YOUR EVENT AT DIJK9!

EVERYTHING IS POSSIBLE!

WE HAVE SPACIOUS TERRACES, LOUNGE SOFAS, A LARGE BAR AND A NICE RESTAURANT TO RECEIVE YOUR GUESTS. FROM BUSINESS PRESENTATIONS TO WEDDINGS, UP TO 120 PEOPLE, WE WELCOME YOU.

DIJK9 HAS YEARS OF EXPERIENCE AND THE EXPERTISE TO MAKE A SUCCESS OF EVERY OCCASION. TAKE A LOOK AT OUR WEBSITE! THERE YOU WILL FIND A RANGE OF OPTIONS TO FILL ANY AFTERNOON OR EVENING.

DIJK9 REGULARLY ORGANIZES FUN EVENTS. CHECK OUR WEBSITE OR "LIKE" OUR FB PAGE IF YOU'RE CURIOUS

RESTAURANT DIJK9

STRATUMSEDIJK 9 I 5611 NA I EINDHOVEN

HIGH WINE

vino é tapas 30,00
we welcome you with cava
3 plates with luxury snacks | 3 glasses of wine
including assorted breads

luxe 60,00
we welcome you with cava
5-course tasting menu | 5 glasses of wine package
including assorted breads

LUNCH

till 16:00

SURPRISE MENUS

2-course (starter/main)	22,50
3-course (starter/main/dessert)	29,90

SOUPS

Oxtail - bouillon I chunks of oxtail I garlic	8,50
Pumpkin - spring out I tarragon	7,50
Bisque - gamba I croutons I green asparagus	13,50

SALADS

(All our salads are served with bread)

Fruit de Mer - catch of the day I langoustine I dressing I seaweed I spring onion	13,50
Gamba - garlic I pepper I cherry tomatoes I tred curry	11,50
Sirloin - oriental I sprouts I mushrooms I teri-yaki	14,50
Ceasar - range chicken I egg I anchovy I croûton I roman lettuce I parmesan	12,50
Vega - pickled vegetables I gherkins I goat cheese I couscous I pesto	10,50
Tuna - yellow fin I grilled I asparagus I soy-sesame I wakame	14,50

BREAD ROLL artisan sourdough bread

Carpaccio - Black angus I mustard I rocket I grana padano I pine I lardons	12,50
Range chicken - Chili I Shiitake I spring onion	8,50
Beef Sashimi - Irish Black Angus I wakame I hoisin I mushrooms I tempura	11,50
Shrimp croquettes - homemade I lime mayo	10,50
Brie de Meaux - honey I nuts I rocket I onion compôte I balsamic vinegar	9,50
Loin of deer - gently cooked I raspberry I balsamic I lettuce I nuts I quince I chestnut	10,50
Club Dijk9 - emmental I serano I egg I free-range chicken I pomodori I chips	12,50
Club fish - salmon I tuna I guacamole I antiboise	12,50

LUNCHDISHES

Iberico Burger - XL I egg I bacon I emmental I fries		16,50
Egg - as you wish	from	6,50
Croque Dijk9 - young cheese I ham I sour cream I egg yolk I pomodori		6,50
Steak - Black angus I parsnip I truffle I mushrooms I gravy		19,90
Satay - Peanut Sauce I pork tenderloin I onions I relish I fries		16,50

TAPAS I FINGERFOOD To begin with, or share

Oysters - Zeeland creuses I Lemon I raspberry vinaigrette I	2,50
Oysters - gratinée I Rockefeller	3,50
Meatballs (7) - truffle cream	8,50
Beef tenderloin strips - Mushrooms I hoysin I rocket	12,50
Gamba's (7) - crunchy I medina mayonnaise	10,50
Gamba's (7) - garlic I pepper	10,50
Tenderloin Sashimi - seaweed salad I soy-truffel I five spices	11,50
Fish Sashimi - Tuna I Salmon I kikoman I wasabi	12,50
Shrimp croquettes (7) - lime mayo	11,50
Bruschetta (6) - divers toppings	12,50
Yakitori (5) - tender pork tenderloin I teriyaki	10,50
Serano ham - truffle vinaigrette I italian bread	9,50
Bread Assortment - various breads I aioli I truffle butter I 1st virgin olive	4,50

STARTERS COLD AND HOT

Steak tartare - truffle I shallot I yolk I capers I melouskes I pickle	12.50
Oriental trio - yellowfin I salmon I gamba I garnish	11,50
Swordfish - ceviche I Norway lobster I parsnip I red onion I paprika curry	13.50
Surf and turf - pork neck I Norway lobster I sprouts I pumpkin I bearnaise	15.50
White fish - gamba I lobster risotto I spring onion I tomato I avocado	13,50

DIJK9 MENU 55,-

4 course including wine

SWORDFISH

ceviche | pickles vegetables | parsnip | paprika | curry

Caillou Sauvignon Blanc

*

SURF & TURF

Iberico | langoustine | sprouts | pumpkin | bearnaise

Terramater Carménère/Cabernet

*

VENISON

chestnut | green asparagus | red cabbage | salsify | smoked bacon | beetroot

Bourdic Syrah

*

CHOCOLATE

soufflé | curd | pepernoot | tangerine

African ruby vermouth

SURPRISE MENUS

Please order for the whole table

The dishes are off the map compiled with care. Of course, we take into account your wishes.

3-course	29,90
3-course (starter/hot starter/main)	34,90
4-course	37,90
5-course	44,90
Rather cheese i.p.v. sweet?	4,00

WINE

In cooperation with various wineries and wine suppliers we select the best weekly wine to pair with your menu.

1-course	6,00
2-course	12,00
3-course	18,00
4-course	24,00
5-course	30,00

À LA CARTE

TAPAS I FINGERFOOD To begin with, or share

Oysters - Fine Claire I Lemon I raspberry vinaigrette	2,50
Oysters - gratinée I Rockefeller	3,50
Meatballs (7) - truffle cream	8,50
Beef tenderloin strips - Mushrooms I port sauce I rocket	12,50
Gambas (7) - crunchy I medina mayonnaise	10,50
Gambas (7) - garlic I pepper	10,50
Tenderloin Sashimi - seaweed salad I soy-truffel I five spices	11,50
Fish Sashimi - Tuna I Salmon I kikoman I wasabi	12,50
Shrimp croquettes (5) - lime mayo	11,50
Bruschetta (6) - divers toppings	12,50
Yakitori (5) - tender pork tenderloin I teriyaki	10,50
Serano ham - truffle vinaigrette I italian bread	9,50
Bread Assortment - various breads I aioli I truffle butter I 1st virgin olive	4,50

COLD APPETIZERS

Venison fillet - raspberry I balsamic I lettuce I shallot I nuts I quince I chestnut	10,50
Carpaccio - Black angus I mustard I pine nut I rocket I parmesan I bacon	12,50
Steak tartare - truffle I shallot I egg yolk I capers I onions I pickle	12,50
Oriental trio - yellowfin tuna I salmon I tiger prawn	11,50
Swordfish - ceviche I parsnips I Norway lobster I red onion I paprika I curry	13,50
Vega - piccalilly vegetables I pickle I goat cheese I couscous I pesto	10,50

SOUPS

Oxtail - bouillon I chunks of oxtail I tomato	8,50
Pumpkin - spring out I tarragon I zucchini	7,50
Bisque - gamba I croutons I green asparagus	10,50

SALADS (large salads served with bread)

Sirloin - oriental | sprouts | mushrooms | teri-yaki 16,50
Tuna - yellow fin | grilled | asparagus | soy-sesame | wakame 16,50

HOT STARTERS

Surf and turf - pork neck | langoustine | pumpkin | sprouts | bearnaise 15.50
White fish - lobster risotto | spring onion | tomato | avocado 13,50
Foie gras - chestnut | pear | crostini | shallot | hazelnut 16.50

MAIN

Swordfish - grilled | purple carrot | fetta | artichoke | avocado antiboise | tarragon 19.50
Haddock - lightly smoked | red cabbage | cavola nero | parsnip | parmesan | yellow zucchini 17,50
Surf'n Turf - Iberico | Norway lobster | purple carrot | pumpkin | bearnaise | shellfish sauce 21,50
Veal entreçote- - grilled | sweet potato | paprika | anise mushrooms | paksoy | veal gravy 19,50
Venison steak - chestnut | green asparagus | red cabbage | salsify | bacon | beetroot 24,50
Lady steak - Black angus | parsnip | truffle | mushrooms | gravy 17,50
Flank steak - Grain fed | roseval | paprika | truffle | salsify with bacon | shallogravy 22,50
order with foie gras 6,00

VEGETARIAN

The chef is proud to present you with another vegetarian dish together

Risotto - beet root | asparagus | spring onions | fetta 16,50
Ravioli - tomato | parmesan | truffle | mushroom | rocket 17,50

AFTER

DESSERTS

Chocolate- soufflé I curd I pepernoot I mandarin	10,00
Almond and Amaretto - mousse I fig I anglaise I anise I cinnamon I cherry I merengue	7.50
Coffee lover - panna cotta I white chocolate I bastogne I Bailey's I coffee	8,50
Cheeseboard - kletzenbrood I nuts I sjalotcompôte I applesyrup	13,50

We can help you with choosing a suitable dessert wine. from 5,00

DIGESTIVE

Grappa, limoncello, jenever, gin

COFFEE

Finish your evening with special roast Café Valente. We like to make your special coffee as it should!

COGNAC

Martell VS, Remy Martin VSOP, Courvoisier, Hennessy, Remy Martin XO, Calvados

PORT

Masterblend Ruby, Masterblend White, 10 Year Old Tawny, Nirvana

WHISKEYS

Dimple, Jameson, Chivas Regal 12y, Glenfiddich, Lagavullin 16y, Highland park 12y

LIQUEUR

Amaretto, Likeur 43, Drambui, Frangelico,Cointreau, Sambuca, Grand Marnier, Tia Maria,Southern Comfort and many more.