

BURGERS

The Otium beef burger is made from Black Angus with a balanced marble structure, which makes our burgers tender and rich in flavor

OTIUM BURGER

lettuce heart, tomato-onion-cucumber compote on a roasted brioche bun including 1 topping (choice of blue cheese, Cheddar, bacon, or spicy)

- with steakhouse fries

15.00
+ 4.00

Additional toppings:

- Blue cheese
- Cheddar
- Bacon
- Spicy

+ 3.00
+ 2.00
+ 2.00
+ 2.00

V VEGETABLE & KIDNEY BEAN BURGER

lettuce heart, yogurt chive sauce on a roasted brioche bun

- with steakhouse fries

14.50
+ 4.00

SANDWICHES

(9:00 AM - 5:00 PM)

CLUB SANDWICH

farmer's bread, bacon, chicken, egg, tomato, lettuce and potato crisps

- with steakhouse fries

16.00
+ 4.00

"UITSMIJTER"

3 fried eggs on farmer's bread, ham, Gouda cheese and herb salad

13.50

H HOME PICKLED SALMON

organic spelt bread, cream cheese, avocado cream and herb salad

13.50

ORIENTAL CHICKEN BAGUETTE

sesame soy sauce and stir fried vegetables

12.00

V CAPRESE SANDWICH

whole grain bun with tomato, basil pesto, mozzarella and rocket

10.50

ALL DAY DINING MENU

OTIUM
Lounge | Restaurant



www.otium-restaurant.com



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SOUP

- V LEMONGRASS COCONUT SOUP** with chili, ginger, tomato & coriander crostini 9.50
- V ROASTED VINE-RIPE TOMATO CREAM** with majoram croutons 9.50
- SOUP OF THE DAY** 8.50

FOR STARTERS

- BAERI CAVIAR** 10 gram
home pickled salmon, blini's, crème fraiche, egg and parsley 44.50
• Without pickled salmon 37.50
- H SEARED TUNA**
sweet & sour radish, homemade Russian salad, jalapeño pepper, passion fruit lavas vinaigrette 21.50
- CURED SALMON FILLET**
coated in apple syrup, pickled vegetables and avocado cream 16.50
- H THINLY SLICED BEEF SIRLOIN**
raspberry dressing, salad of beech mushrooms 16.00
- TERRINE DE CAMPAGNE**
a country pate of pork, mustard crème fraîche and Amsterdam onions and cornichons 14.50
- V CAULIFLOWER BAVAROIS**
with three structures of bell peppers 13.50
- H V OTIUM SALAD**
with quinoa, herb salad, hemp seed, goji berries, chia seed and pomegranate vinaigrette 13.50
- CAESAR SALAD**
with Little Gem, anchovy, Parmesan cheese, egg and crostini 12.50
• With roasted chicken + 5.50
• With tiger prawns + 8.50

STRAIGHT FROM THE GRILL

FILLET OF BEEF *

The fillet is the most tender part of the Black Angus beef and comes from the tenderloin. The meat has a very fine structure and hardly any fat, therefore it is melting in your mouth with every succulent bite.

- Fillet of Beef 250 gram 42.00
- Fillet of Beef 180 gram 34.00

RIBEYE *

The meat of the ribeye is a tender cut of Black Angus beef from the outer side of the rib. This meat is more tender than that of the loin, as the front of the cow is less muscular. There is a clear marble structure in the meat that allows more flavor.

- Ribeye 350 gram 46.50
- Ribeye 250 gram 37.50

* Served with seasonal vegetables, steakhouse fries and béarnaise

H HEALTHY CHOICE **V** VEGETARIAN

CHEF'S CHOICE MENU

OUR CULINARY TEAM CREATED A DELICIOUS 2, 3 OR 4 COURSE MENU FOR YOU.
PLEASE HAVE A LOOK AT OUR SPECIAL CHEF'S CHOICE MENU!

MENU OTIUM	4 COURSE	(11:30 AM - 10:00 PM)	42.50
MENU TASTE	3 COURSE	(11:30 AM - 10:00 PM)	36.50
MENU FLAVOR	2 COURSE	(11:30 AM - 10:00 PM)	29.50

FROM THE SEA & THE LAND

- H GRILLED TUNA STEAK**
conchiglioni pasta, seasonal vegetables and olive salsa 34.50
- H SLOW-COOKED SALMON STEAK**
with tomato & lemon vinaigrette and chunky mashed potatoes 26.00
- BRAISED BEEF CHEEK**
VOC spices (nutmeg, cloves, cinnamon), seasonal vegetables and potato mousseline 24.50
- GUINEA FOWL**
duchess potatoes, seasonal vegetables and shallot gravy 24.50
- V PAN-FRIED LASAGNA**
ricotta, ratatouille and antiboise 21.50
- H V CHICKPEAS-SWEET POTATO-CURRY**
fresh vegetables, cilantro and homemade naan bread 20.50

SIDES

STEAKHOUSE FRIES	4.00	GREEN SALAD	4.00
SWEET POTATO FRIES	5.00	SEASONAL VEGETABLES	4.00
ROSEMARY POTATOES	5.00	BASMATI RICE	4.00

LAST BUT NOT LEAST

- CHEESE PLATTER** selection of 5 cheeses, fig & nut bread and homemade tomato jelly 15.50
- CRÈME BRÛLÉE** of tonka beans with vanilla ice cream 11.50
- FRESH FRUIT** rose water curd, passion fruit-mango sorbet 11.50
- CHOCOLATE CAKE** with a soft-centered chocolate heart, walnut ice cream and mango coulis 11.50
- PRALINES** 6 chocolates 8.50

PLEASE NOTE THAT SOME OF OUR DISHES CONTAIN ALLERGENS OR ADDITIVES. PLEASE ASK A MEMBER OF OUR OTIUM TEAM AND WE'LL BE HAPPY TO EXPLAIN. OUR KITCHEN IS OPEN UNTIL 11:00 PM.