



ENGLISH MENU

APPETIZERS

'Twents' Bread (vega) | with herb butter, garlic sauce, and Curry mayonnaise

Carpaccio of Black Angus Ribeye | basil mayonnaise, sunflower seeds, Parmesan cheese, cherry tomatoes, and arugula

Gravad Lax | marinated salmon - piccalilli mayonnaise and arugula

Steak tartare | classic preparation - capers, pickles, onion, quail egg, and truffle mayonnaise - with toasted brioche bread

Vegan scallop (vegan) | made with king oyster mushroom - with caramelized endive, saffron mayonnaise, and vanilla oil

Brewery tasting | small portion of Mushroom Dordogne, smoked carpaccio ribeye and 'gravad lax'

Gyoza with chicken | Japanese dumplings - with chicken, cabbage, corn, and teriyaki sauce

Sizzling prawns | prawns gratinated in crispy chili oil and herb butter, with bread

Pulled Pork Taco | with honey-sriracha sauce, sesame seeds, and spicy sprouts

Crispy chicken wings | with 'nduja mayonnaise dip

Chili cheese nachos (vega) | with Cheddar cheese sauce, tomato salsa, jalapeño peppers, guacamole, and sour cream

Mushroom Dordogne (vega) | mushrooms fried in Twents beer batter served with smoked garlic sauce

Smoked mushroom soup (vega)



MAIN COURSES

BLACK ANGUS SPECIALTIES

Dry-aged T-Bone (400 grams) | grilled on the bone

Dry-aged Tomahawk (900 grams) | grilled on the bone. Served with chimichurri, pepper sauce, and grilled corn

Beef Entrecôte (250 grams)

Beef Ribeye (300 grams)

Duo of beef | beef steak and slow-cooked Flat Iron steak in “Twents Bok”

All our steaks are grilled medium. If you prefer it differently, please inform our staff

ALL-TIME FAVORITE

BBQ mixed plate | with pulled pork, Beef steak, smokey spareribs, ‘Honing Tripel’ sausage and chicken wing. Served with pickles and BBQ sauce

PORK

Spareribs - Low & Slow

Pork steak skewer | Indonesian style - with Atjar, Krupuk, and peanut sauce

BURGERS

Truffle Beef Burger | with bacon, cheese, truffle mayonnaise, and a fried onion ring

Pulled Pork Burger | low & slow cooked, tomato, onion, BBQ sauce and a fried onion ring

Chicken Burger | grilled chicken, tomato, onion, chipotle sauce and a fried onion ring

Vegan avocado burger (vegan) | with onion and tomato salsa

FISH

Salmon fillet

Sea Bass | marinated in chimichurri

Our main courses (except salads) are served with a salad and fries.

To avoid food waste, we serve smaller portions of salad and fries, but you can reorder for free.



VEGGIE & SALADS

'*Vega pan*' (*vega*) | with potatoes, green asparagus, cherry tomatoes, and Parmesan cheese

Vegan stew (*vegan*) | with naan bread

Caesar salad | romaine lettuce, egg, Parmesan cheese, smoked chicken, and garlic croutons

Prawn salad | mixed salad, sweet and sour onions, cherry tomatoes, prawns cooked in garlic oil, and garlic croutons

BBQ-SKEWERS

As sharing bites to start or delicious with the main course

Sticky chicken | chicken thigh and BBQ sauce

Beef tips | beef tenderloin tips in 'rojo mojo' (Spanish spicy salsa)

Pork Belly | marinated in hoisin and miso

SHARING DINER

Gravad lax | pulled pork taco | smokey mushroom soup

Spareribs | chickenwings | BBQ-skewer beef tips | sea bass

Mango cheesecake | churros

SAUCES & MORE

Chimichurri

Pepper sauce

White wine sauce

Herb butter

Grilled corn

Onion rings

Portion of fries

Truffle fries | with Parmesan cheese and truffle mayonnaise



DESSERTS

Chocolate pie | chocolate cake with a liquid chocolate center and vanilla ice cream

Dubai chocolate mousse | chocolate mousse with pistachio cream and pistachio ice cream

Crème Brûlée | made of limoncello with lemon ice cream

Mango Cheesecake | with mango chutney and vanilla ice cream

'Fruity pie' | tartlet base filled with blackberry curd and a "Crème Catalana bitterball."

Churros | with hot chocolate sauce and coconut ice cream

Dame Blanche | Vanilla ice cream with warm chocolate sauce

KIDS MENU

Black Angus burger

Pulled pork burger

Spareribs

Steak

Mini frikandel with fries

Chicken nuggets with fries

Kids icecream with a surprise

All kids' dishes are served with fries and mayonnaise.