Barrel Smoked

“SLOW SMOKED TO PERFECTION”

BRISKET BEEF - 18-hour smoked brisket, potato textures and red wine sauce **29**

SPARE RIBS - Dry rub, caramelised BBQ sauce, tzatziki and baked potato **29**

SIGNATURE SMOKE SELECTION - Pastrami, rillette, porchetta, brisket balls, smoked salmon **29**

Mout&Hout boards

FROM 2 PEOPLE

HONEST MEAT STARTS WITH A GOOD LIFE. THAT IS WHY WE CHOOSE ONLY
HIGH-QUALITY CATTLE AND PIGS, RAISED WITH CARE AND RESPECT.

MOUT&HOUT BOARD - Spare ribs | Pork belly | Brisket balls | Premium beef | Pulled pork - Smoky chicken | Baked pointed cabbage | Fries | Grilled lettuce **45 pp**

EXTRA BRISKET - Upgrade your board with the chef’s BBQ signature brisket **8 pp**

PREMIUM BEEF - 500 g red meat per person | Rib eye | Sirloin - Mini tournedos | Flat iron steak | Fries | Grilled lettuce **59.5 pp**

THE FISH PLATTER - Smoked salmon | Dutch yellowtail | Eel | Gratinated oyster - Mussels | Scampi | Monkfish | Seasonal garnishes | Fries | Salad **49.5 pp**

Mout&Hout Menu

“ REFINED BBQ SERVED IN COURSES ”

THREE BBQ PREPARATIONS - Smokin’ Shed | Barrel Smoked | Cut of the Dehanche **69.5**

FOUR BBQ PREPARATIONS - Smokin’ Shed | Barrel Smoked | Brisket | Cut of the Dehanche **79.5**

VEGETARIAN BBQ PREPARATIONS - Parrilla grill | Barrel smoked | Smokin’ Shed | Mibrasa **54.5**

Cut of the Dehanche is carefully selected, high-quality aged beef.

Unfortunately, we cannot accommodate allergens in our Mout&Hout menus.
Have a preference? Our team will be happy to help.

Chef’s favourites

GOAT’S CHEESE PÂTÉ - Mustard seeds, brioche and relish **14**

BLOOD SAUSAGE - Brioche and a perfectly caramelised apple **15**

THE BIG SMASHED BRISKET BURGER - Two patties, cheddar, pastrami, tomato relish, fries **23**

EXTRA BREAD - Spent-grain bread **1.5**

Smoke

“ COLD-SMOKED. FULL OF CHARACTER ”

SMOKED SALMON - Whipped goat’s yoghurt, beetroot, Granny Smith	**16**
DUTCH YELLOWTAIL - Lightly smoked, with melanzana and citrus	**18**
BRIOCHE EEL - Rijpelaal eel, smoked crème fraîche and beurre noisette	**12**
ROASTED PEPPER - Romesco sauce, black garlic and almonds	**13**
AUBERGENIUS - Feta, pumpkin seeds, kaffir lime zest, lime oil	**14**
EMBER BEEF - Quick-seared beef, beef garum vinaigrette	**17**
PORCHETTA FREDDA - Mustard seeds, pickled cucumber and charred celeriac	**16**
WILD BOAR RILLETTE - Brioche, roasted onion	**15**
BEEF TARTARE | BONE MARROW - Just try it!	**19**
BEEF CARPACCIO - Truffle mayonnaise, Parmesan and pine nuts	**19**

Fire

“ FIRE BRINGS WARMTH, FLAVOUR AND POWER ”

STOUT OYSTER - Gratinated, stout beer and smoked crème fraîche	**9**
SIZZLING PRAWNS - Garlic, pepper and vegetables	**19**
CHAMPAGNE MUSSELS - Beurre blanc, finely chopped mussel vegetables	**16**
MONKFISH - Tom Kha Kai, oyster mushroom, chorizo oil	**19**
PLANCHA SALMON - Flame-kissed spinach and butter sauce	**19**
WOODS-MOKED PLEUROTUS - Smoker oyster mushroom, dry rub and roasted pepper	**16**
SALT-BAKED BEETROOT - Grevenbroecker cheese	**15**
SWEET POTATO - Maple syrup, Vessem blossom, sea buckthorn	**12**
BRUSSELS SPROUTS - Pastrami, Mout&Rauch glaze	**13**
POMODORO SOUP - Smoked crème fraîche	**10**
SMOKED CHICKEN SOUP - Chicken stock, coconut, lime, oyster mushroom	**13**
PORK BELLY CARAMEL - Sweet potato, honey, blossom caramel	**17**
PULLED LAMB - Chipotle cream, crispy onion and tartlet	**17**
STEW - Caramelised sweet potato and beetroot	**19**
LAMB SAUSAGE - Roasted pepper, garum and almond	**18**
SMOKED HOT BRISKET BALLS (7) - Spicy mayo	**14**
GRILLED BEEF TENDERLOIN - Parmesan, pine nuts and rocket	**19**
MINI TOURNEDOS - Oyster mushroom, sprouts and red wine sauce	**19**
LOADED FRIES - Pulled pork, chipotle, crispy onion and cheddar	**14**
MAC AND CHEESE - Pork belly burnt ends	**15**

The Finest Cuts

“ A SELECTION OF THE FINEST CUTS OF MEAT, CAREFULLY SELECTED FOR MARBLING, FLAVOUR AND TENDERNESS ”

Steaks

TOURNEDOS - 180 g | Baambrugge, NL | Breed varies | 21-day aged | Fine texture	**39**
RIB EYE - 250 g | Netherlands | MRIJ | 35-day aged | Firm texture	**43**
ENTRECÔTE - 200 g | Hooge Mierde, NL | Black Angus | 32-day aged | Tender texture	**29**
FLAT IRON STEAK - 200 g | Netherlands | MRIJ | 21-day aged | Meaty texture	**29**

Côte de Boeuf

FARM LINDENHOFF - 900 g | Baambrugge, NL | Breed varies | 35-day aged | Fine texture	**122**
DUBBELDOEL BEEF - 900 g | Netherlands | MRIJ | 35-day aged | Firm texture	**108**

GRAMMAGE | ORIGIN | BREED | AGING | MARBLING | TEXTURE

Sides

FLAME-KISSED SPINACH - Garlic and shallot	**8**
POINTED CABBAGE - BBQ-roasted with boemboe spices	**8**
GRILLED ROMAINE LETTUCE - Anchovy, Parmesan and pine nuts	**8**
SWEET POTATO - Caramelised with maple syrup	**9**
BRUSSELS SPROUTS - Pastrami and beer glaze	**13**
BELL PEPPER - Black garlic and romesco	**13**
OYSTER MUSHROOM - Low-temperature smoked, dry rub and tzatziki	**8**
MAC AND CHEESE - Creamy cheese sauce and macaroni	**8**
BAKED POTATO - Tzatziki	**6**

Fries

FRIES - Mayonnaise	**6**
TRUFFLE FRIES - Aged cheese and pine nuts	**8**
BASIL AND PARMESAN - Basil mayonnaise and grated cheese	**8**
LARGE FRIES WITH BEEF STEW - Tomato relish and pickled cucumber	**13**