

To begin with

GARLIC NAANTA BREAD

Naanta bread | garlic & yogurt dip | jalapeño-tomato salsa

PATA NEGRA (50 GRAM)

Iberico | smoked almonds

CLASSIC OYSTERS 1 pcs

Red wine vinegar | shallots | lemon

CHAMPAGNE & OYSTERS 6 pcs

Raspberry granité | Moët & Chandon piccolo 20cl

RASPBERRY OYSTERS 3 pcs

Raspberry granité | champagne brut

GARLIC & SPICED EDAMAME

Edamame beans | miso | garlic | chili

ASIAN GUACAMOLE

Guacamole | edamame | avocado | yuzu kosho | crackers

PAN-FRIED CLAMS

Clams | herb & garlic oil

Starters

HAMACHI TARTARE

Hamachi | yellow curry | mango | egg yolk | toast | togarashi | yuzu-kosho vinaigrette

PANI PURI

Salmon tartare | coriander-yuzu dashi | shallots | chives | caviar

STEAK TARTARE CLASSIC

Beef | chives | shallots | mustard | worcestershire | pickles | olive oil | capers | canapés

SEABASS CEVICHE

Pickled red onion | miso mayo | creamy ponzu chili dressing

CARPACCIO CAVIAR & FOIE GRAS

Beef | caviar | foie gras | unagi vinaigrette

CLASSIC CARPACCIO

Beef | pesto | arugula | old Rotterdamsche cheese | pine nuts | bacon

GRATINATED SCALLOPS 3 pcs

Scallops | kimchi Hollandaise | shiitake

TUNA TACOS 2 pcs

Tuna | avocado-yuzu crème | sesame oil | sriracha | Maldon

Sushi & Sashimi

URAMAKIS

4 pcs 8 pcs

FLAMED SALMON URAMAKI

Salmon | wasabi mayo | unagi | kataifi | cucumber | avocado | sesame seeds | chives

MAGURO URAMAKI

Tuna | avocado-yuzu crème | Sichuan | cucumber | takuan

HAMACHI URAMAKI

Kingfish | papaya | spicy raspberry mayo | chives | cucumber

WAGYU URAMAKI

Wagyu beef | eggplant tempura | asparagus | truffle-wafu sauce | garlic chips

DRAGON URAMAKI

Ebi-Fry | avocado | Japanese mayo | teriyaki | sriracha | sesame seeds

AVOCADO CHICKEN URAMAKI

Chicken | avocado | cucumber | Aji Amarillo mayo | garlic sesame seeds

RAINBOW URAMAKI

Tuna | Hamachi | salmon | Ebi-Fry | yuzu kosho mayo | Tsuyu sauce

NIGIRIS

4 pcs

SAKE NIGIRI

Salmon | sushi rice

FLAMED SAKE NIGIRI

Salmon | sushi rice | Japanese mayo | caviar

MAGURO NIGIRI

Tuna | sushi rice

SPICY MAGURO NIGIRI

Tuna | sushi rice | Aji Amarillo | spring onion

CRISPY TUNA NIGIRI

Tuna tartare | spicy kimchi | crispy rice | spring onions

CRISPY CAVIAR NIGIRI

Caviar 10 gr | chives | crème fraîche | shallots | crispy rice

TATAKIS & SASHIMIS

BEEF TATAKI

Rump roast | ponzu-soy | spring onion | garlic chips | sesame seeds

SALMON TATAKI

Salmon | yuzu kosho sauce | caviar

HAMACHI TIRADITO

Hamachi | jalapeño-soy vinaigrette | tobiko

SASHIMI

Salmon 15 | tuna 16 | Hamachi 14

SASHIMI PLATTER 12 pcs

Tuna | salmon | Hamachi

SUSHI PLATTER

Mix of sushi and sashimi of the chef's favourite.

On the side

FRIES

Crispy fries | home style mayo

ITALIAN TRUFFLE FRIES

Crispy fries | truffle mayo | Parmesan cheese

SIDE SALAD

Romaine salad | honey & brown sugar vinaigrette | tomato | cucumber | coutons

STIR-FRIED KETJAP MUSHROOMS

Mushrooms | ketjap | chili | sesame

GRILLED GREEN ASPARAGUS

Green asparagus | almonds | yuzu butter

To share

STICKY BONELESS RIBFINGERS

Iberico pork | Yakiniiku glaze | soy | ginger | kimchi cole slaw

CHICKEN GYOZAS

Chicken | spring onion | chili | sesame seeds | Sichuan | dashi-iri

BABY SPRING CHICKEN

Chicken | cajun | lime | garlic & spiced crème fraîche

TOM KHA MUSSELS (also available in classic)

Mussels | ginger | sambal | lemongrass | coconut milk | soy

PEKING DUCK PANCAKES

Duck | pancakes | leek | cucumber | chili | hoisin sauce

GRATINATED KING PRAWNS 3 pcs

Prawns | Sichuan salsa | lemongrass | ginger

POPCORN SHRIMPS

Avocado aioli | tempura shrimps | cajun popcorn

From the Jospier

LEMONGRASS CHICKEN SKEWER 2 pcs

Chicken | spicy and tangy sauce | lime | coriander

PRAWN SKEWER 2 pcs

Prawn | Piri Piri marinade

BEEF SKEWER 2 pcs

Beef | Anticucho

Mains

TENDERLOIN (180 Gram)

Beef | green asparagus | smoked garlic & parsnip crème | chimichurri

RIB-EYE (200 Gram)

Beef | bell pepper | Anticucho | garlic chips

BLACK PEPPER STEAK (200 Gram)

Terres major | Asian black pepper glaze | grilled asparagus

BLACK COD (160 Gram)

Black cod | 24h miso marinated | eggplant crème | pak choi

ASIAN GRILLED SEABASS (300/400 Gram)

Seabass | soy | lime | garlic | ginger | steamed rice

MISO GLAZED SALMON BITES (180 Gram)

Salmon | teriyaki glaze | roasted parsnip crème | potato crisp

SOLE À LA MEUNIÈRE (300/400 Gram)

Green asparagus | lemon

TEMPURA BATTERED COD FISH

Cod | yuzu-kosho mayo | ponzu-sesame slaw

To end with

TROPICAL DREAM

Pineapple | Piña colada foam | coconut ice | coconut flakes

CHURROS

Vanilla ice cream | chocolate sauce | seasonal fruit

CHEESECAKE 2 pers

White chocolate | raspberry crunch | raspberry meringue | white chocolate foam

PANDAN CRÈME BRÛLÉE

Pandan | mango | coconut ice cream

LIMONCELLO SCROPPINO

Lime ice cream | yuzu | Limoncello | prosecco

DUBAI CHOCOLATE

Pistache | vanilla cream | kataifi | chocolate biscuit | dark chocolate

ETON MESS

Dutch hangop yoghurt | red fruit | meringue

CHEESE PLATTER (Optional port tasting +10)

Selection of 4 cheeses | fig chutney | kletzen bread

To share Order from 12.00 till 22:00

STICKY BONELESS RIBFINGERS

Iberico pork | Yakiniuku glaze | soy |
ginger | kimchi coleslaw

CHICKEN GYOZAS

Chicken | spring onion | chili |
sesame seeds | Sichuan | dashi-iri

BABY SPRING CHICKEN

Chicken | cajun | lime | garlic & spiced crème fraîche

THOM KA MUSSELS (also available in classic)

Mussels | ginger | sambal | lemongrass |
coconut milk | soy

PEKING DUCK PANCAKES

Duck | pancakes | leek | cucumber | chili | hoisin sauce

GRATINATED KING PRAWNS 3 pcs

Prawns | Sichuan salsa | lemongrass | ginger

POPCORN SHRIMPS

Avocado aioli | tempura shrimps | cajun popcorn

Greens Order from 12.00 till 16:30

CAESAR SALAD

Romaine salad | cucumber | tomato | onions |
Parmesan cheese | egg | croutons | dressing

Extra supplement: chicken + 5 | prawns + 6

CARPACCIO SALAD

Mesclun | cucumber | Rotterdamsche cheese |
tomato | pine nuts | bacon | onions

FISH SALAD

Smoked salmon | tuna | eel | Dutch shrimps |
cucumber | onions | tomato | croutons | mesclun

Croquettes Order from 12.00 till 16:30

BEEF CROQUETTES

Sourdough brown or white bread |
mustard mayo | side salad

SHRIMP CROQUETTES

Sourdough brown or white bread | spicy mayo

OYSTER MUSHROOM CROQUETTES

Sourdough brown or white bread | sriracha mayo

16

15

17

22

24

20

18

12

17

21

13

15

13

High Wine

39,⁵⁰
p.p.

Three courses of wine combined with
matching dishes.

Only between 2 pm and 5 pm from 2 persons.
Advance reservation is required.

High Gin

47,⁵⁰
p.p.

Three courses Gin Tonic combined with
matching dishes.

Only between 2 pm and 5 pm from 2 persons.
Advance reservation is required.



High Tea

24,⁵⁰
p.p.

Unlimited tea, mint tea and
ginger tea with sweet and
savory snacks for two hours.

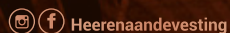
Only between 2 pm and 5 pm from
2 persons. Advance reservation is required.

Gift idea

A gift voucher is always fun to
receive. This is possible with us
from a small amount!



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Heeren aan de Vesting is part of
the Heeren Horeca Group.

HEEREN AAN DE HAVEN

Streefkerk

HEEREN VAN AMBACHT

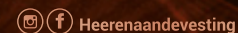
Hendrik-Ido-Ambacht

HEEREN VAN SLYDREGT

Sliedrecht

HEEREN AAN DE LEK

Groot-Amers



Heeren aan de Vesting

Sandwiches

Order from
12.00 till 16:30

FRIED EGGS

3 eggs | sourdough brown or white bread

Choise of toppings: ham + 1 | cheese + 1 | bacon + 1 |
salmon + 5 | carpaccio + 5

12

PHILLY CHEESE STEAK

Sour dough | onion | sweet pepper |
cheddar | beef | jalapeño

15

CARPACCIO ROMANA

Pinsa Romana | ricotta crème | bacon |
pine nuts | Rotterdamsche cheese

14

MORTADELLA FOCACCIA

Mortadella | burrata | pistache | pesto | pinsa Romana

14

CAPRESE SANDWICH

Focaccia | burrata | tomato | pesto | arugula | pistache

15

FILET AMERICAN MARTINO BAGUETTE

Filet | onion | pickles | egg | Martino sauce | spring onions

11

SALMON SANDWICH BAGUETTE

Smoked salmon | herb cream cheese |
pickled onion | dill | yuzu | capers

13

Twelve o' clock

Order from
12.00 till 16:30

1 FISH

Smoked salmon | shrimp croquette | soup of the day

18

2 MEAT

Carpaccio | beef croquette | soup of the day

18

3 VEGETARIAN

Caprese | oyster mushroom croquette | soup of the day 

18

Soups

Order from
12.00 till 16:30

BISQUE

Lobster | rouille | toast

13

SOUP OF THE DAY

Ask the waiter for the soup of the day.

9

Sushi & Sashimi

All day
12.00 tot 22.00

URAMAKIS

4 pcs 8 pcs

FLAMED SALMON URAMAKI

Salmon | wasabi mayo | unagi | kataifi |
cucumber | avocado | sesame seeds | chives

9 19

MAGURO URAMAKI

Tuna | avocado-yuzu crème | Sichuan | cucumber | takuan

10 19

HAMACHI URAMAKI

Kingfish | papaya | spicy raspberry mayo | chives | cucumber

9 18

WAGYU URAMAKI

Wagyu beef | eggplant tempura |
asparagus | truffle-wafu sauce | garlic chips

29

DRAGON URAMAKI

Ebi-Fry | avocado | Japanese mayo | teriyaki |
sriracha | sesame seeds

20

AVOCADO CHICKEN URAMAKI

Chicken | avocado | cucumber | Aji Amarillo mayo |
garlic sesame seeds

18

RAINBOW URAMAKI

Tuna | Hamachi | salmon | Ebi-Fry |
yuzu kosho mayo | Tsuyu sauce

18

NIGIRIS

4 pcs

SAKE NIGIRI

Salmon | sushi rice

11

FLAMED SAKE NIGIRI

Salmon | sushi rice | Japanese mayo | caviar

12

MAGURO NIGIRI

Tuna | sushi rice

14

SPICY MAGURO NIGIRI

Tuna | sushi rice | Aji Amarillo | spring onion

15

CRISPY TUNA NIGIRI

Tuna tartare | spicy kimchi | crispy rice | spring onions

16

CRISPY CAVIAR NIGIRI

Caviar 10 gr | chives | crème fraîche | shallots | crispy rice

45

TATAKIS & SASHIMIS

BEEF TATAKI

Rump roast | ponzu-soy | spring onion |
garlic chips | sesame seeds

14

SALMON TATAKI

Salmon | yuzu kosho sauce | caviar

15

HAMACHI TIRADITO

Hamachi | jalapeño-soy vinaigrette | tobiko

17

TUNA SASHIMI

Tuna | caviar

16

SALMON SASHIMI

Salmon | caviar

15

HAMACHI SASHIMI

Salmon | caviar

16

SASHIMI PLATTER

Tuna | salmon | hamachi

12 pcs
25

SUSHI PLATTER

Mix of sushi and sashimi of the chef's favourite.

32 pcs 64 pcs
55 120

Bites

All day
12.00 tot 22.00

GARLIC NAAN BREAD

Naante bread | yoghurt dip | tomato & jalapeño salsa | herb oil 

8

PATA NEGRA 50 gram

Iberico | roasted almonds

14

CLASSIC OYSTERS 1 pcs

Oysters | red wine vinegar | shallots | lemon

4

RASPBERRY OYSTERS 3 pcs

Raspberry granite | champagne brut

16

BLACK ANGUS BITTERBAL 6 pcs

Mustard mayo | black angus beef croquettes

9

CALAMARIS

Squid | spicy aioli

9

CHEESE SPRING ROLLS 6 pcs

Thai chili sauce

7

TUNA LOLLIES 6 pcs

Tuna | sesame seeds | yuzu mayo

10

STICKY CHICKEN BITES 6 pcs

Chicken bites | sticky chili ketjap sauce

8

YAKITORI SKEWERS 6 pcs

Chicken | fried onions

8

VEGETARIAN SPRING ROLLS 6 pcs

Thai chili sauce

9

NACHO CHEESE

Pulled chicken | crème fraîche | tomato salsa | cheddar |
guacamole | spring onions

9

CHARCUTERIE PLATTER

Olives | Rotterdamsche cheese | spinata | smoked almonds

10

MIX PLATTER

Cheese sticks | sticky chicken bites |
black angus bitterballen | calamaris | pata negra | tuna Lollies

26