

## 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 mayonnaise

25.50

### **Lobster Gratiné**

Canadian lobster gratinated with cream, garlic, tomato and Parmesan cheese

Half 24.50  
Whole 48,50

### **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, caramelized onion, tarragonmayonnaise 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

### **Taco's**

Fried oyster mushroom, shiitake, sriracha mayonnaise

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 mayonnaise**

5.75

### **Sweet potato fries with truffelmayonnaise**

7.50

In case of allergies, please be so kind to inform the service staff so we can take this into account. All prices are in euros

## Cold

**Small “steak tartare”** 15.00  
Brioche toast and truffelmayonnaise

**Thinly sliced scoured sirloin** 15.00  
Vegetable strips, Sesame – soy dressing

**Smoked duckbreast** 15.00  
Thinly sliced with candied apple, Calvados syrup

**Blini’s with smoked salmon** 17.50  
Crème fraîche, lemon zest, herring caviar

**Tuna carpaccio** 17.50  
Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

**Salmon and tuna sashimi** 17.50  
Wakamé, soy sauce and ginger

**Classic shrimpcocktail** 18.50  
With Dutch shrimps, cocktail sauce and lemon

**Pata Negra** 18.50  
Cornichon, confit tomato and grilled olive bread

**Smoked eel with duckliver terrine** 19.50  
Brioche toast and balsmic syrup

**Burrata with tuna tartare** 19.50  
With fresh ginger and lime

## Warm

**Ikan Pepesan** 15.00  
Mackerel fillet “Singapore style”

**Boneless spareribs** 16.50  
Sweet & spicy, coleslaw, Mo sauce

**Chinese pancakes** 17.50  
Confit duck, leek, been sprouts, spring onion and hoisin

**Spaghettini à la Fruits de Mer** 17.50  
Mussels, shrimp, scallops, clams, razor shell and lobster sauce

**Cod fillet** 17.50  
Gratinated with cream, garlic, spinach and Parmesan cheese

**Monkfish fillet** 18.50  
Yellow curry, prawn, lime, red pepper, ginger and coconut

**Fried scallops** 18.50  
Samphire, tomato and curry beurre blanc

**Crispy fried sweetbread** 18.50  
Gegrilled little gem, jus with Shiitake

**Slow cooked blade steak** 27.50  
Fried duck liver, mashed potatos with arugula, truffle mayonnaise

## Desserts

**Scroppino** 9.00

**Crème Brûlée** 9.00

**Mascarpone caramel crème** 10.50

**French toast** 11.50

Cinnamon ice cream

**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

Kahlua, vodka, espresso

## Treats

**Bonbons a piece** 2.25

From local chocolatier Smit's Delicious

**Macarons a piece** 1.75

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## Lunch

<b>Provençal fish soup</b>	15.00
Richly filled fish soup with gruyère, rouille and croutons	
<b>Flatbread with goat cheese</b>	15.00
Crème fraîche, garlic, thyme, zucchini, lemon, Parmesan cheese, spicy honey	
<b>Vegetarian loaded fries</b>	17.50
Indonesian seasoned vegetarian stewed "beef"	
<b>Crispy chicken salad</b>	17.50
With deep-fried shrimp and herbmayonaise	
<b>Pita spicy chicken</b>	17.50
Italian pita, spicy chicken, sambal mayonaise	
<b>Omelette with truffle</b>	17.50
Brioche toast and salad	
<b>Oeuf Benedict</b>	19.50
Brioche, avocado, smoked salmon and Hollandaise sauce	
<b>Salad with scalops</b>	21.50
With deep-fried shrimps and curry mayonaise	
<b>Entrecote</b>	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%  
Affligem 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  
Affligem Blond  
Texels skuumkoppe  
Change draft

## Bottled beer

Starting from 6.25

Brouwerij 't IJ wit  
AffligemTtrippel

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

## Rosé

Octerra Rosé - France, Pays d'Oc

Glass 6.00  
Bottle 30.00

Domaine la Rouvière - France, Côtes de Provence

7.50 37.50

Chateau Miraval - France, Côtes de Provence

0.75 L 48.50  
1.50 L 97.00

## Red

Tempranillo, De haan Altes Bio Organico - Spain, Castilië

Glass 4.95  
Bottle 24.75

Merlot, Quartaut - France, Languedoc - Rousillon

4.95 24.75

Primitivo, Mocavero - Italy, Puglia

7.00 35.00

Pinot Noir, Saint jacques - France, Pays d'Oc

7.00 35.00

Tempranillo, Jaros Sembro - Spain, Ribera del Duero

37.50

Malbec, Catena - Argentina, Mendoza

38.50

Spätburgunder, Weingut Manz - Germany, Rheinhessen

38.50

Shiraz, MWC Wines "Don't tell Gary" - Australia, Victoria

39.50

Zinfandel, Francis Ford Coppola - USA, California

42.50

Valpolicella Ripasso, Tedeschi San Roco - Italy, Veneto

42.50

Sancerre Rouge, J.P. Ballande - France, Loire

46.00

Saint-Émilion Grand Cru, Dom. du Peyrelongue - France, Bordeaux

47.50

Lalande de Pomerol, Château Moncets - France, Bordeaux

50.00

Cabernet Sauvignon, Château Musar - Lebanon, Bekaa Valley

65.00

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