



## WELCOME

At **The Barn** in Gouda, two worlds come together: Steaks & Cheese. Our passion for juicy meat and our love for authentic Gouda cheese.

From classics to surprises: steak and cheese enhance each other. We work with top-quality ingredients from trusted farmers and butchers in the Groene Hart region. Fresh, honest, and full of flavor.

CRAFTSMANSHIP, FLAVOR,  
AND HOSPITALITY.  
EVERY SINGLE DAY.

Enjoy!



## STARTERS

### CARPACCIOS

Our carpaccios are hand-pounded, making each one unique. This artisanal preparation preserves the beautiful texture of the meat, delivering a refined bite and a pure, rich flavor.

#### CLASSIC CARPACCIO

14

Hand-pounded carpaccio, aged Gouda cheese, truffle mayonnaise, garden pine nuts, and arugula

WINE PAIRING » PINOT GRIGIO BLUSH ROSÉ, ITALY

#### ITALIAN CARPACCIO

14.5

Hand-pounded carpaccio, Parmesan cheese, arugula, pine nuts, pesto mayonnaise, and sun-dried tomatoes

WINE PAIRING » PINOT GRIGIO, ZENATO, ITALY

#### ASIAN CARPACCIO

14.5

Hand-pounded carpaccio, ponzu mayonnaise, wakame, wasabi crumble, and spring onion

WINE PAIRING » RUEDA VERDEJO, BITACORA, SPAIN

#### SPANISH CARPACCIO

14

Hand-pounded carpaccio, black garlic mayonnaise, olive crumble, red onion, and capers

WINE PAIRING » PINOT GRIGIO DELLE VENEZIE, ZENATO, ITALY

### TASTING PLATES

- FROM 2 PEOPLE -

#### CHEESE TASTING

14

A selection curated by our chef featuring artisanal cheeses, cheese bitterballen, cheese terrine, and cheese soup

WINE PAIRING » PINOT BLANC, FABULOUS, HUNGARY

#### BUTCHER'S TASTING

15

A tasting curated by our chef with 5 different artisanal meat dishes: beef tataki, hand-pounded carpaccio, steak tartare, slow-cooked brisket, various hams, and toast

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

#### CHEESE & BUTCHER'S TASTING

16

Can't decide? We'll select the best of both worlds, just for you.

WINE PAIRING » PINOT GRIGIO BLUSH ROSÉ, ITALY



## STARTERS

### CLASSIC STEAK TARTARE

14

Hollandaise mousse, capers, shallots, sour cornichons, and toast

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

### GOUDA CHEESE FONDUE

13.5

- FROM 2 PEOPLE -

p.p.

Assorted seasonal vegetables and bread

WINE PAIRING » PINOT BLANC, FABULOUS, HUNGARY

#### MEAT PLATTER

+9.5

#### TRUFFLE TAPENADE

+2.5

#### GARDEN HERBS

+2.5

#### GORGONZOLA - RED PORT

+3



### GOUDA CHEESE SOUP

7

With Gouda cheese and toast

Add truffle tapenade + 2.5

WINE PAIRING » PINOT BLANC, FABULOUS, HUNGARY

### FRENCH ONION SOUP

7

Caramelized onion and Gouda cheese crouton

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

### CHEESE TERRINE

10

Cheese terrine, homemade chutney, walnut, and toast

WINE PAIRING » CHARDONNAY, SUNGATE, USA

### BEEF TATAKI

12

Ponzu, spring onion, and garden bean crumble

WINE PAIRING » PINOT GRIGIO DELLE VENEZIE, ZENATO, ITALY

### TUNA TATAKI

13.5

Ponzu, wasabi crumble, spring onion, and sesame

WINE PAIRING » PINOT GRIGIO DELLE VENEZIE, ZENATO, ITALY

If you have a food allergy or specific dietary requirements, let us know — we'll gladly explore the possibilities.





MAIN COURSES

BURGERS

Our beef burgers are always carefully grilled to a safe internal temperature of at least 70 degrees Celsius. This ensures the perfect doneness — slightly pink in the center.

TRIPLE MEAT BURGER 25

Sesame bun with beef burger, pulled chicken, bacon strips, beef tomato, pickles, and signature burger sauce

WINE PAIRING » MALBEC, LISTENING STATION, AUSTRALIA

ROYAL DUTCH BURGER 24.5

Brioche bun with beef burger, Gouda cheese, bacon, caramelized red onion, little gem lettuce, and signature burger sauce

WINE PAIRING » PRIMITIVO, CALLESELLA, ITALY

BRISKET BURGER 22.5

Brioche bun with slow-cooked brisket, caramelized red onion, and Korean BBQ sauce

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

SMASHED BURGER 23

Brioche bun with two smashed patties, cheddar, beef tomato, pickles, caramelized red onion, and signature burger sauce

WINE PAIRING » CABERNET SAUVIGNON, PASEO, CHILE

CHEESE FONDUE BURGER 24.5

Brioche bun with beef, Gouda cheese fondue, caramelized red onion, and signature burger sauce

WINE PAIRING » PRIMITIVO, CALLESELLA, ITALY

ALL BURGERS ARE SERVED WITH FRIES AND MAYONNAISE.

If you have a food allergy or specific dietary requirements, let us know — we'll gladly explore the possibilities.



MAIN COURSES

GOUDA CHEESE FONDUE

Our Gouda cheese fondue is available from 1 person and is served with bread and seasonal vegetables.

CLASSIC GOUDA FONDUE 20

Flavor: rich and aromatic

WINE PAIRING » PINOT BLANC, FABULOUS, HUNGARY

Craving more than just our traditional Gouda fondue? Choose one of these

SPECIAL VARIATIONS:

GARDEN HERBS +1.5

Flavor: fresh and vibrant

WINE PAIRING » PINOT BLANC, FABULOUS, HUNGARY

GORGONZOLA – RED PORT +3

Flavor: creamy and bold

WINE PAIRING » MALBEC, LISTENING STATION, AUSTRALIA

TRUFFLE TAPENADE +3

Flavor: rich, creamy, and intense

WINE PAIRING » PASEO, CABERNET SAUVIGNON, CHILE

BLACK GARLIC & FIGS +3

Flavor: powerfully aromatic

WINE PAIRING » PINOT GRIGIO DELLE VENEZIE, ZENATO, ITALY

ANCHOVIES +4

Flavor: salty and rich

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

CHEF'S SPECIAL FONDUE

Ask for our seasonal fondue.

COMPLETE YOUR CHEESE FONDUE WITH ONE OF THESE DELICIOUS SIDES:

SALAD 6

Fresh and crunchy

OVEN-ROASTED POTATOES 6.5

Roseval potatoes with herb butter and rosemary

MEAT PLATTER 13.5

A selection of charcuterie, chosen by the chef



MAIN COURSES - STEAKS

HOUSE STEAK

Our house steak may vary depending on the chef's choice. Each steak is approximately 225 grams.

HOUSE STEAK 29.5

Served with fries and salad

- + CHOOSE: - Grandma's gravy  
- Homemade herb butter  
- Pepper sauce  
- Smoky chimichurri  
- Hollandaise

WINE PAIRING » CABERNET SAUVIGNON, PASEO, CHILE

BUTCHER'S SINGLES  
INDIVIDUAL PREMIUM CUTS:

PICANHA approx. 200g 28.5

WINE PAIRING » MALBEC, LISTENING STATION, AUSTRALIA

RIBEYE approx. 250g 32.5

WINE PAIRING » MALBEC, LISTENING STATION, AUSTRALIA

TOURNEDOS approx. 200g 36.5

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC,  
LA LUT MAS PETIT, SPAIN

SLOW COOKED

BRISKET approx. 280g 28.5

Served with a Korean BBQ glaze

WINE PAIRING » CABERNET SAUVIGNON, PASEO, CHILE

SHORT RIB approx. 280g 28.5

Served with a Korean BBQ glaze

WINE PAIRING » PINOT GRIGIO ROSÉ, TROVATI, ITALY



MAIN COURSES - STEAKS

DRY AGED

We dry-age our cuts in-house for the ultimate flavor experience. This is done with care and in limited batches — when it's gone, it's gone.

DRY AGED RIBEYE 38.5

35–45 days, approx. 220g

WINE PAIRING » MALBEC, LISTENING STATION, AUSTRALIA

DRY AGED ENTRECÔTE 37.5

20–30 days, approx. 220g

WINE PAIRING » CABERNET SAUVIGNON, PASEO, CHILE

DOUBLE CUTS TO SHARE  
BUTCHER'S DOUBLES

DOUBLE BAVETTE approx. 500g 37.5

- FOR 2 PEOPLE -

WINE PAIRING » BOTTLE OF GEOGRAFICO PAVONERO  
PRIMITIVO DI MANDURIA, PUGLIA, ITALY

DOUBLE PICANHA approx. 750g 39.5

- FOR 2 PEOPLE -

WINE PAIRING » BOTTLE OF TEMPRANILLO RIOJA,  
MARQUES DE VARGAS, RIOJA, SPAIN

CÔTE DE BOEUF approx. 1000g 65

- FOR 2 PEOPLE -

WINE PAIRING » BOTTLE OF TEMPRANILLO RIOJA,  
MARQUES DE VARGAS, RIOJA, SPAIN

BUTCHER'S SELECTION 47.5

- FOR 2 PEOPLE -

A combination of 3 cuts selected by the chef

WINE PAIRING » BOTTLE OF VALPOLICELLA RIPASSO,  
FASOLI GINO, VENETO, ITALY

BUTCHER'S SPECIAL MARKET PRICE

- FOR 2 PEOPLE -

A changing double cut

WINE PAIRING » ASK YOUR SERVER FOR A RECOMMENDATION

ALL STEAKS ARE SERVED  
WITH FRIES AND MAYONNAISE.

If you have a food allergy or specific dietary requirements,  
let us know — we'll gladly explore the possibilities.







MAIN COURSES

MEAL SALADS

CARPACCIO SALAD 17.5

Salad with hand-pounded carpaccio, aged cheese, garden beans, and truffle mayonnaise

WINE PAIRING » PINOT GRIGIO DELLE VENEZIE, ZENATO, ITALY

BRISKET SALAD 16.5

Salad with slow-cooked brisket, garden bean crumble, Korean BBQ sauce, spring onion, Padrón peppers, and tomato

WINE PAIRING » CABERNET SAUVIGNON & CABERNET FRANC, LA LUT MAS PETIT, SPAIN

TUNA SALAD 17.5

Fresh tuna tataki, capers, wakame, wasabi crumble, ponzu mayonnaise, and sesame

WINE PAIRING » RUEDA VERDEJO, BITACORA, SPAIN

BELGIAN CHEESE SALAD VEG 19.5

Val-Dieu Bouquet des Moines, apple, walnuts, and honey-mustard dressing

WINE PAIRING » CHARDONNAY, SUNGATE, USA

VEGAN

ROYAL DUTCH BURGER VEGAN 23

Vegan bun, little gem lettuce, pickles, caramelized red onion, and signature burger sauce

WINE PAIRING » PRIMITIVO, CALLESELLA, ITALY

JACK’S STEW VEGAN 21.5

Jackfruit stew with seasonal vegetables and bread

WINE PAIRING » PRIMITIVO, CALLESELLA, ITALY

FISH

SALMON FILLET 23

Seasonal vegetables, ponzu, hollandaise, and parsnip cream

WINE PAIRING » CHARDONNAY, SUNGATE, USA

FISH STEW 21.5

Stew with various types of fish, seasonal vegetables, and bread

WINE PAIRING » PRIMITIVO, CALLESELLA, ITALY

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SIDES

SIDES

FRIES 5.5

With mayonnaise

SALAD 6

Fresh and crunchy

OVEN-ROASTED POTATOES 6.5

Roseval potatoes with herb butter and rosemary

SEASONAL VEGETABLES 5.5

Roasted seasonal vegetables

LOADED FRIES 7.5

With bacon strips, cheese fondue, chives, sun-dried tomato, and truffle mayonnaise

PADRÓN PEPPERS 6

With Maldon sea salt

SAUCES

HERB BUTTER 2.5

Homemade

GRANDMA’S GRAVY 2.5

Classic recipe

SMOKY CHIMICHURRI 2.5

Traditional Argentinian sauce

PEPPER SAUCE 3

Creamy with a kick

HOLLANDAISE 3

Smooth and creamy



DESSERTS

DESSERTS

CHEESE PLATTER15.5

A selection of artisanal cheeses, chutney, and date bread

WINE PAIRING » KOPKE 10 YEARS OLD TAWNY PORT

PISTACHIO PARFAIT10.5

Hazelnut-mocha ice cream, caramel, and fresh fig

WINE PAIRING » MOSCATEL, BODEGA CORRELANAS, SPAIN

STROOPWAFEL AFFOGATO9.5

Stroopwafel ice cream, almond crumble, topped with espresso

WINE PAIRING » PEDRO XIMÉNEZ, PORTUGAL

LEMON CHEESECAKE11.5

Lemon curd cheesecake with yogurt ice cream

WINE PAIRING » MOSCATEL, BODEGA CORRELANAS, SPAIN

CHOCOLATE FLOWERPOT10.5

Various textures of chocolate

WINE PAIRING » PEDRO XIMÉNEZ, PORTUGAL

CHEF’S DESSERTMARKET PRICE

Ask about today’s dessert

AND FEEL FREE TO ASK FOR A WINE PAIRING TOO.

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BEER MENU

TEXELS

SKUUMKOPPE	5.25
SKUUMKOPPE 0.0	5.5
ZEEBRIES BLOND	6.25
TUUNWAL TRIPEL	6.25
SKILLER WIT	6.25

NOORDT

BLONDT	6.5
TRIPEL	6.5
DUBBEL	6.5

BRAND

WEIZEN	5
WEIZEN 0.0	4
IPA	5.25
IPA 0.0	5

VARIOUS

LIEFMANS FRUITESSE	5.25
DESPERADOS	5.75
BUNNIKS BAKKERIJTJE	5.95
Stroopwafel Pale Ale	
AMSTEL RADLER 0.0	4
BIRRA MORETTI 0.0	3.8







BEST STEAKS & CHEESE IN TOWN

**THE BARN**

ACHTER DE WAAG - GOUDA