

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

Smoked Halibut

Egg yolk ||| White asparagus ||| Radish ||| Parsley

Persian Caviar

Two preparations of veal ||| Artichoke ||| Barigoule ||| Capers



Oyster with passion

Passionfruit ||| Smoked cauliflower ||| Dill



Scallop

Lard ||| Edamame ||| Taggiasca olives ||| Katsobushi ||| Dashi



Cod

Beef marrow ||| Green cabbage ||| Garlic ||| Morel

Sweetbread & Langoustine

White asparagus ||| Tandoori ||| Orange ||| Sauternes



Lamb

Legumes ||| Pommes dauphines ||| White asparagus

Rhubarb

Jasmin ||| Basil ||| Asparagus

A stylized signature of 'Jankel' in a cursive font, with a fingerprint graphic integrated into the letter 'k'. The signature is written in black ink on a white background.


2 CREATIONS € 52,50

Smoked Halibut ||| Lamb
incl. 1 amuse and bread

3 CREATIONS € 62,50

Smoked Halibut ||| Lamb ||| Rhubarb
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 Chefs 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.

STRIVING FOR PERFECTION

At Damianz, we strive for absolute perfection in every aspect. From kitchen to service, everything and everyone works together toward one shared goal: creating an unforgettable evening. 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