



RESTAURANT BAR STEIN

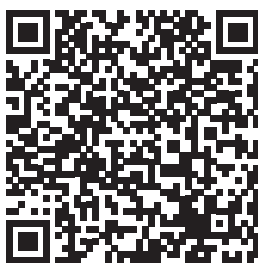
OPENING HOURS

Lunch 12:00 to 16:00

Dinner 17:00 to 22:00

Bites starting from 12:00

CHECK OUT 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

17:00 - 22:00

STARTERS

-  Rustic bread     7,5
Aioli | butter
-  Bouillabaisse          8,5
Fish soup | croutons | rouille
-  Carpaccio    14,5
MRIJ beef | pecorino | basil mayonnaise
-  Ceviche  14,5
Sea bream | radish | tiger's milk | mango | passion fruit
-  Gyoza     14,5
Chicken or vegetarian | chili lime mayonnaise | wasabi sesame
-  Shrimp cocktail    13,5
Norwegian jumbo shrimp | lemon | cocktail sauce
- Fried duck liver    19,5
Brioche | Boerenjongens sauce | cinnamon
-  Steak tartare      14,5
Papadum | piccalilli cream | quail egg
-  Rockefeller chestnut mushroom   13,5
Pecorino | spinach | Hollandaise sauce
-  Terrine       12,5
Grilled vegetables | crispy sourdough | piment d'Espelette

MENU

Create your three-course menu

You can choose your dishes from the menu where there is a little castle icon.



Would you like to expand your choices and select from all the dishes on the menu?

That is possible, but it will come with an additional charge.

47,5 p.p.













DINNER

17:00 - 22:00

MAIN COURSES

-  Tournedos   32,5
200 grams | Black Angus
- Chateaubriand   55
400 grams | Black Angus
-  Ibérico racks    24,5
200 grams | Cerdo Ibérico | barbecue glaze
-  Sirloin steak   24,5
200 grams | MRIJ rund
- Tomahawk   35,5
500 grams | veal
-  Grilled ribeye   27,5
250 grams | Irish beef
-  Stein's Burger      22,5
Flame grilled | aged cheese | bacon marmalade
-  Sea Bream    24,5
Filet | choron sauce
- Prawns     24,5
Garlic | pimento | bread
-  Tuna Steak      24,5
200 grams | carrot | sesame
-  Green Asparagus    22,5
Almond | butter | capers | Balsamic Vinegar
-  Celeriac & Shiitake Skewer     22,5
Ginger

KIDS

- Mini shrimp cocktail    5
- Mini tomato soup   5
- Pancakes   12,5
Sugar syrup | powdered sugar
- Steak  12,5
Fries | crispy vegetable sticks
- Toucan dessert   4,5
Vanilla ice cream | fruit | whipped cream



DINNER

17:00 - 22:00

SAUCES

each main course is served with a choice of sauce

Pepper sauce		2,5
Chimichurri		2,5
Mushroom sauce		2,5
Black garlic sauce		2,5
Red wine jus		2,5

SIDE DISHES

Loaded fries		7,5
Parmesan parsley truffle mayonnaise		
Sweet potato fries		7,5
Spring onion aioli		
Jacket potato		5,5
Crème fraîche green onion bacon		
Green salad		4,5
Pickled onion green herbs		
Grilled corn cob		5,5
Salted butter		

DESSERTS

	Stein's Grand dessert		14,5
A variety of sweet treats price per person			
	Fromagerie Guillaume		13,5
5 pieces			
	Tiramisu		9,5
Coffee Ferrero ice cream			
	Rhubarb		9,5
Vanilla yogurt			

JOSPER GRILL

Cooking with fire

The Josper Grill is not just any 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 aromas thanks to our Josper Grill. Our Josper guarantees an unparalleled taste experience, making each dish a testament to our culinary passion.



BEERS

Our beers contains gluten 

TAP

Swinckels lager 25 cl 50 cl	3,5 6,9
Cornet Oaked blonde 25 cl 50 cl	5,75 9,75
La Trappe white beer tripel	5,8
Seasonal beer	5,5

BOTTLE

La Trappe blonde double quadruple	5,8
Cornet Smoked	7
Swinckels 0.0%	4,3
Cornet 0.0%	5,75
Bavaria Radler 0.0% 2.0%	4,3
Liefmans Fruitesse	5,2

UULTJE BREWING COMPANY

Piewee the Pineapple Weizen - 5,0%	5,75
Wheat beer pineapple	
Bird of Prey IPA - 0.2%	5,25

BREWERY DE MAGISTRAAT

Dienstmeid van de Rijksontvanger - 6,9%	6,75
Fruit beer slightly sweet yellow fruit	
Zusje van de dienstmeid - 0,3%	6,25
Low-alcoholic fruity beer slightly sweet yellow fruit	
Dikke Prins IPA . 5,4%	6,75
Not too bitter, fruity aromas	
Hazy Pale Ale - 4.2% Summer Special	6,75
Session Pale Ale fresh fruity soft mouthfeel	
Scheepstimmerman - 8,8%	6,75
Tripel belgian style spicy slightly fruity firm	

KALEFATER 104 HIGHLAND WHISKY - BARREL AGED

Exclusive - Imperial Stout

This dark beer has been aged for 9 months in three different Highland whisky barrels - 11.5%.

10,75



COCKTAILS

STEIN'S COCKTAILS

Espresso Martini Vodka crème de café espresso	13
Dark and Stormy Rum ginger beer lime	13
Mojito Rum lime mint sparkling water	10
Amaretto Sour Amaretto lemon egg white	11
Moscow Mule Vodka ginger beer lime	11
Long Island Iced Tea Gin tequila vodka rum triple sec cola	14

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

STEIN'S MOCKTAILS

Stein's 0.0 Mojito Mint lime cane sugar sparkling water	9
Stein's 0.0 Spiced Mule Green apple lime basil jalapeño	11

STEIN'S FAVORITES

Woo Woo

Peachtree | vodka | cranberry juice | lime
11

Pornstar Martini

Vodka | passion fruit liqueur | vanilla | lime
13

Martini Bellini

Peach | prosecco
8

Stein's 0.0 Passion Martini

Passion fruit | tropical flavors
9



COCKTAILS

GIN & TONICS

Toucan Gin Tonic	11
Dried grapefruit	
Bombay Sapphire Gin Tonic	11
Dried lime	
Bombay Bramble Pink Gin Tonic	11
Dried strawberry	

SPECIAL COFFEES

Irish Coffee	9
Jameson whiskey	
Italian Coffee	9
Amaretto	
Spanish Coffee	9
Licor 43	
French Coffee	9
Grand Marnier	

STEIN'S FAVORITE SPIRITS

Bacardi Reserva Ocho Rum	9
Martell VSOP Cognac	9
Aberfeldy 21 Years Whisky	9
Craigellachie 17 Years Whisky	9
DiSaronno	6,5
Licor 43	6,5
Toekancello	6,5
Baileys	6,5

SHAKE IT TILL YOU MAKE IT!

Fresh and sweet? Or prefer strong and bitter

The bartender is ready to help you find the perfect cocktail.



WINE LIST

Our wines contains sulfites 

SPARKLING

Glass | Bottle

Festive & Fresh

Jaume Serra Gold | Cava Brut | Spain 6 27,5
White fruit | citrus | apple | delicate bubbles

Rivarosé | Brut | Prestige Rosé | Syrah | France 8 36
Fresh | sparkling | Mediterranean sun

Special & Exclusive

Pommery | Champagne Brut | Silver Royal | France | 37,5cl 40
Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 75cl 80
Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Rosé Royal | France | 75cl 90
Red fruit | apple | brioche | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 150cl 175
Citrus | pear | hazelnut | soft bubbles

ROSÉ

Fresh & Fruity

Toos Rosé | Grenache | Syrah | France | 2021 5,25 26,5
Peach | apricot | grapefruit | red fruit

Toos Rosé | Grenache | Syrah | France | 2021 | 150cl 57
Peach | apricot | grapefruit | red fruit

Caleo Pinot Grigio | Blush Rosé | Italy 6 27,5
Fresh | strawberry | raspberries | berries | blossom | citrus



WINE LIST

WHITE

Glass | Bottle

Open wines

M Selection | Pinot Grigio | South Africa 5,5 24,5
Fruity | citrus | soft taste | slight sweetness

Sonsierra | Tempranillo Blanco | Rioja | Spain 6 27,5
Green apple | citrus | oak | tropical fruit

Marques de la Carrasca | Verdejo | Sauvignon Blanc | Spain 6 27,5
Scent of Granny Smith | fresh mint | grapefruit

Domaine Raissac | Les Cres | Viognier | France 6 30
Apricots | flowers | passion fruit | almonds

Beauvignac | Cave de Pomerols | Chardonnay | France 7 32,5
Grilled almonds | pear | toast | citrus

M Selection | Moelleux | Germany 5,5 24,5
Yellow fruit | deliciously sweet | fresh

Fresh & Fruity

Domaine Bott Frères | Pinot Blanc Tradition | France | 2019 34,5
Dry | light | fresh | white flesh fruit

Fontenille Luberon AOP Blanc | Rolle, Grenache blanc | Clairette | France | 2022 34,5
Floral | pear | apricot | fresh finish

Barone di Valforte | Abruzzo Pecorino D.O.P. | Pecorino | Italy | 2022 37,5
White flowers | fresh | complex aromas

Weingut Familie Schuster | Grüner Veltliner | Austria | 2022 37,5
Spicy | grapefruit | nectarine



WINE LIST

WHITE

Glass | Bottle

Smooth & Full-bodied

Prosper Maufoux | Bourgogne Chardonnay | France | 2020 39,5

Oak-aged | white flowers | fresh finish

Domaine des Pasquiers | France | 2022 32,5

Sablet Côtes du Rhône Villages Blanc | Clairette | Marsanne | Rousanne

Silvery hues | full and smoky | aroma of white flowers

Domaine Roque Sestière | France | 2020 32,5

Vieilles Vignes AOP Corbières | Grenache blanc

Elegant | spicy

Voché | Fermentado & Barrica | Spain | 2022 42,5

Flowers | citrus | herbs | wood

DESSERT WINES

Domaine Berta Maillol | France 7,50

Banyuls Rimage | Grenache | Rouge

Rich taste | plums | licorice | chocolate

Ouma se Wyn | Muscat | South Africa 6

Citrus | Honey | Raisins | Blossom

NON-ALCOHOLIC WINE

Sparkling | Light live | Germany 6 27,5

Floral | pear | ripe apple | powerful bubbles

Rosé | Light live | Germany 6 24,5

Floral | raspberries | strawberries

Chardonnay | Light live | Germany 6 24,5

Peach | mango | slight sweetness

Cabernet Sauvignon | Light live | Germany 6 24,5

Strawberry | cherry



WINE LIST

RED	Glass	Bottle
Open wines		
M Selection Merlot Spain Smooth round wine blackberries plums blackcurrant	5,5	24,5
Domaine Les Yeuses Grenache France Ripe red fruit chocolate mint	6	30
Domaine Raissac Les Lions Pinot Noir France Bright red berries cherries ruby red color	6	30
Beauvignac Vieillies Vignes Syrah France Liquorice red and black berries light spices	7	32,5
Staphyle Malbec Argentina Plums cherries raspberry tannins elegant	7	32,5
Smooth & Fruity		
Domaine Bott Frères Pinot Noir Tradition France 2019 Pure color red fruit smooth wine		34,5
Fontenille Luberon AOP Rouge Syrah Grenache France 2022 Pepper cassis red currant smooth aftertaste		37,5
Firm & Powerful		
Domaine des Pasquiers France 2022 Sablet Côtes du Rhône Villages Rouge Syrah Grenache Mourvèdre Deep red color black fruit aromatic aftertaste		32,5
Château Raissac France 2020 Château de Raissac "Belmont" Languedoc Rouge Syrah Grenache Fruity intense red and black fruit spicy		32,5
Tenuta Patruno Perniola Lenos Primitivo IGT Puglia Italy 2021 Spicy scent full-bodied velvety aftertaste		35
Marqués de Cáceres Excellens Reserva Spain 2017 Ripe black fruit cocoa wood currants		44,5



CELLAR WINES

WHITE

Bottle

Special & Exclusive

Alsace | France | 2021 42,5

Auxerrois | Réserve | Personnelle

Apricot | nectarine | jasmine | citrus | fruity aftertaste

Loire | France | 2020

45

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

Smoky in the nose | citrus | distinctive aftertaste

Burgundy | France | 2018

47,5

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

Wood-aged | honey | grapefruit | long aftertaste

Burgundy | France | 2016

47

Domaine Jean-Marie Naulin | Chablis Premier Cru | Chardonnay

Aged in oak | vanilla | citrus | apple | spice

RED

Bottle

Special & Exclusive

Burgundy | France | 2019 45

Domaine de Beauregard | Joseph Deshaires Fleurie Poncie | Gamay

Floral | red fruit | velvety aftertaste

Rhone | France | 2020

57,5

Domaine les Teyssonnières | Gigondas | Syrah | Grenache

Garnet red wine | ripe fruit | spices | musk | long aftertaste

Piedmont | Italy | 2016

72

Abrigo Giovanni | Barolo "Ravera" | Nebbiolo

Full and intense | fruity | balsamic aftertaste

Veneto | Italy | 2017

72

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

Plums | herbs | tobacco | 18 months aged in oak

Tuscany | Italy | 2021

52

Castellare di Castellina | Chianti Classico DOCG | Sangiovese

Authentic Chianti | slight sweetness | characteristic aftertaste

Abruzzo | Italy | 2020

52

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

Spicy scent | red fruit | warm

full-bodied aftertaste

