

# De Machinist

## THE ROTTERDAM SHARED DINNER

32.50€ p.p.

Unique and well-known De Machinist concept.  
Let our chefs surprise you with various different warm and cold dishes to share.  
(Can be ordered Vegetarian and can only be ordered per entire group and table)

The Rotterdam Shared Dinner can be expanded with 3 desserts for +7.50€ p.p.

## À LA CARTE

Served from 17.00 til 21.00

### STARTERS

Beef pastrami with roquefort and stewed pear	11.50	♻️	🍷
Chevre Buche with pickled beets with aceto balsamico syrup, honey tomatoes and salad	12.00		🍷
Sashimi from Salmon and tuna, served with wakame, wasabi, pickled ginger and soy sauce	13.50		
Beef carpaccio, truffle mayonnaise, arugula, parmesan cheese and bacon	13.50		

### SALADS

Salad with chevre, pickled beets, honey tomatoes and acetobalsamic syrup	14.00	✓	🍷
Hot chicken salad with mushrooms, onion, mixed salad, sambal mayonnaise and cucumber ribbons	13.00		

### MAIN DISHES

#### -MEAT

Grandmother's veal stew with parsnip puree	22.50	♻️	🍷
Grilled Dutch Bavette with red onion marmalade	22.50		
Grilled Ribeye with bearnaise sauce	24.00		
100% Black Angus burger on a Lawas bun with tomato, onion, fried bacon, lettuce and mayonnaise	18.50	♻️	
Grilled chicken skewer with peanut sauce, fries and salad	17.50		

#### -FISH

Two solefish fried in butter	23.50	♻️	🍷
Cod fillet baked on the skin with a coarse mustard sauce	23.50		🍷
Fish of the Day ( <i>wait and see what the boat brings ashore</i> )	day price		

#### -VEGETARIAN

Risotto with roasted pumpkin, pumpkin seeds and buffalo mozzarella	18.00	✓	♻️
Pasta of the week	15.00	✓	♻️

### ON THE SIDE

Vegetables of the season	5.00	✓
Stew of the week	5.00	♻️
Green salad	5.00	✓
French fries	4.00	✓ ♻️

### For the Little Machinists

Small hamburger with fries and salad	11.00	♻️	🍷
White fish with fries and salad	11.00	♻️	🍷

### DESSERTS

Lemon curd tartlet with vanilla ice cream	8.00	♻️	🍷
Two different Chocolate Mousses (white and dark)	8.00		🍷
Homemade Almondfoam Cookie with Amarena cherry cream and yogurt ice cream	8.00	♻️	🍷

Vegetarian: ✓ Allergens: gluten ♻️ notes 🍷 milk 🥛

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## LUNCH

Served from 12.00 til 16.00

### SANDWICHES

Machinist Club Sandwich: fried chicken , tomato, cucumber, lettuce, cocktail sauce and bacon	13.50	♻️
Spicy Chicken with onion and mushrooms, chili sauce, sambal mayonnaise, lettuce (corn roll)	12.00	
Tuna melt with sweet and sour red onion and cheddar cheese (toasted white/brown bread)	12.00	♻️ 🍷
Poached egg with guacamole and puffed tomatoes (toasted brioche bread)	12.00	✓ ♻️
Grandmother's veal Sukade with mixed lettuce (white/brown bread)	13.00	♻️
Bread basket with pommodori butter, smoked mackerel, hummus and olive oil with sea salt	6.50	♻️ 🍷

### SALADS

Salad with chevre, pickled beets , honey tomatoes and acetobalsamic syrup	14.00	✓ 🍷
Hot chicken salad with mushrooms, onion, sambal mayonnaise and cucumber ribbons	13.00	

### WARM DISHES

Aged cheese omelet (3 eggs) with toasted white/brown bread	8.50	✓ ♻️ 🍷
Fried Dutch steak (170gr.) with its own gravy with a green salad and either bread or fries	19.00	🍷
Two solefish fried in butter with green salad and french fries	24.50	🍷
100% Black Angus burger on a Lawas bun, tomato, onion, fried bacon, lettuce and mayonnaise	18.50	♻️
Two Rotterdam beef croquettes with white or brown bread	10.50	♻️ 🍷
Two Cas & Kas croquettes on white or brown bread (vegan)	10.50	✓ ♻️ 🍷
Soup of the day with toasted bread	8.50	
Grilled chicken skewer with satay sauce, atjar and fries	17.50	
French fries with mayonnaise	4.50	♻️

### BORREL

Bread basket with pommodori butter, smoked mackerel, hummus, and olive oil with salt	p.st.	5.50	♻️ 🍷
Rotterdam beef Bitterballen (deep fried beef snacks)	6 st.	8.00	♻️ 🍷
Warm "Bittergarnituur" (multiple different deep fried snacks)	12 st.	16.00	♻️ 🍷
Cas & Kas bitterballen (vegan)	6 st.	8.00	✓ 🍷
Fine de Claire Oyster, European oyster with applevinegar and chopped shallot onions	p.st.	3.70	
Cheese of the month with beet mustard, rye bread and cornichons	10 st.	20.00	

### DESSERT

Lemon curd tartlet with vanilla ice cream	8.00	✓ ♻️ 🍷
2 kinds of chocolate mousse (white and dark)	8.00	✓ 🍷
Homemade almondfoam cookie with Amarena cherry cream and yogurt ice cream	8.00	✓ ♻️ 🍷
Apple Pie	5.00	✓ ♻️ 🍷
Seasonal pie or cake (ask the waiter for details)	5.00	

Vegetarian: ✓ Allergens: gluten ♻️ nuts 🍄 milk 🥛

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# De Machinist

## DRINKS

### COFFEE AND TEA

Espresso	3.50
Coffee	3.50
Cappucino	3.65
Cafe Latte	4.00
Latte macchiato	4.25
Macchiato	3.50
Dubbele espresso	4.55
Flat white	4.90
Chai Tea Latte	5.50
Hot chocolate	4.00
<i>With whipped cream</i>	<i>+0.80</i>
<i>Soia, oat and almond milk</i>	<i>+0.60</i>

Fresh mint tea	4.50
Fresh ginger tea	4.50
Fresh cinnamon and orange	4.50
Assortment fresh tea	3.75
Chai tea latte	5.50

### SPECIALTY COFFEES

Irish coffee	<i>Jameson</i>	9.95
Italian coffee	<i>Amaretto</i>	9.95
French coffee	<i>Grand Marnier</i>	9.95
Spanish coffee	<i>Tia Maria</i>	9.95
Dutch coffee	<i>Ketel 1 Matuur</i>	9.95
Spiced Chocolate	<i>Jameson and Spices</i>	9.50

### JUICE FROM THE GREENGROCER

Small orange juice	3.90
Large orange juice	4.90

### SOFT DRINKS

Bronwater red/blue (75 cl.)	3.50
Sourcy red/blue	3.50
Pepsi/Pepsi Max	3.50
Sisi/7UP	3.50
Lipton ice-tea/Ice Tea Green	3.50
Bitter lemon/Cassis	3.50
Ginger Ale/Ginger Beer	3.50
Royal Club Apple juice/Tomato juice	3.50
Chocomel/Fristi	3.75
Ranja Strawberry and Raspberry	3.50

### PREMIUM SOFT DRINKS

Double Dutch Indian tonic	4.10
Double Dutch Ginger Beer	4.10
Fentimans Ginger Beer	4.10
Fentimans Rosé Lemonade	4.70

### FRESH LEMONADES

Lemon Loco	5.50
Mango Passion	5.50
Watermelon Winner Simply	5.50
Strawberry	5.50

### MOCKTAILS

Grove&Tonic <i>Seedlip Grove, indian Tonic and orange</i>	7.00
Spice&Tonic <i>Seedlip Garden, Elderflower Tonic, cucumber</i>	7.00
Light&Breezy <i>Seedlip Grove and Fentimans Ginger Beer</i>	7.00
Morning, Rose! <i>Seedlip Grove, Rose Lemonade and lemon</i>	7.00
NoMojito <i>Mint, lime and sparkling water</i>	7.00

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## BEER & COCKTAILS

### BEER FROM THE TAP

Peroni 25cl.	4.25
Peroni 50cl.	8.00
Grolsch 25cl.	3.70
Hangende Harry IPA 25cl.	5.50
Disco Daisy Blond 25cl.	5.90
Grimbergen Blond 25cl.	5.70
Grolsch Weizen 25cl.	5.10
Grolsch Weizen 50cl.	8.00
Season beers ( <i>ask the waiter</i> )	?€

### BOTTLE BEERS

Grimbergen Dubbel 33cl.	5.90
Grimbergen Tripel 33cl.	5.90
Grimbergen Blanche 33cl.	5.90
Duvel 33cl.	5.90
Chouffe 33cl.	6.60
Chouffe Cherry 33cl.	6.60

### ALCOHOL-FREE AND LOW-ALCOHOL BEERS

Grolsch (0.0%) 33cl.	3.75
Peroni (0.0%) 33cl.	4.25
Grolsch Radler (0.0%) 33cl.	4.25
Grolsch Weizen (0.0%) 33cl.	4.25
Lowlander White (0.0%) 33cl.	4.70
Lowlander IPA (0.3%) 33cl.	4.70
Chouffe Alcohol-free (0.4%) 33cl.	5.25

### HARD SELTZERS

Viper Hard Seltzer Peach 33cl.	5.25
Viper Hard Seltzer Cranberry 33cl.	5.25
Viper Hard Seltzer Lime 33cl.	5.25

### GIN&TONICS WITH DOUBLE DUTCH TONIC

Bobby's Schiedam <i>Indian Tonic, Orange and Clove</i>	9.50
Sir Edmon Bourbon Vanilla Gin <i>Mediterranean Tonic, Orange, Cinnamon</i>	9.50
Nolet Silver Gin <i>Indian Tonic and Raspberry</i>	9.50
Bloom London Dry Gin <i>Elderflower, Tonic and Strawberry</i>	9.50
Gibsons Pink Gin <i>Cranberry &amp; Ginger Tonic, Forest fruits</i>	9.50

### COCKTAILS & SPRITZERS

Espresso Martini	9.50
Pornstar Martini	9.50
Amaretto Sour	9.50
Strawberry Daiquiri	9.50
Moscow Mule	9.50
Dark N'Stormy	9.50
Mojito	9.50
Aperol Spritz <i>Aperol, Cava and fizz water</i>	9.50
Limoncello Spritz <i>Limoncello, Cava and fizz water</i>	9.50

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## WINE

### RED

Elvia	(Bobal - Temperanillo) <i>Spanish / Crianza, spicy and ripe red fruit</i>	glass 5.25 / carafe 50cl 20.00 / bottle 75cl 30.00
Prunus dao Tino	(Tinta roriz - Touringa nacional) <i>Spanish / Crianza, spicy and ripe red fruit</i>	glass 5.80 / bottle 31.50
Chateau cap Martin	(Merlot) <i>French / Verfijnd, full and earthy</i>	glass 6.40 / bottle 34.50
Cantine due Palme	(Primitivo) <i>Italian / Balmy, ripe and candied fruit</i>	glass 6.25 / bottle 33.00
Tenuta Giuliano	(Montepulciano) <i>Italian / Solid, ripe and rich</i>	bottle 39.50

### WHITE

Elvia	(Sauvignon Blanc - Viura) <i>Spanish / Juicy, fresh and grassy</i>	glass 5.25 / carafe 50cl 20.00 / bottle 75cl 30.00
Herdade de Sao Miguel	(Antao Vas - Verdelho - Viognier) <i>Portuguese / Spicy, rich and aromatic</i>	glass 6.25 / bottle 35.00
Monte del Fra	(Pinot Grigio) <i>Italian / Aromatic, soft and citric</i>	glass 6.50 / bottle 36.00
Kessler	(Müller - Thurgau) <i>German / Sweet, mildly fruity and juicy</i>	glass 4.90 / bottle 28.00
Castelo de Medina	(Verdejo) <i>Spanish / Dusty, perfumed and tropical</i>	bottle 36.00
Revelation	(Chardonnay) <i>French / Flavoured, full</i>	bottle 39.00

### ROSÉ

Elvia	(Bobal) <i>Spanish / Juicy, fresh and forest fruits</i>	glass 5.50 / bottle 31.00
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### SPARKLING

De Pró Cava Brut	(Xarello - Macabeo - Parellada) <i>Spanish / Fresh, Brioche en mild mousse</i>	glass 6.25 / bottle 33.00
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## DISTILLED

### APPETIZERS

Campari	5.00
Martini Bianco	4.00
Martini Rosso	4.00
El Candado PX Nectar	6.25
Port Ruby	4.90
Port Tawny	4.90

### WHISKY

Jameson Irish	5.25
Jack Daniels	5.25
Glenfiddich 12y. Single Malt	7.00
Talisker Skye Single Malt	9.50
Nikka Double Matured Blended	7.00

### DUTCH DISTILLED

Ketel 1 Jonge Jenever	3.50
Hoppe Vieux	3.50
Coebergh Bessenlikeur	3.50
Berentzen Apfelkorn	3.50
Shrobbeler	3.50

### LIQUORS

Amaretto	5.50
Baileys	5.50
Limoncello	5.50
Licor 43	5.50
Tia Maria	5.50
Cointreau	5.50
Sambuca	5.50
Drambuie	5.50
Grand Marnier	5.50

## Distilled

### FOREIGN DISTILLED

Bacardi Carta Blanca	5.00
Bacardi Carta Negra	5.00
Eristoff Vodka	5.00
Jagermeister	5.00
Sierra Tequila Silver	5.00
Salmari	5.00
Malibu	5.00