

WELKOM IN RESTAURANT OCRE

Welcome to Restaurant Ocre, located in Hotel Gorinchem. What began in 1968 as Motel Café Restaurant Gorinchem has evolved into the beautiful Hotel Gorinchem as you see it today. Here, in the heart of our hotel, we combine high quality with outstanding service to create an unforgettable culinary experience.

We invite you to enjoy both classic and contemporary dishes from around the world. Restaurant Ocre offers a warm and relaxed setting, perfect for any occasion. Whether you're joining us for a business lunch, an intimate dinner, or a cozy evening with friends or family, we make every visit special.

We welcome you daily from 12:00 to 22:00. If you have allergies or dietary preferences? Please let us know, so we can take careful account of them.

Thank you very much for your visit and enjoy your stay.

With kind regards,

HOTEL GORINCHEM

This symbol indicates that the dishes are not part of our menus or packages.



Would you like to expand your choice and select from all the dishes on the menu? This is possible, but there will be an additional charge for



DINNER MENU


16:30 - 22:00 HOURS

COLD STARTERS

Carpaccio 14
beef | truffle cream | Parmesan | roasted pine nuts | arugula | cherry tomato

Vitello Tonnato 15
veal | tuna dressing | capers | Parmesan crumble

Smoked Salmon Tartare 14
apple | olive oil | capers | lemon | brioche

 **Smoked Eel** 17
smoked | apple | herring caviar | herb crème fraîche | brioche

Burrata Caprese 14
grilled green asparagus | marinated tomato | balsamic | olive oil | almond

HOT STARTERS

Mushrooms 13
sautéed | truffle cream | Parmesan | roasted pine nuts | brioche

Prawns 16
marinated and pan-seared | ginger-chili sauce | chives | bean sprouts

Ocre

DINNER MENU

16:30 - 22:00 HOURS

SOUPS

Pomodori	8
Italian tomato soup meatballs basil also available vegetarian	
Tom Kha Kai	8
chicken coconut spicy also available vegetarian	
Mustard Soup	8
spring onion bacon apple also available vegetarian	

SALADS

Goat Cheese	15
little gem lettuce goat cheese honey cherry tomato croutons beetroot roasted pine nuts apple balsamic dressing	
Caesar	15
little gem lettuce classic Caesar dressing grilled chicken tenderloin bacon croutons boiled egg	
Beef Tenderloin	17
mixed salad beef tenderloin tips teriyaki sesame seeds sautéed mushrooms bean sprouts sesame dressing	

Ocre

DINNER MENU

16:30 - 22:00 HOURS

MAIN COURSES MEAT

Tournedos	33
200g beef tenderloin pan-seared sauce of choice	
T-Bone – Chef's Favorite	39
500g beef grilled garlic marinade BBQ sauce	
Flat Iron Steak	27
200g beef grilled tomato chimichurri	
Pork Tenderloin	23
fillet pan-seared sauce of choice	
Schnitzel	22
pork fillet pan-seared sauce of choice	
Schnitzel à la Maintenon	24
pork fillet gratinated with mushroom sauce and young cheese arugula	
Chicken Fillet	24
slow-cooked bell pepper jus	

The above dishes are served with fries, vegetables, salad and mayonnaise

Black Angus Cheeseburger	22
180g brioche lettuce tomato red onion cheddar burger relish	
Satay	22
marinated chicken breast grilled fried onions cassava prawn crackers atjar	

The above dishes are served with fries, salad and mayonnaise

Choice of:

Pepper sauce
Mushroom sauce
Stroganoff sauce
Tomato sauce

Fried mushrooms	3
Fries and mayonnaise	3
Fried Potatoes	3
Vegetables of the Day	3
Rice	3

Ocre

DINNER MENU

16:30 - 22:00 HOURS

MAIN COURSES FISH


Teriyaki Salmon 27
fillet | oven-baked | basmati rice

Sea Bass – Chef's Favorite 27
fillet | pan-seared skin-on | lobster risotto with shrimp

Pasta Gamberetti 22
rigatoni | spinach | cherry tomato | onion | cream | pesto | shrimp | Parmesan

The above dishes are served with salad

 **Cod** 29
fillet | oven-baked | saffron jus

 **Dover Sole** 49
4500–600g | pan-fried in butter | remoulade sauce
Supplement: Picasso + 5

 **Lady Sole** 35
250g | pan-fried in butter | remoulade sauce
Supplement: Picasso + 5

The above dishes are served with fries, vegetables, salad and mayonnaise

MAIN COURSES VEGETARIAN

Thai Red Curry 22
basmati rice | bell pepper | carrot | bean sprouts | sweet-sour cucumber
Supplement: peeled prawns or grilled chicken breast + 6

Pasta Ratatouille 22
rigatoni | yellow zucchini | bell pepper | eggplant | onion | rosemary | Parmesan

Risotto al Funghi 22
mushrooms | shallot | rosemary | white wine | Parmesan
Supplement: grilled chicken breast + 6

The above dishes are served with salad



DINNER MENU

16:30 - 22:00 HOURS

DESSERT

Dame Blanche	9
premium vanilla ice cream chocolate sauce fresh whipped cream	
Brownie	9
chocolate brownie premium vanilla ice cream white chocolate sauce strawberry fresh whipped cream	
Mont Blanc	9
premium vanilla ice cream chocolate sauce advocaat fresh whipped cream	
Cheesecake	9
blueberry coulis fresh whipped cream blueberry	
Tiramisu	9
fresh whipped cream	
Coupe Cerise	9
premium vanilla ice cream warm cherries fresh whipped cream	
Sorbet Ice Cream	9
mango raspberry lime fresh whipped cream	
 Cheese Platter	15
Alphenaeer Rotterdamse Oude Blue Klaver fig jam fruit loaf	

AFTER DINNER COCKTAIL

Espresso Martini	9
42 below vodka kahlua espresso	
White Russian	11
42 below vodka kahlua room	
Limoncello Martini	11
limoncello 42 below vodka citroen	

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KIDS MENU

16:30 - 22:00 HOURS

STARTER

Tomato soup

meatballs

MAIN COURSES

Dutch menu

15

fries | applesauce | choice of: schnitzel, croquette, chicken nuggets, frikandel

Italian menu

15

pasta pomodoro | fusilli | tomato sauce | baby spinach | Parmesan

The menu prices include starter and dessert and include a choice of soft drink

DESSERT

Kids ice cream

In a cup to keep

Ice
