

## WELCOME TO VLEES & CO!

Since 2015 Vlees & Co has been fulfilling its passion: letting everyone enjoy the very best meat from the charcoal grill!

Passionately we offer you a unique experience in our atmospheric restaurants (Arnhem, Nijmegen and Amsterdam) and we keep our quality high in every area. We only work with the best suppliers who select cattle breeds for sustainability, quality and animal welfare.



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# STARTERS

<b>CARPACCIO</b> Rugula mayonnaise   Walnut   Parmesan cheese   Microgreens	14,50
<b>STEAK TARTARE</b> Smoked potato cream sauce   Parsley mayonnaise   Sweet and sour red onion   Crispy bread   Egg	15,00
<b>PALETA IBERICÁ BELLOTA   80 GRAMS</b> Crispy whole grain bread   Roasted garlic   Olive oil   Sea salt	19,50
<b>CRISPY PORKBELLY</b> Cream of sweet potato and orange   Cucumber pearls   Spicy salsa of roasted peppers   Kumquat	15,00
<b>J-WAGYU NIKU TORI   30 GRAMS</b> Japanese Wagyu A4   Marinated edamame Meet the Rolls Royce of steaks. A Japanese Wagyu skewer with ultimate marbling and flavor.	13,50
<b>TUNA TARTARE</b>  Shallot, soy sauce and garlic reduction   Vanilla Wasabi ice cream   Green apple foam   Grilled fennel   Crispy leek	15,00
<b>BLACK TIGER GAMBAS   SIZE 8/12   2 PIECES</b>  Pineapple   Garlic   Red pepper   Olive oil   Bread	14,00
<b>BURRATA</b>  Grilled fennel   Roasted Hazelnut   Tomato   Dill-lime oil	14,00
<b>GRILLED CARROTS</b>  Ginger and curry foam   Feta cheese sauce   Cucumber   Basil powder   Black pepper kletskep	14,00

# MEAT

## SIGNATURE CUTS

Carefully selected as our house selection. Grain fed for at least 120 days.

### RIBEYE

A real classic, full of flavor partly due to its 'fat eye'.

**250 GRAMS** 28,50  
**350 GRAMS** 38,50

### ENTRECÔTE

Wonderfully juicy and tender with a nice rim of fat.

**200 GRAMS** 25,00  
**350 GRAMS** 37,50

### LADY STEAK | RUMP STEAK

Cut from the side loin, tender and packed with flavor. A good counterpart to the Tournedos.

**180 GRAMS** 26,50

### MAKE IT SURF & TURF

6,50

Add a Black Tiger Prawn to pair with one of our fantastic steaks!

## PRIME CUTS

A unique selection of the highest quality

### BLACK ANGUS | CREEKSTONE FARMS, USA

The best corn-fed Black Angus cattle in the world!

### HOUSESTEAK

Also called Flat Iron steak, cut from the shoulder.

A wonderfully tender and tasty steak.

**250 GRAMS** 31,00

### BAVETTE

Preferred by many as the perfect meat for a real steak.

Full of flavor, tender and with a perfect bite.

**250 GRAMS** 31,00

### DRY AGED STEAKS

14,00 per 100 grams

Limited availability from the dry aging cabinets.

### CHUCK STEAK | CREEKSTONE, USA

Chef's favorite. Full of flavor due to its intense marbling.

**FROM 200 GRAMS**

### CÔTE DE BOEUF | WEIDERUND, NL

Similar to the Ribeye, but with the bone.

**FROM 500 GRAMS**

### TOMAHAWK | WEIDERUND, NL

The big brother with the rib still attached. The ultimate.

Dry Age experience.

**FROM 800 GRAMS**

## WAGYU EXCEPTIONAL

The best of the best, fantastic Japanese Wagyu A4 from Gunma Prefecture.



### WAGYU A4 STEAK

The best taste thanks to the ultimate tenderness and marbling.

**100 GRAMS** 55,00  
**200 GRAMS** 110,00

### UPGRADE YOUR STEAK

16,00

Upgrade your steak with a thin slice of Japanese Wagyu that melts over the steak for an extra taste experience!

Particularly perfect for one of the Signature or Prime Cuts.

# & CO

## MAINS

Something else than a steak? That is possible, there's a reason we are called Vlees & Co!

### SHORT RIB | SCHOTS ANGUS | 225 GRAMS 25,00

Slowly cooked for a delicious tenderness and full flavor.

### SPARE RIBS | WHOLE RACK 24,00

Homemade, slowly cooked with an Asian umami glaze.

### TUNA STEAK | 200 GRAMS 29,50

Our triple AAA tuna fillet is tuna of the highest quality. The tournedos-like structure has a rich taste.

### RAVIOLI FUNGI TRUFFEL 22,00

With sun-dried tomato, Parmesan cheese and arugula cream sauce. **With fresh truffle +5,00**

### CAMEMBERT 22,00

Grilled Camembert | Grilled vegetables | Bread

All steaks and main dishes are served with fries, little gem with lemon vinaigrette and a sauce of your choice:

**GARLIC VEAL GRAVY | SPICY CHIMICHURRI | PEPPER SAUCE**

**HERBS-GARLIC SAUCE | HERB BUTTER**

**Upgrade your fries with truffle and parmesan 2,75**

**Extra sauce 2,50**

## SIDES

EXTRA PORTION OF FRIES 4,25

TRUFFLE PARMESAN FRIES 7,00

GREEN SALAD 4,50

Fresh mixed salad with radish and sunflower seeds

GRILLED CORN ON THE COB 4,75

With parsley mayonnaise and Parmesan cheese.

GRILLED FENNEL 4,75

With chimichurri.

GRILLED GREEN ASPARAGUS 7,00

With a dressing of hazelnut, orange, garlic, Parmesan and red pepper.

# DESSERTS

## ORANGE MERINGUE

Stracciatella curd | Raspberry | Mint granita

9,00

## FERRERO ROCHER

Caramel | Tonka beans | Chocolate Mousse | Hazelnut

9,00

## NEW YORK CHEESECAKE

Red fruit and Cava | Crumble of Bastogne

9,50

## HOMEMADE ICE CREAM

Delicious scoop of homemade ice cream. Choose from the following flavors:  
Dutch vanilla blackberry ice cream, Popcorn ice cream or Piña Colada ice cream.

2,50  
PER SCOOP

## CHEESE BOARD

4 different types of cheese | Crispy whole grain bread | Truffle honey | Nut mix

14,50

## COFFEE & CO

Coffee or tea | Artisanal bonbons from master chocolatier Zingg.

8,00