

Classics

Steak tartare (175 gr)

Mild or spicy, French fries

24.50

Salade Riche

Beautiful salad with pieces of lobster, pan fried scallops, duckliver curls and lobster mayonaise

25.50

Sole 500-600 gr

Panfried in butter served with spinach and potato

42.50

Chateaubriand (2 people)

With pepper sauce, French fries and mushrooms

69.50

Oysters

Fines de Claires No 3 a piece

3.75

Gillardeau No 3 a piece

4.95

Burgers

Oriental chicken

Peper, lime, coriander, garlic and French fries

21.50

Veal

Lettuce, tomato, gherkin, onion, tarragonmayonaise and French fries

21.50

Vegetarian

Tomato salsa, crème fraîche, lime and French fries

21.50

Vegetarian

Tomato tarte tatin

Goats cheese, arugula, balsamic syrup

15.00

Oriental salad

Fried springrolls, chili-sesame vinaigrette

15.00

Nasi “stewed beef”

Seasoned pulled jackfruit, atjar tjampoer

15.00

Burrata

Tomato and basilpesto

15.00

Melanzane parmigiana

With grilled aubergine

15.00

Linguine with truffle

With Parmesan cheese

17.50

Sides

Mixed salad

4.75

French fries mayonaise

5.75

Sweet potato fries with truffelmayonaise

7.50

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Cold

Small “steak tartare”

Brioche toast and truffelmayonaise

15.00

Salmon filet americain

Made from fresh and smoked salmon with sweet and sour cucumber and red onion

15.00

Vitello Tonato

Thinly sliced veal loin, deepfried capers and tunamayonaise

15.00

Thai salade

Deepfried shrimp and calamari, chili - onion crunch

16.50

Tuna carpaccio

Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

16.50

Salmon and tuna sashimi

Wakamé, soy sauce and ginger

17.50

Classic crabcocktail

Grapefruit, lobstermayonaise, lettuce

17.50

Smoked eel with duckliver terrine

Brioche toast and baslmic syrup

18.50

Pata Negra

Cornichon, confit tomato and grilled olive bread

18.50

Thinly sliced smoked tenderloin

Duckliver, peppermayonaise

18.50

Warm

Boneless spareribs

Sweet & spicy, coleslaw, Mo sauce

15.00

Seabass filet

Fried on the skin, pasta antiboise

15.00

King Prawn

Risotto, lime, red pepper, ginger en coconut

15.00

Chinese pancakes

Confit duck, leek, been sprouts, spring onion and hoisin

17.50

Spaghettini à la Fruits de Mer

Mussels, shrimp, scallops, clams, razor shell and lobster sauce

17.50

Kerrie-sesame Tuna

Tuna tataki with bok soy and ketjap sauce

18.50

Fried scallops

Samphire, tomato and curry beurre blanc

18.50

Crispy fried sweetbread

Gegrilled little gem, jus with Shiitake

18.50

Grilled lamb tenderloin

Aubergine, roasted garlic

19.50

Beef tenderloin

From the Plancha, with ducliver and trufflejus

27.50

Desserts

Scroppino 9.00

Crème Brûlée 9.00

Mascarpone caramel crème 10.50

Strawberry Romanoff 11.50
Vanilla ice cream, green peppercorns

Chocolade lavacake 11.50
Raspberry sorbet

Cheesecake 11.50
Bloodorange sorbet

Cheese platter 15.00
Domestic and foreign cheeses with rye bread, nut bread and apple syrup

Dessert wines & Specials

Elysium 8.50

Maculan 8.50

Pedro Ximenez Sherry 8.50

Kopke Colheita Port 7.50

Irish Coffee 9.50
Or with any other liquors

Espresso Martini 11.50
Khalua, vodka, espresso

Treats

Bonbons a piece 2.25
From local chocolatier Smit's Delicious

Macarons a piece 1.75

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Lunch

Provençal fish soup	15.00
Richly filled fish soup with gruyère, rouille and croutons	
Quiche Lorraine	15.00
Traditional quiche, tomato salad	
Vegetarian loaded fries	15.50
Indonesian seasoned vegetarian stewed "beef"	
Crispy chicken salad	17.50
With deep-fried shrimp and herbmayonaise	
Pita spicy chicken	17.50
Italian pita, spicy chicken, sambal mayonaise	
Omelette with truffle	17.50
Brioche toast and salad	
Oeuf Benedict	19.50
Brioche, avocado, smoked salmon and Hollandaise sauce	
Salad with scalops	21.50
With deep-fried shrimps and curry mayonaise	
Veal entrecote	25.50
French fries, salad en pepper sauce	

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Snacks

Green olives 5.00
From Andalusia

Oma Bobs bitterballs 7.50
Veal bitterballs with dijon mustard

Crispy chicken 9.50
With chili sauce

Yakitori 9.50
Japanese style chicken skewers

Mini springrolls 8.75
Vegetarian springrolls ketjap sesame sauce

Crispy shrimps 12.00
With chili sauce

**Holtkamp shrimpcroquetes
a piece** 4.25
With curry mayonaise

Snackmix 20.50
Combination of different snacks

Pata Negra 18.50
Cornichons, confit tomato and grilled
olive bread

Oysters

Fines de Claires No 3 a piece 3.75

Gillardeau No 3 a piece 4.95

Cocktails

Starting from 8.50

Frozen pornstar martini (summer)
Espresso Martini
Limoncello Spritz
Aperol Spritz

Non alcoholic

Starting from 3.95

Verdejo 0,0%
Bubbels 0,0%
Gin & Tonic 0,0%
Heineken 0.0%
Afflichem Blond 0.0%
Texels Skuumkoppe 0.0%
Radler 0.0%

Gin & Tonics

Starting from 10.50

Hendricks
Bombay

Draft beer

Starting from 3.75

Heineken
Afflichem Blond
Texels skuumkoppe
Change draft

Bottled beer

Starting from 6.25

Brouwerij 't IJ wit
Afflichem Trippel

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Sparkling

	Glass	Bottle
Prosecco, Prapian Presa n3 - Italy	7.25	36.00
Cava, Fanatic Brut Imperial Reserva, Spain	7.25	36.00
Ruinart Brut - France, Champagne		99.50

White

	Glass	Bottle
Sauvignon blanc/Verdejo, Marius - Spain, Almansa (2023)	4.95	24.75
Chardonnay, Khipu - Chile, Central Valley (2023)	4.95	24.75
Pinot Grigio, Ponte - Italy, Venezië DOC (2024)	7.00	35.00
Sauvignon Blanc, Villa Blanche - France, Pays d'Oc (2023)	7.00	35.00
Chardonnay, Réserve Du Petit Bois - France, Pays d'Oc (2022)	7.25	36.00
Verdejo, Bodegas Copaboca Gorgorito - Spain, Rueda (2023)		36.50
Viognier, Zolo - Argentina, Mendoza (2023)		37.50
Albariño, Martin Codax Rías Baixas - Spain, Galicia (2022)		39.50
Pecorino, Passolino Bizantini - Italy, Abruzzo (2023)		39.50
Grüner Veltliner, Gobelsburg - Austria, Kamptal (2023)		41.00
Chardonnay, Francis Ford Coppola - USA, California (2021)		42.50
Pouilly-Fumé, Domaine Francis Blanchet - France, Loire (2023)		45.00
Saint Veran, Domaine Corsin - France, Bourgogne (2019)		48.50
Sancerre, Matthias et Emile Roblin - France, Loire (2022)		48.50
Chablis, Dom. du Chardonnay Premier Cru - France, Bourgogne (2022)		55.00

Rosé

	Glass	Bottle
Octerra Rosé - France, Pays d'Oc (2022)	6.00	30.00
Domaine la Rouvière - France, Côtes de Provence(2023)	7.50	37.50
Chateau Miraval - France, Côtes de Provence(2023)	0.75 L 1.50 L	48.50 97.00

Red

	Glass	Bottle
Tempranillo, De haan Altes Bio Organico - Spain, Castilië (2023)	4.95	24.75
Merlot, Quartaut - France, Languedoc - Rousillon (2021)	4.95	24.75
Primitivo, Mocavero - Italy, Puglia (2022)	7.00	35.00
Pinot Noir, Saint jacques - France, Pays d'Oc (2022)	7.00	35.00
Tempranillo, Jaros Sembro - Spain, Ribera del Duero (2021)		37.50
Malbec, Catena - Argentina, Mendoza (2021)		38.50
Spätburgunder, Weingut Manz - Germany, Rheinhessen (2021)		38.50
Shiraz, MWC Wines "Don't tell Gary" - Australia, Victoria (2021)		39.50
Zinfandel, Francis Ford Coppola - USA, California (2021)		42.50
Valpolicella Ripasso, Tedeschi San Roco - Italy, Veneto (2020)		42.50
Sancerre Rouge, J.P. Ballande - France, Loire (2020)		46.00
Saint-Émilion Grand Cru, Dom. du Peyrelongue - France, Bordeaux (2018)		47.50
Lalande de Pomerol, Château Moncets - France, Bordeaux (2019)		50.00
Cabernet Sauvignon, Château Musar - Lebanon, Bekaa Valley (2017)		65.00

All years and stock subject to change, price in euros
Looking for something different? Ask the staff about our little black booklet