

Bites

From 3.30 PM

8-PIECE BREAD WITH SPREADS	7	
4-PIECE BREAD WITH SPREADS	4	
BAKED CAMEMBERT	12.5	
honey / red onion compote / salted almonds		
BRIOCHE WITH EEL (2 PIECES)	16.5	
eel / apple / unagi / apple foam		
BRIOCHE WITH SERRANO HAM (2 PIECES)	14.5	
tomato salsa / tomato gel / basil oil		
TUNA SKEWER	12.5	
furikake / wasabi mayonnaise / wakame		
GYOZA (5 PIECES)	11.5	
teriyaki / kewpie / red chili		

Diner

From 5.00 PM

Starters

BEEF CARPACCIO	15.5			
truffle mayonnaise / pesto / arugula / mixed seeds / Grana Padano / balsamic				
GAMBAS PIL PIL	14.5			
pan-fried / garlic / Spanish chili / olive oil / focaccia				
SALMON ROLLS	15.5			
curry mayonnaise / sweet and sour cucumber / seaweed / crab mousse / crackers				
WINE RECOMMENDATION Pinot Grigio (Italy)				
citrus / pear / blossom / fresh / rounded				
BURRATA	14.5			
coeur de boeuf tomato / peach / basil vinaigrette / aged balsamic / grissini				
WINE RECOMMENDATION Sauvignon Blanc (France)				
fresh / ripe tropical fruit / aromas of lychee and lime / clean finish				
STEAK TARTARE	15.5			
egg yolk / crispy onion / flammkuchen / sweet and sour vegetables				
GOAT CHEESE BRÛLÉE	14.5			
smoked almonds / carrot gel / carrot ribbons				
TUNA PIZZA	16.5			
crispy papadum / tartare / wakame / furikake / wasabi foam / edamame beans				

Soup

Also available as a vegetarian option

TOMATO SOUP	8.5	
pulled chicken / spring onion		
TOM KHAKAI	8.5	
chicken / spring onion / Spanish chili		
SEASONAL SOUP	9.5	
Ask one of our staff members		

Main courses

BOEUF BOURGUIGNON	24.5	
baby potatoes / beef / red wine / bacon / mushrooms		
WINE RECOMMENDATION Merlot (Italy)		
full-bodied / red berries / cherries / cinnamon / cloves		
BLACK ANGUS BURGER*	19.5	
little gem / focaccia / onion confit / pickle / tomato / bacon / cheddar / fries		
BEETROOT BURGER*	19.5	
little gem / focaccia / onion confit / pickle / cheddar / tomato / fries		

*Choice of sauce: BBQ, Spicy or Truffle mayonnaise

LINGUINE WITH PRAWNS	26.5	
Asian style / bimi / peanuts / bean sprouts		
CHICKEN SATAY	20.5	
satay sauce / crispy fried onions / cassava crackers / atjar / fries		
GUINEA FOWL SUPRÊME	26.5	
taleggio / pommes fondant / onion marmalade / truffle sauce		
WINE RECOMMENDATION Chardonnay (Chile)		
rich / juicy / well-balanced / oak / lightly bitter finish		

TUNA STEAK	27.5	
marinated / pan-fried / green asparagus / red onion / romanesco / teriyaki		
SAFFRON RISOTTO	23.5	
cherry tomatoes / sautéed wild mushrooms		
PICANHA STEAK	29.5	
green pea cream / roasted baby carrots / Béarnaise sauce		
WINE RECOMMENDATION Rioja (Spain)		
intense / soft tannins / fresh / toasted oak		
PIKE PERCH FILLET	26.5	
apple syrup / eel / Roseval potatoes / miso beurre blanc		

Side dishes

Mixed warm vegetables	5.5
Mixed salad	5.5
Fries / mayonnaise	4.5
Fries / grated Parmesan cheese / truffle mayonnaise	6.5
Fries / aioli / Serrano ham / tomato salsa	6.5

Desserts

SUNDAE DERECHTER	9.5			
vanilla ice cream / brownie / chocolate sauce / whipped cream				
WHITTE CHOCOLATE MOUSSE	10.5			
popcorn foam / salted caramel ice cream / raspberry gel / almond tuile				
WINE RECOMMENDATION Agustino Late Harvest (Chile)				
beeswax / sensual / smooth				
APEROL SPRITZ TRIFLE	10.5			
vanilla mousse / apricot gel / crumble / orange sorbet				
CHEESE PLATTER	13.5			
selection of Dutch and international cheeses / fruit bread / onion confit				
WINE RECOMMENDATION Pedro Ximenez (Spain)				
cocoa / chocolate / raisins / syrupy				
FRIANDISES	10.5			
3 sweet treats / coffee or tea				

Lactose intolerant? We're happy to prepare a lactose-free dessert for you.



Meal size salads

Served with brioche and spread

CARPACCIO SALAD	19.5			
mesclun / lettuce / truffle mayonnaise / mixed seeds / Grana Padano / pesto / balsamic				
SEAFOOD SALAD	23.5			
mesclun / lettuce / wakame / edamame beans / boiled egg / pickled sweet and sour vegetables / wasabi mayonnaise				
VEGETARIAN SALAD	19.5			
mesclun / lettuce / sautéed wild mushrooms / figs / sun-dried tomatoes / burrata / balsamic				
CHICKEN KARAAGE SALAD	19			
mesclun / lettuce / red onion / corn / asparagus tips / spicy sauce				
CRISPY FALAFEL SALAD	17.5			
mesclun / lettuce / vegan sriracha mayonnaise / tomato salsa / baby corn				