

DESSERTS

FROM CLASSIC TO SURPRISING
FOR YOURSELF OR TO SHARE

CRÈME BRÛLÉE	12.5
orange, cinnamon, hazelnut ice cream Orangen-, Zimt- und Haselnusseis	
STROOPWAFEL CHEESECAKE	12
STROOPWAFEL-KÄSEKUCHEN white chocolate mousse, coffee ice cream weiße Schokoladenmousse, Kaffee-Eiscreme	
♥ MTL MAGNUM	12.5
ruby chocolate, amarene cherries, cherry gel Rubinschokolade, Amarena-Kirschen, Kirschgel	
BRUSSELE WAFEL BRÜSSELER WAFEL	13
vanilla ice cream, chocolate sauce Vanilleeis, Schokoladensoße	
KAASPLANK 5 pieces KÄSEPLATTE 5 Stück	16.5
tomato jam, sugar bread Tomatenmarmelade, Zuckerbrötchen	

TORPEDOLOODS LOVE TO ENJOY

Welcome to Torpedoloods: the place to be for lunch, drinks, dinner, meetings, parties and overnight stays in Hoek van Holland. Find a spot in our conservatory for a beautiful view of the Waterweg and comfortably enjoy the delicious dishes from our menu.

Good service, quality and personal attention are important to us. That's why we enjoy chatting with our guests.

WE'D LOVE TO MEET YOU!



TORPEDOLOODS
EAT, DREAM AND ENJOY

- ♥ TORPEDOLOODS FAVORITE
- 🌿 VEGETARIAN
- 🌱 VEGAN
- ★ VEGETARIAN/VEGAN OPTIONAL
- ⚠️ ALLERGIES? PLEASE NOTIFY OUR TEAM!
- 👤 ONE TABLE, ONE BILL

📷 @TORPEDOLOODS
📱 @TORPEDOLOODS
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DINNER
17:00 - 20:30

START & SHARE


AS A STARTER PER PERSON
OR TO SHARE

 BREAD BROT 8	aioli, brown butter Aioli, braune Butter
PATA NEGRA 50 g / 100 g 13 / 22	tomato salsa, crispy wonton Tomatensalsa, knusprige Wonton
 PIKE & PORK BELLY HECHT & SCHWEINEBAUCH 18	yellow curry mayonnaise, kabayaki sauce, carrot, wasabi crumble Gelbe Curry-Mayonnaise, Kabayaki-Sauce, Karotten, Wasabi-Streusel
FRIED MUSSELS GEBRATENE MUSCHELN 12.5	herb butter, remoulade sauce, lime Kräuterbutter, Remouladensauce, Limette
BEEF TATAKI RINDFLEISCH TATAKI 14.5	sesame dressing, garlic, daikon, radish Sesamdressing, Knoblauch, Daikon, Rettich
IBERICO RIBS IBERICO-RIPPCHEN 17.5	Thai salad, soy-garlic glaze Thailändischer Salat, Soja-Knoblauch-Glasur
GYOZA RENDANG 4 pieces / 4 Stück 16	coconut-lemongrass, bimi, garlic crumble, sesame Kokosnuss-Zitronengras, Bimi, Knoblauchstreusel, Sesam
 VEGAN GYOZA 4 pieces / 4 Stück 12	crispy chilli oil, Kewpie, radish, gomasio Knuspriges Chiliöl, Kewpie, Rettich, Gomasio
SMOKED STEAK TARTARE GERÄUCHERTES STEAK TARTAR 14.5	Japanese mayonnaise, furikake, lime Japanische Mayonnaise, Furikake, Limette
FLAMING SCALLOPS FLAMMENDE JAKOBSMUSCHELN 15.5	4 pieces / 4 Stück kimchi, cheddar Kimchi, Cheddar
KARAAGE CHICKEN KARAAGE-HÄHNCHEN 13.5	fried chicken, cashew, sesame, oriental glaze Gebratenes Hähnchen, Cashewkerne, Sesam, orientalische Glasur
 CRUNCHY SUSHI AVOCADO & FETA 14.5	KNUSPRIGES SUSHI MIT AVOCADO UND FETA chimichurri, pine nuts, olive crumble Chimichurri, Pinienkerne, Olivenstreusel
 TIRADITO SALMON TIRADITO-LACHS 13.5	coconut lemongrass, tiger milk, coriander oil, cancha corn Kokosnuss-Zitronengras, Tigermilch, Korianderöl, Cancha-Mais
 MELON TATAKI MELONEN-TATAKI 11	cucumber foam, sesame, edamame, Thai soy dressing Gurkenschaum, Sesam, Edamame, Thai-Soja-Dressing
 EDAMAME 7.5	salt or spicy Salz oder scharf

OYSTERS & CAVIAR

OSETRA CAVIAR OSETRE-KAVIAR 10 g 34	blini, crème fraîche, chives Blini, Crème fraîche, Schnittlauch smoked salmon supplement / Aufpreis für Räucherlachs + 4.5
OYSTER CLASSIC AUSTERN CLASSIC 4	per piece / pro Stück
OYSTER BLOODY MARY AUSTERN BLOODY MARY 5	per piece / pro Stück
OYSTER PLATTER AUSTERNPLATTE 25	3 bloody mary and 3 classics 3 Bloody Mary und 3 Classic
TORPEDOLOODS DELUXE PLATTER 59.5	3 bloody mary, 3 oyster classic, oscietre caviar, salmon 3 Bloody Mary, 3 Austern Classic, Oscietre-Kaviar, Lachs

CLASSIC STARTERS

 CARPACCIO 14	pesto mayonnaise, bacon salt, pine nuts, chives, Parmesan cheese Pesto-Mayonnaise, Speck, Pinienkerne, Schnittlauch, Parmesankäse
EEL & SMOKED SALMON AAL & RÄUCHERLACHS 23	toast, cocktail sauce, lemon Toast, Cocktailsauce, Zitrone
 GRILLED TOMATO AND PEPPER SOUP 9	GEGRILLTE TOMATEN-PAPRIKASUPPE mascarpone, basil, roasted bell pepper, pangrato Mascarpone, Basilikum, geröstete Paprika, Pangrato
LOBSTER BISQUE BISQUE DE HOMARD 14	crayfish, fennel Flusskrebs, Fenchel
 SMOKED BURRATA GERÄUCHERTE BURRATA 16	burrata, basil pesto mayonnaise, cherry tomato, pine nuts Burrata, Basilikum-Pesto-Mayonnaise, Kirschtomaten, Pinienkerne

MAIN COURSES

BBQ MEAT

SERVED WITH CHIPS AND SAUCE OF YOUR CHOICE

FLAT IRON STEAK 200 gr 27
 TOURNEDOS 90 gr / 180 gr 18 / 35
ENTRECOTE 200 gr 29



MEAT

 PORK BELLY SCHWEINEBAUCH 24	miso-soy glaze, potato mousseline, bimi, Thai salad Miso-Soja-Glasur, Kartoffelmousseline, Bimi, Thai-Salat
ROASTED CHICKEN GEBRATENES HÄHNCHEN 19.5	bok choy, truffle-ponzu jus Pak Choi, Trüffel-Ponzu-Jus
GAME STEW 22.5	mousseline, carrots, oyster mushrooms Mousseline, Karotten, Austernpilze





FISH

SEA BASS SEEBARSCH 27	fregola pasta, beurre blanc, roasted carrots, herring caviar Fregola-Nudeln, Beurre blanc, geröstete Karotten, Heringskaviar
 COD KABELJAU 28	green asparagus, tomato, fennel cream, lobster sauce Grüner Spargel, Tomate, Fenchelcreme, Hummersauce
FRIED SALMON MISO GEBRATENER LACHS MIT MISO 21.5	bimi, parsnip cream, sesame vinaigrette Bimi, Pastinakencreme, Sesamvinaigrette

VEGAN

 MUSHROOM TRUFFLE RISOTTO PILZ-TRÜFFEL-RISOTTO 19.5	parmesan
 CRISPY CAULIFLOWER KNUSPRIGER BLUMENKOHL 19.5	Gochujang vinaigrette, miso mayo Gochujang-Vinaigrette, Misomayo

SIDE DISHES

 DIRTY FRIES 7.5	truffle mayonnaise, parmesan cheese Trüffelmayonnaise, Parmesankäse
 FRENCH FRIES POMMES FRITES 4.5	
 ROASTED SEASONAL VEGETABLES GERÖSTETES GEMÜSE DER SAISON 6.5	
 MTL SALAD SALAT MTL 6	
TRUFFLE GRAVY TRÜFFELJUS 4.5	
PEPPER SAUCE PFEFFERSAUCE 4.5	