GASTROBAR

SANTÉ

VLISSINGEN

MENU

LUNCH & DINNER



LUNCH
12:00 - 16:00

You're also welcome to order from our dinner menu.

SANDWICHES & CO

SANTÉ CLUB
Schiacciata bread | smoked chicken breast | crispy bacon | lettuce | tomato | vadouvan mayonnaise | 14.50

PUMPKIN SANDWICH
Schiacciata bread | warm roasted pumpkin | whipped ricotta | sage pesto | rocket | 12.50

MACKEREL SANDWICH
Schiacciata bread | smoked mackerel | mustard and dill dressing | crisp apple | horseradish cream | 14.50

FRIED EGGS
Dark bread from Zeeland | three fried eggs from Zeeland | cheese | ham | crispy bacon | green salad | 13.50

ZEELAND CROQUETTES

BEEF CROQUETTES
Dark bread from Zeeland | two beef croquettes | mustard | 13.50

SHRIMP CROQUETTES
Dark bread from Zeeland | two shrimp croquettes | remoulade sauce | fried parsley | 16.50

CHEESE CROQUETTES
Dark bread from Zeeland | two cheese croquettes | mustard | 14.50

SNACKS
12:00 - 21:00

MIXED DUTCH SNACKS
Mini beef and veal croquettes | crispy cheese bites | noodle fritters | crispy chicken | mini Dutch meat sausages | mustard | mayonnaise | 12 pieces | 15.50

BEEF BITTERBALLEN
Traditional Dutch beef ragout bites from De Ambachterie in Zeeland | mustard | 8 pieces | 12

CHEESE STICKS
Crispy mature cheese sticks | sweet chilli sauce | 8 pieces | 12

SHRIMP CROQUETTES
Mini shrimp croquettes | homemade remoulade sauce | fried parsley | 4 pieces | 14.50

NACHOS
Tortilla chips | cheddar | tomato | jalapeños | chive crème fraîche | guacamole | spring onion
Small portion (serves 2) | 9.50
Large portion (serves 4) | 15.50

OLIVES
Marinated green and black olives | pitted | 6

ARANCINI
Homemade arancini filled with tomato risotto and Parmesan cheese | aioli | 3 pieces | 7.50

ZEELAND OYSTERS
Raw oysters from Zeeland | each | 3.30
Raw oysters from Zeeland | 6pcs | 18.50

KIDS' MENU

FOR CHILDREN AGED 10 AND UNDER

FOR THE LITTLE ONES

HAM AND CHEESE TOASTIE

White bread | ham | cheese | ketchup | available until 17:00 | 5.50

SPAGHETTI BOLOGNESE

Spaghetti | Bolognese sauce | 9.50
Add grated cheese | +1.50

FRIES WITH A SNACK

Fries | choice of snack | mayonnaise or ketchup | cucumber sticks | 8.50
Choose from:
Frikandel (Dutch meat sausage)
Croquette
4 chicken nuggets

KIDS' FISH & CHIPS

A smaller portion of our fish & chips. Crispy-coated cod | fries | remoulade sauce | mayonnaise | cucumber sticks | 12.50

+ APPLE SAUCE

A small pot of apple sauce | 1.50

KIDS' DESSERT

VANILLA ICE CREAM & SMARTIES

Two scoops of vanilla ice cream | whipped cream | Smarties | 4.50

OLA TREASURE CHEST

Chocolate and vanilla ice cream | surprise | 3.50

THREE-COURSE DINNER FOR €39.50

Choose any starter, main course and dessert from our menu and create your own three-course dinner with our fresh, seasonal dishes.

Prefer fewer courses? All dishes are also available individually.

Enjoy the very best our kitchen has to offer!

Supplements apply to selected dishes.



WE HOPE YOU ENJOY YOUR VISIT TO OUR GASTROBAR.

LOVE,

Annika & Helene

STARTERS

Individual starters | 13.50
All starters are served with baguette and homemade herb butter.

ZEELAND OYSTERS
Four oysters from the Oosterschelde | two served plain | two with green apple pearls, champagne vinaigrette and dill oil

CARPACCIO
Beef carpaccio | Parmesan cheese | truffle mayonnaise | rocket | parsnip crisps | hazelnuts

POACHED PEAR & GORGONZOLA
Winter salad | poached pear | Gorgonzola | toasted walnuts | honey and balsamic dressing

SANTÉ FISH SOUP
Homemade fish soup with a selection of fish and mussels

CHIOGGIA BEETROOT & GOAT'S CHEESE
Chioggia beetroot carpaccio | goat's cheese cream | orange | pomegranate seeds | rocket | hazelnut oil

WINTER ROOT VEGETABLE SOUP
Homemade creamy soup of celeriac, parsnip and Jerusalem artichoke | crispy sage | truffle oil

PRAWNS
Five prawns | saffron, orange and garlic oil | fennel seeds | parsley

MAIN COURSES

Individual main courses | 24.50

VENISON STEAK
Venison steak (150g) | red wine sauce | potato gratin | poached pear | seasonal vegetables | +€5

SEA BREAM
Pan-fried sea bream fillet | beurre blanc | potato gratin | seasonal vegetables | coral tuile | dill oil

PORK TENDERLOIN
Pan-fried pork tenderloin | creamy mushroom and truffle sauce | potato gratin | seasonal vegetables

MUSSELS
Zeeland mussels steamed in white wine with vegetables | 500g | two dipping sauces | fries | mayonnaise | chicory salad
Prefer 1kg? | +€8

COQ AU VIN
Chicken braised in red wine | mushrooms | bacon | pearl onions | smooth mashed potatoes | crispy shallots

CELERIAC STEAK
Celeriac steak | red wine sauce | smooth mashed potatoes | pan-fried oyster and beech mushrooms | toasted hazelnuts | thyme oil

RAVIOLI
Ravioli filled with truffle and wild mushrooms | creamy mushroom sauce | rocket | Parmesan cheese | pine nuts | sun-dried tomatoes

HAMBURGER
Brioche bun | beef burger (200g) | caramelised onion | crispy bacon | cheddar | BBQ sauce | American mustard | butter lettuce | tomato | pickle | chicory salad | fries | mayonnaise

PAN-FRIED SOLE
Two small sole, pan-fried in butter | beurre blanc | smooth mashed potatoes | seasonal vegetables | chives | +€8

FISH & CHIPS
Cod in a crispy batter | homemade remoulade sauce | fries | mayonnaise | chicory salad

DESSERTS

Individual desserts | 9.50

CHEF'S SPECIAL

Chocolate sphere filled with vanilla cream | salted caramel sauce | spiced biscuit crumble | hazelnuts

TIRAMISU

Made to order with freshly brewed espresso | creamy mascarpone | homemade sponge fingers | amaretto | cocoa

APPLE CRUMBLE

Apple crumble served warm | cinnamon ice cream

DAME BLANCHE

Three scoops of vanilla ice cream | advocaat (Dutch egg liqueur) | warm Callebaut chocolate sauce | whipped cream

PANNA COTTA

Panna cotta | poached pear | raspberries | blueberries | flaked almonds

