

SWEET

Apple pie with whipped cream		4,00
Homemade Lemon cheesecake with whipped cream		4,50
American blueberry pancakes with chocolate sauce and vanilla ice-cream		7,50

APPETIZERS

Bread with aioli		4,50
Fried shrimps in filo dough with sweet chili sauce	10 pieces	5,50
Vegatarian spring rolls	10 pieces	5,50
Rendang croquettes with sambal-mayonnaise	6 pieces	7,50
Vegitarian platter to share		15,00
Bread with aioli, samosas, soybeans and vegisticks with dips		
Japanese steamed soybeans		4.50
Irish royal oyster Rockefeller		per unit 4,50
Irish royal Oysters with lemon and red wine vinegar	Per unit	3,25
	½ dozen	16,50
Dutch 'bitterballen'	6 pieces	5,00
Cheesesticks	6 pieces	6,50
Dutch 'vlammetjes'	6 pieces	5,50
Mixed warm 'bittergarnituur' 'vlammetjes',cheesesticks and 'bitterballen'	12 pieces	10,50

WINELIST

	Glass	Bottle
BUBBLES		
Cava Jaume Serra Brut	4,75	26,00
Champagne Pommery Brut Royal	8,50	50,00

WHITE WINES

Añoranza - Sauvignon Blanc- La Mancha- Spain	4,00	22,00
Le Robinet D'or – Chardonnay- Westkaap- South-Africa	4,25	23,00
Diez siglos- Verdejo- Rueda - Spain	4,95	27,00
Dos Camelidos-Viognier-Colchagua Valley-Chili	5,25	28,50
Villa Trendi- Pinot Grigio- Toscane- Italy	5,25	28,50
Johann Müllner - Gruner Veltliner – Kremstal - Austria	5,50	30,00
Domaine du Tariquet – Chardonnay – Gascogne - France	6.50	35,50

ROSÉ WINES

Terrasses du Sud – Cinsault Rosé- Westkaap - South-Africa	4,00	22,00
Chateau Cavalier – Rosé - Côtes de Provence - France	5,25	28,50

RED WINES

Añoranza – Cabernet sauvignon&Shiraz - La Mancha - Spain	4,00	22,00
Le Robinet D'or – Merlot - Central Valley - Chili	4,25	23,00
Marqués de Cáceres - Tempranillo&Garnacha – Rioja – Spain	4,95	27,00
Noble Vines 667 - Pinot Noir – Monterey - California	5,50	30,00
Bodega Sottano – Malbec – Mendoza - Argentina	6,50	35,50
Terra del Barolo – Barolo - Italy	6,75	37,00
Zelizioni Fabiano – Amarone - Valpolicella Classico, Italy	7,50	41,50

APERITIF

Aperol Spritz 6.00

Sparkeling mix of Aperol, Cava and sparkeling water

Limoncello Spritz 7,00

Fresh mix of Limoncello, Cava and sparkeling water

Dark and Stormy 8,50

Caribbean rum and ginger beer

Jhonnie meets ginger 7,50

Jhonnie Walker Red Label with ginger ale

Gin and Tonic 8,50

Tanqueray gin with Thomas Henry tonic and a lemon slice

Bulldog Gin and Tonic 8,50

Bulldog gin with hibiscus tonic and fresh mint

Scroppino 7,00

Lemonsorbet ice mixed with Cava and vodka

Crodino 3,00

Italian alcohol-free aperitif with a bite

Hibiscus tonic 3,50

Pink and fruity alcohol-free aperitif

Gingerbeer 3,50

Spicy alcohol-free aperitif

BEER

DRAFT

Heineken 2,75

Jopen 4,75

Seasonal beer ***

BOTTLED BEER

Liefmans rosé 3,95

Duvel 4,50

La Chouffe 4,50

Affligem dubbel 4,75

Affligem tripel 4,75

Brouwerij 't ij – IJWIT 4,75

Brouwerij 't ij – ZATTE 4,75

Jopen – Mooie Nel IPA 4,75

Amstel Radler 2.0 3,75

MALT BEER

Heineken 0.0% 3,50

Amstel Radler 0.0% 3,75

Wieckse Witte 0.0% 3,75

BOTTLED WATER

Acqua Panna 0,75 ltr 4,95

Pellegrino 0,75 ltr

29,95
P.P.

3-COURSE MENU

*Choice from all our starters,
mains and desserts*

STARTERS

9,50

'Piri-Piri' Black-Tiger shrimps
with roasted foccacia bread

Veal tartare
with a cream of Parmesan and baked scallop

Honey-brie tart
with fresh figs, marinated peer, thyme, hazelnut and balsamic

Carpaccio
marinated in green herbs with smoked almonds, pine nuts and truffle mayonnaise; finished with a crisp of parmesan cheese

Tuna sashimi
on filo dough with ricotta cream, sesame seeds and wasabi mayonnaise

Soup of roasted bell pepper
with spicy yogurt and puffed quinoa

Slowly cooked cod
with 'remoulade' sauce and deep-fried kibbling

If you have any food allergies, please inform our staff and we will provide a suiting option

MAINS

18,50

Baked plaice

served with taboulé of couscous, crayfish and a white wine sauce

Saffran risotto

With roasted seasonal vegetables and a sauce of Parmesan

Confit duck

With cream of Butternut pumpkin and gravy of cranberry

Tuna steak

Baked in sesame seeds with a salad of wakame and served with soy sauce

Aberdeen Black Angus burger (rare)

served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise

Ravioli

filled with mushrooms, celeriac and Gorgonzola served with a salad of pear and hazelnuts

Slowly cooked veal with tournedos

served with a gravy of truffle and caramelised duck liver (surtax 8,50)

Carpaccio 'Grande'

served with parmesan cheese, smoked almonds, pine nuts and truffle mayonnaise

All our maincourses are served with fries

Extra fries with mayonaise 3,00

Extra salad 3,00

Extra vegetables 4,50

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DESSERTS

7,50

Tarte Tatin

From apple with cinnamon ice cream

Tip: Licor 43

per glass: 6,50

Peach Parfait

With caramelized peach and yoghurt ice cream

Tip: Sauternes

per glass: 5,50

Scroppino

classic mix of lemon ice cream, Cava and vodka

Cheese platter

with applegel and nut bread

Tip: Late Botteld vintage port or Pedro Ximinez

per glass: 5,50

American blueberry pancakes

served with chocolate sauce and vanilla ice-cream

Tip: Pedro Ximinez sherry

per glass: 5,50

LIQUORS

6,50

licor 43 cuarenta y tres

Grand Marnier

Cointreau

Baileys

Frangelico

Limoncello liquore

Tia Maria

Kahlua

Drambuie

Amaretto

Did you know that you can eat from our dinner menu from 12 o'clock please refer to page 4

SANDWICHES Light or dark bread

Beef carpaccio , Parmesan cheese and truffle mayonnaise	8,50
Smoked salmon and wasabi mayonnaise	7,50
Old Amsterdam with applegel and sweet onion	7,50
Serrano ham with mozzarella, tomato and pesto	9,50
Veal tartare with poached egg and a mayonnaise of mustard	9,50

Classics

Soup of roasted bell pepper , with bread	7,00
12 o'clock Toast with beef carpaccio, salmon, poached egg and bell pepper soup	12,50
Toasted brioche bread with chicken, avocado, bacon and truffle mayonnaise	9,50
Fried eggs , with ham and cheese	7,50
2 Dutch 'kroketten' , with bread	7,50
Club sandwich with grilled chicken, bacon, egg, tomato and cucumber (fries/mayonnaise 2,50)	10,50
Aberdeen Black Angus burger (rare) served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise (fries/mayonnaise 2,50)	14,50

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SALADS

Goatcheese With fresh figs, walnuts and balsamic	12,95
Gamba's With taboulé of couscous and wakame	13,95
Carpaccio 'Grande' served with parmesan cheese, pine nuts and truffle mayonnaise	13,95
Serrano ham With tomato, mozzarella and pesto	13,95

GRILLED SANDWICHES

Ham/ cheese sambal-mayonnaise	4,00
Blue cheese and sweet onion	4,50
Mozzarella, wild tomato and pesto	4,50
Cheese with ketchup	3,50

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