



Welcome at Proef

We are a place you can visit at different moments throughout the day. Take a seat at the bar, enjoy a good glass of wine, and let our sommeliers surprise you. With around 50 wines available by the glass, there is something for everyone.

Looking for a complete evening out? Proef is the perfect place for that too. Our kitchen team will spoil you with delicious dishes, available in both smaller and larger portions, designed to make your evening a truly memorable one.

Enjoy,

Proef bij Platenburg.



Do you follow us on instagram?
[@proefbijplatenburg](https://www.instagram.com/proefbijplatenburg)

our kitchen

The kitchen is open until 10:30 PM. Hot dishes can be ordered until 10:00 PM (until 8:00 PM on Sundays).

To start with...

Sourdough Bread / Celeriac Beurre Noisette <i>gluten, lactose (possible gluten free and vegan)</i>	8,75
Smoked Almonds <i>nuts</i>	6,00
Sicilian Green Olives <i>vegan</i>	6,00
4 cheeses by De Kaashoeve / crackers <i>lactose (possible glutenfree)</i>	19,00
Tom Kha Kai / Coriander / Red Chilli / Spring Onion / Pulled Chicken <i>gluten, lactose</i>	13,75
Confit de Canard / Duck Ham / Sweet & Sour Beetroot / Beetroot Mayonnaise <i>lactose, eggs, mustard</i>	15,75
Fava (Red Lentils) / Caramelised Onion / Crispy Capers / Rustic Bread <i>gluten, lactose</i>	14,25
Thinly Sliced Cebo Ibérico Jamón <i>gluten traces</i>	16,50



From the basket

Beef Bitterballen / Zaanse Mustard (5 pieces) <i>lupine, gluten, mustard, celeriac, soya</i>	8,00
Mushroom Croquettes / Aioli (2 pieces) <i>lupine, gluten, eggs, mustard (possible vegan)</i>	4,50
Goat's Cheese Croquettes / Fig Chutney (2 pieces) <i>Lupine, gluten, lactose</i>	4,50
Courgette Fritters / Feta / Dill / Mint / Tzatziki (3 pieces) <i>gluten, lactose</i>	9,00
Sweet & Spicy Sticky Chicken <i>sesam, sulfites, soya, gluten (possible glutenfree)</i>	9,50
Crispy Polenta / Truffle Cream Cheese / Chives <i>gluten, lactose</i>	8,75



Warm dishes

Chickpea Curry / Aromatic Lime Yoghurt / Naan Pita <i>sesam, peanut, eggs, gluten, soya</i>	12,25
Sea Bream / Grilled Vegetables / Lemon / Verbena Oil <i>sulfites, lactose</i>	20,95
Red Cabbage Steak / Tahini Dressing / Green Pea Mole <i>sesam, lactose, sulfites</i>	15,95
Imam Bayildi (Grilled Aubergine) / Slow-Cooked Onions / Cherry Tomatoes / Feta Cream <i>lactose, sulfites</i>	16,75
Pork Belly / Sticky Honey-Garlic Sauce / Parsnip Cream / Grilled King Oyster Mushrooms / Thyme <i>lactose, sulfites</i>	22,75
Beef Chuck / Rioja Jus / Padrón Peppers / Potato Fondant / Salsa Verde <i>lactose, sulfites</i>	25,95
Beef Stew / Corfu Pastitsada / Orzo / Pecorino Crumble <i>gluten, sulfites, lactose</i>	18,50
Chunky Fries / Smoked Garlic Mayonnaise <i>gluten, eggs, mustard (possible gluten free and vegan)</i>	6,50
Seasonal Vegetables / Sun-Dried Tomato Dressing / Granola <i>lactose, gluten, mustard (possible: glutenfree, lactose free and vegan)</i>	7,95



For the sweet-toothed

0Frangipane / Ganache / Dulce de Leche <i>lactose, gluten, eggs, nuts</i>	8,00
Pear / Crumble / Cinnamon <i>lactose, gluten, sulfites</i>	8,00
Portokalopita (Greek Orange Cake) / Lavender Syrup / Mascarpone <i>lactose, gluten, eggs</i>	8,00
Sweet Tasting Platter to Share <i>lactose, gluten, eggs, nuts</i>	15,65

