



## OPENING HOURS

Coffee & pastries starting from 09:00 | Saturday & Sunday starting from 10:00  
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

 WHEAT |  RYE |  SHELLFISH |  EGGS |  FISH |  SOY |

 LACTOSE |  CELERY |  MUSTARD |  SESAME SEED |  PEANUT |

 WALNUT |  ALMOND |  PECAN NUT |  PISTACHIO NUT |

 BRAZIL NUT |  HAZELNUT |  MACADAMIA NUT

 SULFITES |  LUPIN |  MOLLUSKS |  HALAL

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

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 Carpaccio     
MRIJ rund | pecorino | choice of: truffelmayonaise or pesto | 15

 Tuna Tataki       
Avocado | cucumber | mango | papadum | 16

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

 Burrata     
Sweet potato | green asparagus | braised onion | chili | 16

Vegetable soup    
Carrot | onion | leek | tuber | oxtail | lovage | 15

Sourdoughbread with dips       
Tapenade | Breton butter | 10



# DINNER

16:30 - 22:00

## JOSPER GRILL

Cooking with fire



The Josper 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 Josper 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 | 65 per 2 persons

Creekstone flank steak    

Black Angus beef | 250 grams | 32

 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

 Mixed grill skewer    

250 grams | various types of meat | choice of 2 sauces | 28

Grilled ribeye    

Irish beef 200 grams | 32

Côte de boeuf, to share or not to share...    

1000 grams | sauces of your choice and garnish | 75

Zander     

Filet | 200 grams | choron sauce | 28

 Gambas Pil Pil     

Prawn | garlic | red pepper | 26

 Grilled pointed cabbage     

Peanut | lime | fried onion | 26



# DINNER

16:30 - 22:00

## SAUCES

Each main course is served with a sauce of your choice | extra sauce 3

- Pepper Sauce     | Chimichurri   |  
Mushroom sauce     | Red wine jus    
Black garlic sauce   | Beurre de Paris  

## 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

- Chef's daily fresh vegetables   
Various vegetables | 5

## DESSERTS

- Tip!* Stein's Grand dessert        
A variety of sweet treats | price per person | 15

- Cheeseboard     
5 kinds of cheese | 16

-  Red fruit trifle         
Red fruit | mascarpone | Amaretti biscuits | ice cream bonbon | 10

-  Profiteroles with caramel     
Vanilla ice cream | caramel sauce | 10

- Chef's chocolate tart      
Sugared almond | pear ice cream | 12

-  Toucan scroppino   
Refreshing the mouth | limoncello | lemon ice cream | prosecco | 9

- Espresso Martini  
Beloved cocktail with vodka, coffee and sugar syrup | 8

## COFFEE

- Tip!* Coffee with chocolates       
Coffee of your choice with sweets | 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 | picalilly mayonnaise | aceto bacon bits | lamb's lettuce | 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.*

63 degrees egg      

Celeriac | radish | chives | oyster mushrooms | feta cheese | hazelnuts | 15

 *Verdejo / Sauvignon Blanc, Marques de la Carrasca*

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

Scallops carpaccio      

Lamb's lettuce | potato truffle foam | crispy Parmesan | macadamia | 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.*

Ray's wing | French delicacy     

Soft and creamy texture | green vegetables | purée | à la meunière | 32

 *Verdejo / Sauvignon Blanc, Marques de la Carrasca*

 *Fresh, spicy, elegant with citrus without being overpowering.*

Corn Chicken Supreme     

Polenta | corn | carrots | Vadouvan sauce | 28

 *Tempranillo / Shiraz, Marques de la Carrasca*

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

Arancini      

Green asparagus | piperade | shallot | 26

 *Viognier, domaine Raissac*

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

### Dessert

Chef's chocolate tart    

Sugared almond | pear ice cream | 12



# COCKTAILS

## *Stein's Favorites*

### Passion Spritz

A refreshing blend of passion fruit, vanilla, lime juice, vodka, sparkling wine and sparkling water | 10

### 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

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### 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

### Long Island Ice Tea

Tequila | vodka | gin | rum | triple sec | cola | 13

### Sex on the beach

Vodka | Peachtree | orange juice | cranberry juice | 12

### Daiquiri Raspberry

Rum | lime juice | raspberry puree | 12

### Moscow mule

Vodka | lime juice | ginger beer | 10

### Dark & Stormy

Dark rum | lime juice | ginger beer | 12

## STEIN'S MOCKTAILS

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### 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

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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

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*Tip!* Copperhead Gin Tonic

Orange | garnished with fresh orange and mint | 11

Hertogen Blueberry Gin Tonic

Dried strawberry | topped with dried strawberries and mint | 11

Hertogen Blossom Gin Tonic

Dried raspberry | garnished with fresh lime and mint | 11

Hertogen Herbal Gin Tonic

Mint | lemon | garnished with fresh lemon and mint | 11

Stein's 0.0 Seedlip Gin Tonic

Dried grapefruit | mint | 11

## STEIN'S FAVORITE SPIRITS

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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 | 6,5



# BEERS

Our beers contain gluten 

## DRAFT

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Swinckels 50 cl | 25 cl | 7 | 3,6

Cornet Oaked | blond 50 cl | 25 cl | 9,95 | 5,95

La Trappe | tripel | 6

Weihenstephaner 50 cl | 25 cl | 9,95 | 5,95

Seasonal Beer | 6

## BOTTLE

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La Trappe | blond | white | dubble | quadruple | 6

Desperado | 6,3

Liefmans 3.8% | 0.0% | 5,4

Bavaria white 0.0% | 4,5

Bavaria IPA 0.0% | 4,5

Bavaria Radler 0,0% | 2,0% | 4,5

Swinckels 0,0% | 4,5

Cornet 0,0% | 6

La Trappe Nillis 0,0% | 6

## GUINNESS STOUT - IRISH DRY

4,2 % alcohol | Guinness MicroDraught | 50cl | 9,95

Each glass is poured from a specially designed can, which takes a little more time!

## BREWERY DE MAGISTRAAT

Dienstmeid van de Rijksontvanger - 6,0%

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% | *Special*

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

Scheepstimmerman - 8,8%

Tripel Belgian style | spicy | slightly fruity | firm | 6,75



# WINES

Our wines contain sulfite 

## WHITE

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### Open wines

Sonsierra | Tempranillo Blanco | Rioja | Spain

Green apple | citrus | oak | tropical fruit | Glass 7 | Bottle 34,5

Marques de la Carrasca | Verdejo | Sauvignon Blanc | Spain

Scent of Granny Smith | fresh mint | grapefruit | Glass 6 | Bottle 27,5

Domaine Raissac | Les Cres | Viognier | France

Apricots | flowers | passion fruit | almonds | Glass 6,5 | Bottle 32,5

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 5,75 | Bottle 28,5

M Selection | Pinot Grigio | South Africa

Fruity | citrus | soft taste | slight sweetness | Glass 5,75 | Bottle 28,5

### 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 36,5

### 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

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

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



# WINES

## RED

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### Open wines

Marques de la Carrasca | Tempranillo | Shiraz | Spain

Red berries | tobacco | dark chocolate | spices | 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 5,75 | Bottle 28,5

### Smooth & Fruity

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

Pepper | blackcurrant | red berry | smooth finish | Bottle 37,5

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

Pure color | red fruit | smooth wine | 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 Patrino 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

## SPARKLING

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### Festive and Fresh

Rivarose | Brut | Prestige Rosé | Syrah | France

Fresh | sparkling | Mediterranean sunshine | Glass 9 | Bottle 40

Jaume Serra Gold | Cava Brut | Spain

White fruit | citrus | apple | delicate bubbles | Glass 7,5 | Bottle 37,5

### Special & Exclusive

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

Citrus | pear | hazelnut | soft bubbles | Bottle 45

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

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### Fresh & Fruity

Toos Rosé | Grenache | Syrah | France

Citrus | exotic fruit | fruity | Glass 7,5 | Bottle 35

Caleo Pinot Grigio | Blush Rosé | Italy

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

## DESSERT WINES

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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 7

## ALCOHOL-FREE WINE

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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

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### Special & Exclusive

Domaine Roque Sestière | A.O.P. Languedoc, France  
Grenache Blanc | Rousanne | Maccabeu

Elegant | spicy | Bottle 40

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

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### Special & Exclusive

Domaine Raissac | Les Lions | Pinot Noir | France

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

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, slightly sweet with a characteristic finish | Bottle 52

