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.

Green Key

CREATIONS

BY JEROEN VAN GANSEWINKEL

Salmon
House-smoked ||| Avocado ||| Yuzu ||| Lovage

Persian Caviar x Damianz
Scallop tartare ||| Cream cheese ||| Lemon thyme

Signature Oyster
Passionfruit ||| Smoked cauliflower ||| Dill

Monkfish Saltimbocca
Kohlrabi ||| Saffron ||| Bisque

Two preparations of Duck
Lentils ||| Fresh black truffle ||| Cèpes

Sweetbread & Langoustine
Legumes ||| Green asparagus ||| Truffle broth

Bresse Pigeon
Green cabbage ||| Cherries ||| Quinoa ||| Five-spice

Strawberry
Hibiscus ||| Basil ||| Vanilla

4 CREATIONS	€ 85	7 CREATIONS	€ 118
5 CREATIONS	€ 95	8 CREATIONS	€ 128
6 CREATIONS	€ 108		

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.

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, Sjuul, Jean

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