

# POMPSTATION

## SEASONAL MENU

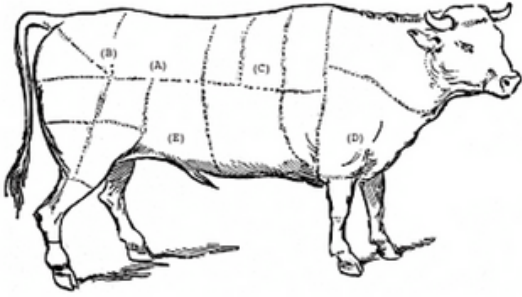
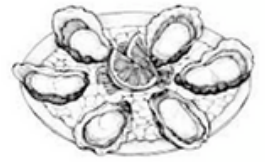
3-COURSES..... 49,50  
4-COURSES..... 58,50  
5-COURSES..... 67,50

## WINE PAIRING

A CURATED WINE PER DISH..... 7,75  
  
'THE PERFECT WINE PAIRING'

## WILDE WAD

OYSTERS (6 PIECES)..... 22,50  
  
'PICKED BY HAND'



## FIRST COURSE\*



"POMPSTATION" BEEF CARPACCIO  
Shallot, parmesan,  
capers, rocket, brick

TUNA TIRADITO  
Orange tiger milk, wakame, wasabi  
cracker, sesami seeds

VEGATARIAN STEAK TARTARE  
Zucchini, eggplant, kohlrabi,  
Pompstation tartare sauce,  
cucumber

\*Also possible as a second course

## SECOND COURSE\*\*

PORK BELLY  
Roasted radish, carrot cream, sweet  
and sour cucumber, spring onion,  
pork gravy

SHRIMP CAIPIRINHA BALLOTINE  
Corn puree, caipirinha sauce,  
lime gel

RAVIOLI  
Pumpkin filling, smoked pumpkin,  
pumpkin cream, sage butter

\*\*Also possible as a first course

## MAIN COURSE

TENDELOIN/FLANK STEAK  
Mashed potatoes, roasted vegetables,  
red wine sauce

SEABASS  
Purple carrot puree, pickled  
cauliflower, orange sauce

TRUFFLE RISOTTO  
Vegan parmesan, vegan butter,  
black truffle, beech mushroom

VENISON RACK  
Rosenval potatoes, grilled boletus,  
whisky mustard sauce

OCTOPUS TENTACLES  
Mini fennel, potato cookies, octopus  
winesauce

EGGPLANT  
Baba ganoush, feta cream,  
watermelon, mint, chives oil

## SOUP OF THE DAY

CAN BE ORDERED AS A FIRST COURSE  
OR AS A SECOND COURSE

ASK OUR STAFF

## DESSERTS OF THE SEASON AND OUR CHESSEPLATTER

(SUPPLEMENT €3,50 ON THE CHEESE)

ASK OUR STAFF

## WHAT ABOUT LOBSTER?



DO YOU HAVE AN ALLERGY? ASK FOR OUR ALLERGEN MENU



At POMPSTATION you are always welcome for Wining & Dining while enjoying live music. At Pompstation there are live performances every friday, saturday and sunday. Most of the time the music is Jazzy & Soulful, but sometimes there will be a singer/songwriter, Tango or Bossa Nova. You can find both established names and upcoming bands with us on stage. At [www.pompstation.nu](http://www.pompstation.nu) you can find the complete schedule.

#### POMPSTATION THE BUILDING

The robust and industrial building where POMPSTATION is located, has been built at the beginning of the previous century (1912) in the characteristic, sober style of the "Amsterdamse School". Since then the building has been in use as a pumping station by Waternet. Back in the days the water pumps were situated in the space that is currently used as the restaurant. In the eighties these pumps have been moved to the basement exactly below the floor of the restaurant. Most of the time when it is raining the pumps start to work to drain the water from the city away. You will notice this change because of the light (and sometimes heavy) vibration flowing through the building.

#### HUMANE FOR ANIMAL, SAFE AND DELICIOUS FOR OUR GUESTS

All of the suppliers that we work together with are proud of using meat, fish and vegetables in a way for the guest to make them feel good. Our suppliers are convinced that the supplier takes just as much care for the meat, fish and vegetables as they do. In daily practice, animal well-being is constantly being taken into consideration.

#### HOLSTEIN DUTCH BREED SUSTAINABLE MEAT

The original Dutch milking cow: one of the best types of meat, coming straight from the milk breed from the Netherlands. The flavor is round, grassy and accessible. For Dutch people quite unknown to eat, however, in Spain this idea is well-known and in great demand. Our butcher selects the best pieces of meat after the milk production of the cow is over. Only ten percent passes through the test of getting beautiful, marbled cuts of meat. We consider this to be the most ultimate way of sustainable eating, since these cuts of meat are a byproduct of the milk industry. This way we can keep our food miles low while still enjoying a wonderfully marbled piece of meat.

#### DRY AGED

Coming straight from our Dutch Cote de Boeuf (bone-in rib-eye). At POMPSTATION, the meat is placed in a "dry-age room" where the humidity, temperature and air circulation is controlled. This allows the moisture to extract from the meat (to around 20%), making the meat more tender, and giving a nutty flavor to the beef. Pompstation chooses to ripen the meat for 14 days in our own dry-age room. After this period, the meat has the best flavor, according to our experience. This way you are able to enjoy a steak the same way as it would be served in the world-famous New York steakhouses (Like Peter Luger in the Bronx, or BLT in the Meat Packing District).

#### WILDE WAD OESTERS

The wild oysters are handpicked by craft fishermen. These oysters are coming from wild oyster banks from the Wadden sea (in the Northern part of The Netherlands). These are Japanese oysters (*Crassostrea gigas*), which is being grown all around the world. In France these same oysters are called 'Creuse'. The oysters ended up in the Wadden sea around 1980. After 1980, the oysters spread and large oyster banks have arisen from the Wadden. When the tide is low, the oyster banks dry out, making it possible for the fishermen to collect the oysters. Once back to shore, the oysters are cleaned and wrapped. The oysters contain firm meat and carry the pure flavour of the Wad: saline, sweet, full and round.

#### SUSTAINABLE FISH

At POMPSTATION we work explicitly with sustainable fish, shellfish and crustaceans. Our fish mostly comes from Europe and we give attention to fresh fish, suiting to the season. Our fish comes from healthy fish stocks and responsible growth.