



Dear guest,

At Noble Kitchen it is all about - the name says it all - the kitchen. The kitchen is the heart where the experiences of taste and atmosphere arise. At Noble Kitchen you will discover pure flavours from all around the world in recognizable, but surprisingly and distinctively prepared dishes. In a carefree atmosphere you can enjoy delicious, fair dishes of the *robata-yaki* - the Japanese way of barbecuing. Our sushi-chef will prepare the best and most beautiful sushi and sashimi on site. At a beautiful location like this, outdoor cooking is a great opportunity to seize. One way of doing this, is with the Ofyr - the new way of outdoor cooking and grilling.

Taste, experience and enjoy!

Together with my team, I wish you a great experience,

Edwin Kats

Patron Cuisinier

Tom Schoonus

Chef de Cuisine

Do you have allergies? Please let us know.

We are happy to provide you with unlimited purified water for 3,95 per person.

Let's get social

We would love to see your photos on Instagram. Tag @noblekitchencromvoirt so we can see what you are sharing with your followers.



FINGERFOOD

Jamón / Blazquez / Ibérico / Bellota	19,50
Crackers / Cauliflower / Indian curry / Coriander (v)	6,50
Kellenaers / Rendang / Croquette / Dip / Soy sauce (4pcs)	11
"Bitterballen" / Dutch mustard (4pcs)	6
Edamame / Beans / Orange / Kimchi herbs (v)	6
Shrimp / Ebi / Tempura / Curry / Ponzu (4pcs)	12,50

OYSTER

Gillardeau / Gingerbeer / Wodka / Rozemarijn (1pcs)	6,50
'Zeeuwse' / Oyster / Shallot / Dashi vinegar / Lime	4,75

DIM SUM / YAKITORI

Gyoza / Poultry / Lovage / Chili (4pcs)	16
Ha kau / Shrimp / Steamed / Sambal / Rice vinegar (4pcs)	14
Sui kau / Beef / Deep fried / Ginger / Sesame (4pcs)	14
Lo pak ko / Radish / Dumpling / Bites (8pcs) (v)	12,50
Yakitori / Chicken thighs / Togarashi / Soy / Bonito flakes (2pcs)	10
Yakitori / Poultry / "Meatball" / Tare-sauce / Egg yolk (2pcs)	8,50
Yakitori / Leek / Miso / Sesame / Ginger / Sunflower seed (2pcs) (v)	8,50

NOBLE'S FAVOURITE

Brioche / Eel / Sour cream / Herring roe / Chives (2pcs)	16
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JAPANESE SELECTION

SUSHI ROLLS MAKI	4pcs / 8pcs
'Noble style' / Nori / Veal tartare / Eel / Almond	12 / 20
'Crunchy' / Argentine shrimp / Tempura / Honey / Sambal	12 / 22
'Korean' / Salmon / Kimchi / Kataifi / Harissa	10 / 18
'Morocco' / Poultry / Sweet potato / Baharat	10 / 18
SELECTION OF SUSHI ROLLS MAKI 16pcs	34
SELECTION OF SUSHI ROLLS MAKI 16pcs / SUSHI NIGIRI 8pcs	55
SUSHI NIGIRI	2pcs
'Toro' / Tuna / Bluefin / Gibraltar / Belly	14
'Royal' / Bavette / Pickled / Smoked / Anna Dutch caviar	14
SELECTION NIGIRI LUXE 8pcs	48
SASHIMI	
Sashimi / Salmon / Fillet	12
Sashimi / Tuna / Fillet	14
Sashimi / Hamachi / Fillet	16
Sashimi / Toro / Bluefin / Belly	24
Sashimi / Tuna / Salmon / Duo	24



STARTERS

Pani puri / Mango / Coconut / Kaffir / Shiitake (v)	16
Tuna / Smoked / Radicchio / Pomegranate / Parsley	22
Veal tongue / Cheek / Vongole / Capers / Ponzu	20

MAINCOURSE

Pointed cabbage / Robata / Baba ganoush / Za'atar / Shiso (v)	18
Pike-perch / Parsnip / Dahl / Lentils / Ghee	16/30
Black cod / 'Kitchen style' / Marrow / Sambai / Chicory	19/36
Venison / Back fillet / Sukade / Onion / Cherry / Lapsang souchong	30

DAILY CHANGING LUNCH MENU

2 courses (starter / main course or main course / dessert)	40
3 courses (starter / main course / dessert)	48



ROBATA GRILL

MEAT

Wagyu / Japanese / A4 / Stirloin / 150 grams	82
Fillet steak / Holstein / 180 grams	40
Iberico / Pig / Secreto / Spain / 150 grams	24
Sukade / Steak / Flat iron / Australia / 150 grams	26
Poultry breast	22

TO SHARE

Cote de Boeuf / Cutlet / Double Dutch / 950 grams	82
Premium meat platter (Iberico, Sukade steak and Poultry breast)	65

FISH

Halibut	36
Tunasteak	26
Pike-perch	28

TO SHARE

Premium fish platter (Halibut, Tuna and Pike-perch)	82
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These dishes are served with vegetable garnish and French fries.

SIDE DISHES

French fries / Viking salt / Mayonnaise	6
Green asparagus / Stir-fry / Asian / Sesame / Samphire	9,50
'Asian salad' / White cabbage / Thai soy / Peanut / Bimi	8,50



ASIAN FLAVOURS

5-courses Tuna / Sushi / Pike-perch / Venison / Passion 75

7-courses Tuna / Sushi / Veal / Pike-perch / Black cod / Venison / Passion 95

Tuna / Smoked / Radicchio / Pomegranate / Parsley

Sushi maki / 'Korean' / 'Noble style' / 'Morocco'

'Toro' / Tuna / Bluefin / Gibraltar / Belly

Veal tongue / Cheek / Vongole / Capers / Ponzu

Pike-perch / Parsnip / Dahl / Lentils / Ghee

Black cod / 'Kitchen style' / Marrow / Sambai / Chicory

Venison / Back fillet / Sukade / Onion / Cherry / Lapsang souchong

Passion / Crème caramel / Star anise / Basil / Hazelnut

Wine pairing 5 glasses 42,50

Wine pairing 7 glasses 59,50

Menu's are only served per table.