



OPENING HOURS

Lunch 12:00 to 16:00
Dinner 16:30 to 22:00
Bites starting from 12:00

THE HISTORY BEHIND RESTAURANT BAR STEIN

In the middle of the Dutch river landscape, where the Maas and River Waal merge, is Slot Loevestein.

One of the most legendary escapes in Dutch history took place here: that of Hugo de Groot, who managed to escape by means of a book chest.

Restaurant Bar Stein proudly bears a name inspired by this historic fortress. Just as Hugo de Groot left an impression, Restaurant Bar Stein strives to use surprising flavors to leave a lasting memory.

VIEW OUR
DRINKS MENU



ALLERGENS INFORMATION



GLUTEN |



SHELLFISH |



EGGS |



FISH



PEANUTS |



SOY |



LACTOSE |



NUTS



CELERY |



MUSTARD |



SESAME SEEDS |



SULFITES



LUPIN |



MOLLUSKS

Do you have an allergy? Please inform one of our staff members at all times so that our kitchen can take this into account.

Have your parking ticket scanned by one of our staff members so you can get out free of charge.

DINNER

16:30 - 22:00

Menu

Create your three-course menu

You can choose your dishes from the menu that have a castle in front of it.



Would you like to expand the choice and choose from all the dishes on the menu? That is possible, you will pay a surcharge for this.

47,50 p.p.

STARTERS



Carpaccio ○ 🍷 🥛

MRIJ rund | pecorino | truffelmayonaise | 15

Shrimp cocktail 🍤 ○ 🥛

Norwegian shrimp | whiskey foam | fresh-sour Granny Smith | 17



Japanese gyoza 🍜 ○ 🍷 🥛

Chicken, vegetarian or prawn | chili lime mayonnaise | spring onion | wasabi | sesame | 15



Salad Caprese 🍷 🥛 🍷 🌿

Mozzarella | tomato | crouton | lukewarm dressing | 15



Tom kha kai soup 🍷 🍴 🍴

Chicken | shiitake | red pepper | pak choy | 10

Sourdough roll with dips 🍜 ○ 🍷 🥛

Aioli | tapenade | herb butter | 10



DINNER

16:30 - 22:00

JOSPER GRILL

Cooking with fire



The Jospier Grill is not just another grill. This robust charcoal oven combines the power of a grill with the precision of an oven.

At Restaurant Bar Stein, we ensure that every dish has a perfect crispy crust and rich smoky flavors. Our Jospier guarantees an unparalleled taste experience, making every dish a token of our kitchen passion.

MAIN COURSES

Tip from the chef!

Chef's Choice Plank    

Selection of small main courses | 60 per 2 persons

American striploin    

Black Angus beef | 300 grams | 35



Toekan burger      

Flame grilled | aged cheese | bacon marmalade | 25

Tournedos, to share or not to share...     

600-400-200 grams of Black Angus 75 | 55 | 35



Short rib     

Tender cooked veal with a rim of fat | sauce of your choice | 27

Grilled ribeye     

Irish beef 250 grams | 28

Halibut      

Filet | 200 grams | beurre blanc | 28



Gambas Pil Pil     

Prawn | garlic | red pepper | 26



Roasted bottle pumpkin     

Chili honey glaze | mix of nuts and fruits | 25



DINNER

16:30 - 22:00

SAUCES

Each main course is served with a sauce of your choice

Pepper Sauce     | Chimichurri  |

Mushroom sauce     | Red wine jus  

Black garlic sauce   | Extra sauce 3

SIDE DISHES

Each main course is served with fries

Loaded fries    

Parmesan | parsley | truffle mayonnaise | 8

Sweet potato fries    

Spring onion | aioli | 8

Green salad   

Pickled onion | green herbs | 5

Grilled corn cob 

Salted butter | 6

Grilled vegetable mix 

Various vegetables | 8

DESSERTS

Tip! Stein's Grand dessert     

A variety of sweet treats | price per person | 15

Fromagerie Guillaume   

5 kinds of cheese | 16

 Tiramisu    

Coffee | Ferrero ice cream | 10

 Bread pudding   

Hangop | strawberry | raspberry sauce | 10

 Toucan scroppino 

Refreshing the mouth | limoncello | lemon ice cream | prosecco | 9

COFFEE

Tip! Coffee with chocolates

Coffee of your choice with chocolates | 9

Special Coffees  

Choice of: Irish, Italian, Spanish, French | 9



DINNER

16:30 - 22:00

Stein's Signature Dishes

For the real gourmets!

Entree

Foie gras    

Terrine of Foie gras | 25-year aged Aceto | poached wild peach | 20
 *Viognier, domaine Raissac*

 Aromatic, peach notes and fine round texture. Elegant and harmonious..

Steak tartare     

Brioche | truffle mayonnaise | potato flakes | quail egg | 17

Tip! Add fried duck liver to complete your dish | +7

 *Pinot Noir, domaine Raissac*

 Light, elegant with earthy undertones. Soft acidity and fine tannins.

Grilled watermelon   

Feta | almonds | mint oil | tomato foam | 15

 *Verdejo / Sauvignon Blanc, Marques de la Carrasca*

 Fresh, tight with citrus and spiciness which makes for a nice contrast.

Scallops au gratin   

Braised onion | beurre noisette | Parmesan cheese | parsley | 20

 *Chardonnay, Beavignac*

 Rich and layered, light wood ageing, subtly creamy with fresh acidity.

Mains

Tournedos Rossini    

Beef tenderloin | rösti | duck liver | truffle | Madeira sauce | 42

 *Malbec, Staphyle*

 Full and robust, dark fruit, soft tannins and rich flavour.

Zander from the Merwede    

Green herb risotto | forest root vinaigrette | summer vegetables | 32

 *Verdejo / Sauvignon Blanc, Marques de la Carrasca*

 Fresh, spicy, elegant with citrus without being overpowering.

Lamb from New Zealand    

Rack of lamb | stew | tomato orzo | spinach | pistachio | vadouvan sauce | 33

 *Tempranillo / Shiraz, Marques de la Carrasca*

 Spicy and sultry with structure. Nicely rounded with notes of ripe fruit.

Green asparagus   

Pine nut cream | La Ratte potato | baked morel | 31

 *Tempranillo Blanco, Sonsierra*

 Subtle spiciness, refined and mineral with focus on freshness.

Dessert

Pêche melba    

Raspberry sauce | vanilla ice cream | almonds | 12

The apple with the cherry   

Apple pie | mousse of cherry | ice cream of sour cherry | 12



COCKTAILS

Stein's Favorites

Woo Woo

A refreshing blend of Peachtree, vodka, cranberry juice and a touch of lime | 11

Pornstar Martini

Seductive blend of vodka, passion fruit juice and vanilla | 13

Espresso Martini

Beloved cocktail with vodka, coffee and sugar syrup | 8

Virgin Mojito Mango

No headache cocktail with lime, mango, soda and sugar | 9

STEIN'S COCKTAILS

Mojito Passion

Rum | sugar | passion fruit juice | soda | lime juice | mint | 11

Mojito Mango

Rum | sugar | mango puree | soda | lime juice | mint | 11

Mojito Raspberry

Rum | raspberry puree | soda | lime | mint | 11

Margarita

Tequila | triple sec | lime juice | 10

Sex on the beach

Vodka | Peachtree | orange juice | cranberry juice | 12

Daiquiri Raspberry

Rum | lime juice | raspberry puree | 12

Cosmopolitan

Vodka | triple sec | lime juice | cranberry juice | 13

Thank god it's Friday

Gin | tequila | vodka | lime juice | orange juice | passion fruit juice | 14

STEIN'S MOCKTAILS

Fresh Lime

Cranberry juice | lime juice | soda | 8

Virgin Mojito

Sugar | lime juice | soda | 9

Virgin Mojito Raspberry

Sugar | lime juice | raspberry | soda | 9

Virgin Pornstar Martini

Passion fruit juice | passion vanilla | lime juice | 9

Raspberry heaven

Raspberry puree | cranberry juice | passion fruit juice | 11



SPECIAL DRINKS

STEIN'S SPRITZERS

Fizzy Peachtree

Peachtree | sparkling water | lime | 9

Toekancello Spritz

Toekancello | sparkling wine | sparkling water | 9

Aperol Spritz

Aperol | sparkling wine | sparkling water | 9

GIN & TONICS

Toucan Gin Tonic

Dried grapefruit | 11

Tip! Copperhead Gin Tonic

Orange | 11

Hertogen Blueberry Gin Tonic

Dried strawberry | 11

Hertogen Blossom Gin Tonic

Dried raspberry | 11

Hertogen Herbal Gin Tonic

Mint | lemon | 11

STEIN'S FAVORITE SPIRITS

Bacardi Reserva Ocho Rum | 9

Martell VSOP Cognac | 9,5

Aberfeldy 12 Years Whisky | 9,5

Craigellachie 13 Years Whisky | 9,5

Disaronno | 6,5 

Licor 43 | 6,5

Toekancello | 6



BEERS

Our beers contain gluten 

DRAFT

Swinckels 50 cl | 25 cl | 6,9 | 3,5

Cornet Oaked | blond 50 cl | 25 cl | 9,75 | 5,75

La Trappe | tripel | 5,8

Weihenstephaner 50 cl | 25 cl | 9,75 | 5,75

Seasonal Beer | 5,5

BOTTLE

La Trappe | blond | white | dubble | quadruple | 5,8

Desperado | 6,2

Liefmans 3.8% | 0.0% | 5,2

Bavaria white 0.0% | 4,3

Bavaria IPA 0.0% | 4,3

Bavaria Radler 0,0% | 2,0% | 4,3

Swinckels 0,0% | 4,3

Cornet 0,0% | 5,75

BREWERY DE MAGISTRAAT

KALEFATER 104 HIGHLAND WHISKY - BARREL AGED Exclusive- Imperial Stout

This dark ale spent 9 months in three different
Highland whiskey barrels - 11,5% | 10,75

Dienstmeid van de Rijksontvanger - 6,9%

Fruit beer | slightly sweet | yellow fruit | 6,75

Zusje van de dienstmeid - 0,3%

Low-alcohol fruit beer | slightly sweet | yellow fruit | 6,25

Dikke Prins IPA - 5,4%

Not too bitter, fruity aromas | 6,75

Pikjongen Imperial Stout - 11,5% | *Autumn special*

Roasted malts | chocolate | coffee | smoked jalapeños | 6,75

Scheepstimmerman - 8,8%

Tripel Belgian style | spicy | slightly fruity | firm | 5,75



WINES

WHITE

Open wines

Sonsierra | Tempranillo Blanco | Rioja | Spain

Green apple | citrus | oak | tropical fruit | Glass 6 | Bottle 27,5

Marques de la Carrasca | Verdejo | Sauvignon Blanc | Spain

Geur van Granny Smith | verse munt | grapefruit | Glass 6 | Bottle 27,5

Domaine Raissac | Les Cres | Viognier | France

Apricots | flowers | passion fruit | almonds | Glass 6 | Bottle 30

Beauvignac | Cave de Pomerols | Chardonnay | France

Grilled almonds | pear | toast | citrus | Glass 7 | Bottle 32,5

M Selection | Moelleux | Germany

Yellow fruit | deliciously sweet | fresh | Glass 5,5 | Bottle 24,5

M Selection | Pinot Grigio | South Africa

Fruity | citrus | soft taste | slight sweetness | Glass 5,5 | Bottle 24,5

Fresh & Fruity

Weingut Schuster | Grüner Veltliner | Niederösterreich, Austria

Spicy | grapefruit | nectarine | Bottle 37,5

Fontenille Luberon Blanc | Rolle, Grenache Blanc | Clairette | A.O.P. Rhone, France

Floral | pear | apricot | fresh finish | Bottle 34,5

Barone di Valforte | Pecorino D.O.P. | D.O.C. Abruzzo, Italy

White flowers | fresh | complex aromas | Bottle 37,5

Domaine Bott Frères | Pinot Blanc Tradition | A.O.P. Elzas, France

Dry | light | fresh | white pulp | Bottle 34,5

Soft & Full

Prosper Maufoux | Chardonnay | A.O.P. Bourgogne, France

Oak aged | white flowers | fresh finish | Bottle 39,5

Domaine des Pasquiers | A.O.P. Rhone, France

Sablet Blanc | Clairette | Marsanne | Rousanne

Silver tones | full and smoky | aroma of white flowers | Bottle 32,5

Domaine Roque Sestière | A.O.P. Languedoc, France

Grenache Blanc | Rousanne | Maccabeu

Elegant | spicy | Bottle 32,5

Voché | Fermentado & Barrica | Chardonnay | Viura | D.O.C. Rioja, Spain

Flowers | citrus | herbs | wood | Bottle 42,5



WINES

RED

Open wines

Marques de la Carrasca | Tempranillo | Shiraz | Spain

Red berries | tobacco | dark chocolate | spices | Glass 6 | Bottle 30

Domaine Raissac | Les Lions | Pinot Noir | France

Bright red berries | cherries | ruby red color | Glass 6 | Bottle 30

Masseria Borgo dei Trulli | Primitivo | Italy

Cherries | plums | white pepper | dark fruit | Glass 7 | Bottle 32,5

Staphyle | Malbec | Argentina

Plums | cherries | raspberry | tannins | elegant | Glass 7 | Bottle 32,5

M Selection | Merlot | Spain

Soft round wine | blackberries | plums | black currant | Glass 5,5 | Bottle 24,5

Smooth & Fruity

Fontenille Luberon Rouge | Grenache | Syrah | A.O.P. Rhone, France

Peper | cassis | rode bes | soepele afdronk | Bottle 37,5

Domaine Bott Frères | Pinot Noir Tradition | A.O.P. Elzas, France

Pure kleur | rood fruit | soepele wijn | Bottle 34,5

Firm & Powerful

Domaine des Pasquiers | Sablet Rouge | A.O.P. Rhone, France
Grenache | Syrah | Mourvèdre

Deep red color | black fruits | aromatic finish | Bottle 32,5

Château Raissac Belmont | A.O.P. Languedoc, France | Syrah | Grenache

Fruity | intense | red and black fruits | spicy | Bottle 32,5

Tenuta Patruno Perniola Lenos | Primitivo | I.G.T. Puglia, Italy

Spicy scent | full-bodied | velvety finish | Bottle 35

Marqués de Cáceres | Excellens Reserva | Tempranillo | D.O.C. Rioja, Spain

Ripe black fruit | cocoa | wood | currants | Bottle 44,5



WINES

Our wines contain sulfite 

SPARKLING

Festive and Fresh

Rivarose | Brut | Prestige Rosé | Syrah | France

Fresh | sparkling | Mediterranean sunshine | Glass 8 | Bottle 36

Jaume Serra Gold | Cava Brut | Spain

White fruit | citrus | apple | delicate bubbles | Glass 6,5 | Bottle 27,5

Special & Exclusive

Pommery | Champagne Brut | Silver Royal | France | 37,5cl

Citrus | pear | hazelnut | soft bubbles | Bottle 40

Pommery | Champagne Brut | Silver Royal | France | 75cl

Citrus | pear | hazelnut | soft bubbles | Bottle 80

Pommery | Champagne Brut | Rosé Royal | France | 75cl

Red fruit | apple | brioche | soft bubbles | Bottle 90

Pommery | Champagne Brut | Silver Royal | France | 150cl

Citrus | pear | hazelnut | soft bubbles | Bottle 175

ROSÉ

Fresh & Fruity

Toos Rosé | Grenache | Syrah | France

Citrus | exotic fruit | fruity | Glass 5,25 | Bottle 26,5

Caleo Pinot Grigio | Blush Rosé | Italy

Fresh | strawberry | raspberry | berry | blossom | citrus | Glass 6 | Bottle 27,5

DESSERT WINES

Domaine Berta Maillol | France

Banyuls Rimage | Grenache | Rouge

Rich flavor | plums | licorice | chocolate | Glass 7,5

Ouma se Wyn | Muscat | South Africa

Citrus | Honey | Raisins | Blossom | Glass 6

ALCOHOL-FREE WINE

Sparkling | Light live | Germany

Floral | pear | ripe apple | powerful bubble | Glass 6 | Bottle 27,5

Rosé | Light live | Germany

Floral | raspberries | strawberries | Glass 6 | Bottle 24,5

Chardonnay | Light live | Germany

Peach | mango | small sweetness | Glass 6 | Bottle 24,5

Cabernet Sauvignon | Light live | Germany

Strawberry | cherry | jam | Glass 6 | Bottle 24,5



CELLAR WINE LIST

WHITE

Special & Exclusive

Bourgogne | France | Domaine Jean-Marie Naulin | Chablis
Premier Cru | Chardonnay

Aged in oak, this Chablis offers notes of vanilla, citrus, apple and subtle spice,
perfectly balanced | Bottle 47

Loire | France | Domaine Masson-Blondelet | Pouilly - Fumé
'Villa Paulus' | Sauvignon Blanc

With smoky aromas in the nose, followed by fresh citrus and a characteristic,
long finish | Bottle 45

Bourgogne | France | Domaine de Beauregard | Joseph
Deshaires Saint-Véran | Faux | Chardonnay

Wood-aged Chardonnay with a sophisticated blend of honey and grapefruit
with a long finish | Bottle 47,5

Alsace | France | Domaine Bott Frères | Auxerrois Réserve
Personnelle | Auxerrois

Elegant Auxerrois with notes of apricot, nectarine and jasmine,
complemented by a hint of citrus gives a fruity finish | Bottle 42,5

RED

Special & Exclusive

Abruzzo | Italy | Barone di Valforte | Colle Sale
Montepulciano d'Abruzzo D.O.C.G.

The wine has a spicy aroma that is complemented by juicy red fruit and
concludes with a warm, rich finish | Bottle 52

Bourgogne | France | Domaine de Beauregard | Joseph
Deshaires Fleurie Poncie | Gamay

Floral wine with red fruit and a velvety finish | Bottle 45

Rhône | France | Domaine les Teyssonnières | Gigondas | Syrah
| Grenache

Garnet red wine with ripe fruit, spice, musk and a long finish | Bottle 57,5

Piemonte | Italy | Abrigo Giovanni | Barolo "Ravera" |
Nebbiolo

A rich, intense and fruity wine with a balsamic finish | Bottle 72

Veneto | Italy | La Dama | Amarone Della Valpolicella Classico
Corvinone | Molinara | Rondinella | Corvina

An intense flavor with notes of plums, spices and tobacco. Aged 18 months in
oak | Bottle 72

Toscane | Italy | Castellare di Castellina | Chianti Classico DOCG
| Sangiovese

Authentic Chianti, a little sweetness with a characteristic finish | Bottle 52

