine nuts Parmesan cheese arugula tomato	14
Vitello tonnato Thinly sliced veal tuna mayonnaise capers salad tomato	14
Burrata  Stracciatella cream cheese marinated tomato green pesto olive oil arugula	12
Smoked beef tenderloin Thinly sliced beef chimichurri mayonnaise crispy onions herb salad papadum	15
Crispy caesar salad Crispy chicken smoked bacon boiled egg cheese caesar dressing	10
Patatas bravas  Spanish fried potatoes spicy aioli fresh herbs	8
Tuna sashimi on crispy base  Fresh tuna crispy cracker Japanese mayonnaise ponzu sesame	16

Beef tataki Seared entrecôte soy spring onion Asian spices Japanese mayonnaise sesame	15
Salmon tataki  Seared salmon Japanese mayonnaise wasabi cracker teriyaki sesame	15
Crispy brioche San Daniele Parma ham brioche salsa stracciatella cream cheese	9
Serrano croquettes Crispy croquettes with Spanish Serrano ham aioli	12
Chorizo croquettes Crispy croquettes with chorizo aioli	11
Tavino marinated chicken skewers 2 pieces marinated chicken skewers lemon pepper pita yogurt dip	14
Beef skewer  2 pieces of grilled beef tenderloin skewers from the grill 250 grams Oriental glaze crispy onions atjar Japanese mayonnaise	20
Tavino mini burgers 2 pieces beef burger barbecue salsa cheddar cheese lettuce brioche bun	15
Korean style BBQ chicken Crispy chicken thigh sriracha mayonnaise crispy onions Asian BBQ glaze spring onion	13
Boneless ribs Boneless spare ribs BBQ glaze chili mayo crispy onions	15
Peeled prawns Fried prawns garlic toast	15
Calamari Fried squid rings aioli green herbs	13
Fries rendang Indonesian family recipe stewed beef	12
Low and slow  Slow-cooked veal chuck arugula purée mustard jus	14
Pomodori soup  Pomodori tomatoes Italian herbs beef served with bread	9
Goat cheese  Oven-baked nut crumble balsamic tomato salad	9
Taco cups Taco guacamole smoked salmon crème fraîche	14

MAIN DISHES Served with matching garnishes and fries

Steak “Italian style”  Tender grain-fed steak from the grill 200 g Parmesan cheese pine nuts herb butter pesto truffle arugula	29
Grill steak Tender grain-fed steak from the grill 200 g Tavino-style pepper sauce	28
Double grill Duo of grilled steak and chicken skewer Tavino-style pepper sauce	26
Sea bass Skin-on pan-fried sea bass fillet butter sauce lemon	25
Salmon Pan-fried salmon fillet (skin-on) Italian butter sauce	24
Chicken parm Crispy fried chicken thigh tomato sauce mozzarella Parmesan cheese fresh herbs	25
Parmigiana di melanzane  Oven-baked eggplant tomato basil mozzarella	20
Pasta del mare Fresh garlic extra virgin olive oil chili juicy prawns	24
Truffle pasta  Fresh truffle cream sauce Parmesan cheese mushrooms arugula	22
Fresh fries  Served with mayonnaise. Choice of: mayonnaise or truffle mayonnaise.	5
Loaded fries  Served with truffle mayonnaise Parmesan chives	8
Green salad  Fresh seasonal salad with homemade dressing	6
Sweet potato fries  Crispy fried sweet potato fries truffle mayonnaise	6

 Chef's Choice | Pim van Heusden  Available as vegetarian or can be ordered vegetarian