

WELCOME

Damianz is located in a place rich in history.
In a space that once stood behind closed doors, a team
now welcomes guests with openness. Where things were
once kept and confined, they are now received and shared.

You are welcomed by maître-sommelier David Manders
and his team. In the kitchen, chef Jeroen van Gansewinkel
and his brigade create dishes where contrasts meet. Service
and kitchen work closely together to tell one story on the
plate.



Land and sea come together.
Far and near find balance.
Classics return,
signatures are given space.

Everything comes together in one menu,
created to be enjoyed without haste.
For those who take a seat, wish to escape for a moment,
and feel at home behind the bars.

Damianz is part of a Green Key Gold-certified hotel. In
line with this philosophy, alongside the menu we also offer
a vegetarian alternative.



CREATIONS

BY JEROEN VAN GANSEWINKEL

Duck liver terrine

Duck leg ||| Sultana raisins ||| White grapes ||| Apple molasses

Persian Caviar

Beef ||| Watermelon ||| Beetroot ||| Horseradish ||| Mirin



Oysters

Shiitake ||| XO ||| Lemongrass ||| Pandan rice



Cod

Beef marrow ||| Katsuoabushi ||| Beurre noisette ||| Miso

Scallop

Pork belly ||| Parsnip ||| Sichuan pepper



Lobster

Chicory tarte tatin ||| Pecorino ||| Beurre blanc



Venison

Pumpkin ||| Trompettes de la Mort ||| Five-Spice ||| Red wine jus

Orange

Smoked almond ||| Vanilla ||| Caramel

A stylized signature of 'Jeroen' in a cursive script, with a fingerprint graphic placed over the end of the signature.

2 CREATIONS € 52,50

Duck liver terrine ||| Venison
incl. 1 amuse and bread

3 CREATIONS € 62,50

Duck liver terrine ||| Venison ||| Orange
incl. 1 amuse en brood

4 CREATIONS € 85

5 CREATIONS € 95 

6 CREATIONS € 108  

7 CREATIONS € 118   

8 CREATIONS € 128    

EXTRA'S

Oysters • 6,- Natural 7,50 Chef's preparation

Ask one of our staff members for the different preparation options.

Caviar • 28,50 Per 10 gram

Persian Caviar served with blini's and sour crème.

We can also add 10 grams of caviar to a dish of your choice for a supplement of 25 euro.

Cheese supplement • 12,50 5 Cheeses 17,50 7 Cheeses

If you prefer a selection of cheeses rather than a dessert, this is available for a supplement of 12,50 euro.

Selection of cheeses • 27,50 5 Cheeses 32,50 7 Cheeses

Are you a fan of cheese?

A selection of cheeses can be added to your menu. Accompanied by condiments and bread.

ALLERGIES

If any dietary requirements or allergies are not communicated to us prior to arrival, a supplement of €20 will be charged for menu adjustments. Please ask one of our staff members for our allergen menu.

TOGETHER WE STAND STRONG

At Damianz, we strive for refinement and attention to every detail. From kitchen to service, everything and everyone works together toward one shared goal: creating an unforgettable experience. That is why we believe our team deserves the appreciation it truly merits. After all, Damianz would not exist without them:

Jeroen, Stan, Tim, Jaap, Rens, Sjuul, Jean

David, Nynke, Wessel, Cateau, Bibi, Femke, Jim, Tristan, Lisa, Daniëla