

MENU



Dennenmarken
Restaurant



Special Pokébowls

"A colorful symphony of
fresh flavors and sushi rice."

Favorite Saté Ayam

"Artisanally marinated for 24
hours, a heartwarming classic."



DENNENMARKEN

RESTAURANT



12:00 - 20:00

OUR KITCHEN IS AT YOUR SERVICE



PETITE SELECTION

YOGHURT

Berry Bowl 'Wild Forest' €7,25

Velvety Greek yoghurt with a rich medley of forest fruits and artisan-roasted almonds. 🌿 🌱 🌾

Crunchy 'Honey Dream' €7,25

Silky-smooth Greek yoghurt with a rich medley of forest fruits and artisan-roasted almonds. 🌿

TOASTED SANDWICH

Toasted 'Classic' €6,50

Farmhouse bread with artisan ham and matured cheese, straight from the oven. Served with a herb-curry dip. 🌿 🌱 🌾



THE SANDWICHES

LUNCH SERVED UNTIL 16:00

Burratina 'Caprese Deluxe' €15,00

Soft, creamy burratina on a golden-brown roll. Accompanied by sweet cherry tomatoes, homemade basil pesto and a refined aceto balsamico glaze. 🌿 🌱 🌾

Chicken 'Spicy Oriental' €14,50

Tender, spicy-marinated chicken thighs with crunchy bean sprouts, crispy fried onions, fresh rocket and curry mayonnaise. Served on a freshly baked roll. 🌿 🌱

Carpaccio 'Tradizione' €13,50

Thinly sliced, tender beef carpaccio on an artisan-baked roll. Generously topped with creamy truffle cream, crunchy roasted seeds, Parmesan shavings and fresh rocket. 🌿 🌱

Healthy 'Wellness Vitality' €12,25

Our healthy classic on a fibre-rich roll. A balance of ham, cheese, tomato, cucumber and a boiled free-range egg. Finished with lightly pickled vegetables and a honey-mustard mayonnaise. 🌿 🌱 🌾

Tuna 'Zest & Crisp' €12,25

Artisanal, fresh tuna salad on a crispy roll. Topped with a smooth lime mayonnaise and our homemade pickled onions, cherry tomatoes and a boiled egg. 🌿 🌱

*Allergens & intolerances

WARM LUNCH

LUNCH SERVED UNTIL 16:00

Duo of Burgundian Beef Croquettes €15,50

Two generously filled croquettes of tender, slow-braised pulled beef in a crispy crust. Served on rustic farmhouse bread with a fresh butterhead salad and local mustard. 🌱

Artisanal Vegetable Croquettes €15,50

A flavourful vegetarian duo with a soft filling of mixed vegetables. Accompanied by a crisp butterhead salad and local mustard on rustic farmhouse bread. 🌱🌿

The 'Dennenmarken' Fried eggs on toast €12,50

Three farm-fresh free-range eggs. Sunny side up, fried on the griddle, served on two robust slices of farmhouse bread. A hearty Dutch classic, served with a fresh side salad. 🌱🌿🌱

Choice of: Matured farmhouse cheese and/or tender ham

Extra: Crispy bacon + €2,-



SIDES

THE PERFECT ADDITION TO YOUR MAIN COURSE

Rustic Fries €5,25

Freshly cut, skin on, with the chef's own herb seasoning. 🌱🌿🌱🌱

Sharing Bread €5,25

With homemade herb butter. 🌱🌿🌱🌱

Onze Signature Dips €1,50

Choice of: Truffle mayonnaise, curry mayonnaise, sracha mayonnaise.

Classic Sauces €1,00

Choice of: Mayonnaise, herb curry, ketchup, local mustard, chili sauce.

Savoury Spreads €1,25

Choice of: Butter or herb butter.



POKÉBOWLS & SALADES

AVAILABLE ALL DAY FROM 12:00 TO 20:00

Our colourful bowls offer the perfect balance between energy and relaxation. Served on a base of sushi rice with edamame, cucumber, carrot, wakame, sweet mango, sesame and mild wasabi mayonnaise.

The 'Pure Zen' Bowl €16,00

Our signature bowl in its purest form: Rich in vitamins, colourful and complete. 🌱🌿🌱🌱🌱

The 'Oriental Chicken' Bowl €18,50

Our colourful signature bowl, enriched with tender, house-marinated chicken thighs. 🌱🌿

The 'Ocean Breeze' Bowl €19,00

For seafood lovers: Our fresh signature bowl crowned with king prawns sautéed in garlic oil. 🌱🌿🌱🌱

SALADS

Our salads are generously filled and served with two pieces of oven-warm artisan sharing bread.

Chevre 'Crunch & Honey' €18,50

Lukewarm, crispy-baked goat's cheese on a bed of mixed leaves and rocket. A classic combination with fresh apple, crunchy walnuts and a honey dressing. 🌱🌿

Spicy 'Oriental Thigh' €18,25

Tender, lightly spiced chicken thighs on a colourful salad with crunchy bean sprouts, cucumber and chili. Finished with a sesame dressing and a hint of oriental spices. 🌱🌿

Gamba 'Garlic Vitality' €18,00

King prawns sautéed in fragrant garlic oil on a fresh, crisp seasonal salad. A light, protein-rich choice, perfect for a relaxing day. 🌱🌿🌱

Burratina 'Silk & Basil' €16,25

A silky, creamy burrata surrounded by tomatoes marinated in herb oil and fresh basil. Drizzled with a refined aceto balsamico glaze for the ultimate flavour experience. 🌱🌿🌱

Please note: served without lettuce.

*Allergens & intolerances

DENNENMARKEN RESTAURANT



12:00 - 20:00

OUR KITCHEN IS AT YOUR SERVICE



SIDES

THE PERFECT ADDITION TO YOUR MAIN COURSE

Rustic Fries €5,25
Freshly cut, skin on, with the chef's own herb seasoning.    

Sharing bread €5,25
With homemade herb butter.    

Our Signature Dips €1,50
Choice of: Truffle mayonnaise, curry mayonnaise, sriracha mayonnaise.

Classic Sauces €1,00
Choice of: Mayonnaise, herb curry, ketchup, local mustard, chili sauce.

Savoury Spreads €1,25
Choice of: Butter or herb butter.



SOUPS & FAVOURITES

AVAILABLE ALL DAY FROM 12:00 TO 20:00

Pomodoro 'Artisano' €7,75
A silky, full-cream soup of sun-ripened tomatoes and fresh basil. Refined with a touch of cream and served with crispy crostini.    

Thai Tom Kha Kai €8,75
A fragrant, gently spiced oriental classic based on creamy coconut milk, lemongrass and galangal. Generously filled with tender chicken, noodles and fresh bean sprouts.   

Chef's Seasonal Creation Daily Price
An ever-changing surprise, inspired by the harvest of the season and the creativity of our kitchen brigade. Our staff will be delighted to tell you what's cooking today.

TIMELESS FAVOURITES

OUR MOST BELOVED CLASSICS

The 'Grand Dennen' Burger €20,00
A premium-quality gourmet burger on a light, golden-brown toasted brioche bun. Generously topped with melted cheddar, fresh tomato and gherkin. Finished with our secret signature burger sauce and served with rustic fries.

Choose your favourite style:
Classic: With a tender, juicy beef burger and crispy fried bacon.   

Green: With an artisanal vegetarian burger and sweet-and-sour red onion.    

Signature Saté Ayam €18,75
Two tender skewers of chicken thighs, house-marinated for 24 hours. Coated in our rich, creamy satay sauce and served with crispy cassava crackers, fresh atjar pickles, fried onions and rustic fries.  

*Allergens & intolerances

REFINED STARTERS

DINNER SERVED FROM 16:00

Burratina 'Silk Garden' €10,75

Our creamy burrata served on a bed of crisp rocket and mixed seasonal salad. Complemented by marinated tomatoes, basil and a fresh finishing touch. Served with crostini. 🌿 🌱 🥬 🍷

Trout Mousse €12,50

A velvety mousse of artisan-smoked trout, refined with chives and chervil. Served on crispy crostini with crunchy little gem lettuce and a mild curry mayonnaise. 🌿 🌱 🥬 🍷

Vitello Tonnato €14,50

Slow-cooked veal loin with a silky, homemade tuna cream. Finished with crispy dried carpers, sweet-and-sour red onion and a fresh seasonal salad. 🌿 🌱 🥬 🍷

Carpaccio 'Tradizione' €12,75

Thinly sliced, tender beef carpaccio of premium quality. Generously topped with creamy truffle mayonnaise, a crunchy seed mix, peppery rocket, sun-dried tomatoes and salty Parmesan shavings. 🌿 🌱 🥬 🍷



SIDES

THE PERFECT ADDITION TO YOUR MAIN COURSE

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Freshly cut, skin on, with the chef's own herb seasoning. 🌿 🌱 🥬 🍷

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With homemade herb butter. 🌿 🌱 🥬 🍷

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Choice of: Truffle mayonnaise, curry mayonnaise, sriracha mayonnaise.

Classic Sauces €1,00

Choice of: Mayonnaise, herb curry, ketchup, local mustard, chili sauce.

Savoury Spreads €1,25

Choice of: Butter of herb butter.



MAIN COURSES

DINER AVAILABLE FROM 16:00 TO 20:00

Refined dishes for a delightful evening out. Composed with care by our kitchen brigade.

Sirloin 'Prime Selection' €25,50

Tender sirloin steak, cut from the loin and cooked to perfection. Served on a bed of creamy forest-mushroom risotto with seasonal vegetables and a rich, aromatic truffle sauce. 🌿 🌱 🥬 🍷

Risotto 'Bos & Truffel' €17,00

Authentic Italian Carnaroli rice 'the king of rice varieties' perfumed with truffle. Generously filled with sautéed forest mushrooms and finished with freshly shaved Parmesan cheese. 🌿 🌱 🥬 🍷

Artisanal Tortelloni Porcini €19,25

Handmade tortelloni filled with soft ricotta and porcini mushrooms. Accompanied by a velvety sauce of mushrooms and truffle, topped with a savoury crumble of dried Serrano ham and Parmesan cheese. 🌿 🌱

Catch of the Day Dagprijis

A changing fish dish, freshly selected each day by our chef. Inspired by the season and the market. Ask our staff about today's creation. 🌿 🌱 🥬 🍷

The 'Grand Dennen' Burger €20,00

A premium-quality gourmet burger on a light, golden-brown toasted brioche bun. Generously topped with melted cheddar, fresh tomato and gherkin. Finished with our secret signature burger sauce and served with rustic fries.

Choose your favourite style:

Classic: With tender, juicy beef burger and crispy fried bacon. 🌿 🌱 🥬 🍷

Green: With an artisanal vegetarian burger and sweet-and-sour red onion. 🌿 🌱 🥬 🍷

Signature Saté Ayam €18,75

Two tender skewers of chicken thighs, house-marinated for 24 hours. Coated in our rich, creamy satay sauce and served with crispy cassava crackers, fresh atjar pickles, fried onions and rustic fries. 🌿 🌱

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PETITE SWEETS

THE PERFECT FINISHING TOUCH

Classic Affogato €5,00

A traditional Italian interplay of warm and cold. A generous scoop of artisan vanilla ice cream, drowned at the table in a warm, intense espresso. 🌿 🌱 🍃

Coffee with petite fours €8,50

Enjoy your favourite coffee, cappuccino or latte macchiato, accompanied by a tasting of four rotating sweet delicacies. 🍃

Artisan Brownie €4,00

Our brownie of the moment. Rich, full of flavour and always with a creative seasonal twist. Ask our staff about today's creation. 🍃



SWEET TEMPTATIONS

AVAILABLE ALL DAY FROM 11:00 TO 21:30

Classic Dame Blanche €8,00

Three scoops of artisan vanilla ice cream, accompanied by our warm dark-chocolate sauce and whipped cream. 🌿 🌱 🍃

Chocolate Moelleux 'Lava' €8,50

Artisan-baked chocolate lava cake with a silky, molten chocolate centre. Served with a scoop of vanilla ice cream and a swirl of whipped cream. 🌿 🍃

Rustic Apple Pie €5,00

Artisan-baked apple pie made to a traditional recipe, generously filled with fresh apple, cinnamon and raisins. Served warm or cold. 🌿 🍃
(Optional: a swirl of whipped cream +€0,50)

White chocolate Velvet Cheesecake €7,00

Made to our chef's secret recipe. A light, silky cheesecake on a crunchy Bastogne-biscuit base with the refined sweetness of white chocolate. 🌿 🍃
(Optional: Homemade red-fruit coulis +€1,50)

THE GRAND FINALE

AVAILABLE FROM 16:00 TO 21:30

Homemade Bastogne Parfait €8,50

Artisan still-frozen parfait with the characteristic flavour of crunchy Bastogne biscuits and rich caramel. Served with toffee cubes and a swirl of whipped cream. 🌿 🍃

Panna Cotta 'Bourbon Vanilla' €8,50

Silky Italian cream pudding with real Bourbon vanilla. Served with a red-fruit compote and forest-fruit sorbet. 🌿 🌱 🍃

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Low-gluten option available



Lactose-free option available



Nut-free option available



Vegetarian (option available)

ALLERGIES & INTOLERANCES

We want you to feel completely at ease with us. We can accommodate many common allergies and dietary requirements.

Do you have a specific allergy? Please don't hesitate to ask our service staff. They will gladly help you and advise you which dishes are best suited for you.

Or look for the pictograms shown alongside, displayed next to our dishes.

Please note! Traces may always be present. Unfortunately we cannot guarantee our dishes are 100% allergen-free.

THANK YOU

For visiting our restaurant.
We wish you a relaxing and
delicious continuation of
your day.

We look forward to
welcoming you again.

With warm regards,
Team Dennenmarken



THANK YOU FOR JOINING US



Dennenmarken
Restaurant



With coffee

"Home-baked tradition, served warm or cold, packed with fresh apples and cinnamon."

Snack Loaded Tortilla's

"Generously topped with tender chicken, fresh guacamole, and salsa."

