

Oysters

Fines de Claires No. 3 3.75 p/s

Gillardeau No. 3 4.95 p/s

Specialities

Steak tartare (175 g) 24.50

Seasoned mild or spicy, French fries

Salade Riche 27.50

Salad with chunks of lobster, seared scallops, duck liver shavings and lobster mayonnaise

Canadian lobster Whole 48.50

Gratinated with tomato, garlic, cream and Parmesan cheese Half 24.50

Foodplanking (from 2 persons) p.p. 32.50

A combination of cold and warm dishes

Entrecôte for 2 persons (500 g) 67.50

For two, from the grill, béarnaise sauce, French fries and salad

Burgers

Crispy chicken 21.50

Coleslaw, sambal mayonnaise and fries

Black Angus 21.50

Lettuce, gherkin, tomato, cheddar, fried onion, truffle mayonnaise and fries

Vegetarian

Sticky tempeh 15.00

Sesame seeds, sweet soy sauce, spring onion, sambal

Cauliflower steak 15.00

Chickpea purée, harissa, pomegranate, cashew nut

Courgette & burrata 15.00

Thinly sliced grilled courgette, sun-dried tomato, smoked almond crumble, olive oil

Tarte tatin 15.00

Tomato, goat's cheese, rocket, balsamic

Melanzane parmigiana 15.00

Of grilled aubergine

Linguine with truffle 15.00

Parmesan cheese

Side dishes

Green salad 5.00

Fries with mayonnaise 6.00

Sweet potato fries with truffle mayonnaise 7.75

Do you have any allergies? Please let us know, and we will do our best to accommodate you.

Cold

Small spicy "Steak tartare"

Brioche toast, truffle mayonnaise

Poultry pâté

Pâté, red Port, cornichons, sweet-and-sour onions, Dijon mustard, crispy bread

Roast veal

Rosé roasted, nut salad, smoked mackerel, croutons, Parmesan mayonnaise

Salmon filet américain

Of fresh and smoked salmon, lemon mayonnaise, sweet-and-sour red onion, capers, brioche toast

Pata Negra

Cornichons, confit tomato and grilled olive bread

Crab, prawn & avocado

Spicy crab mayonnaise, brioche toast

Sashimi

Salmon, tuna, wakame, ginger, soy, wasabi

Burrata & tuna

Burrata and tuna tartare, marinated with ginger and lime

Smoked eel & duck liver

Duck liver terrine, smoked eel, balsamic

Warm

Sea bream fillet

Pan-fried sea bream with pasta and antiboise

Boneless spareribs

Sweet & spicy spareribs, coleslaw, Mo sauce

Chinese pancakes

Confit duck, leek, bean sprouts, cucumber, spring onion and hoisin

Bao bun

Deep-fried softshell crab, sweet-and-sour cucumber, ginger, soy-sesame mayonnaise

Spaghettoni à la Fruits de Mer

Mussels, prawns, scallops, cockles, garlic oil, red chilli, shellfish sauce

Sole fillet

Stuffed with scallop, spinach, creamy oyster sauce

Seared scallops

Sea vegetables, curry beurre blanc

Lamb cutlets

Rosé roasted, potato gratin, roasted tomato, garlic jus

Crispy fried sweetbreads

Sautéed mushrooms, creamy morel sauce

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Desserts

Affogato 8.50

Scroppino 9.00

Crème brûlée 9.50

Apple tart by Taartello 10.50
Vanilla ice cream, whipped cream

Mascarpone caramel crème 10.50
Florentine crumble

Holtkamp pastry 11.50
Filled with vanilla ice cream, Holtkamp advocaat and whipped cream

Strawberries Romanoff 12.50
Cream, orange, anisette, green pepper

Lemon meringue tart 12.50
Raspberry sorbet

Cheese selection 16.50
Domestic and international cheeses, nut and rye bread, apple syrup

Dessert wines & Specials

Elysium 8.50
Dark fruit, roses, lychee. Fruity, full-bodied

Maculan 8.50
Sweet and fresh with notes of honey and blossom

Pedro Ximénez Sherry 8.50
Sweet raisins, dates with a syrupy taste

Kopke Colheita Port 7.50
Raisins, confit and dried fruit

Irish Coffee 9.50
Or with any other liqueur of your choice

Espresso Martini 11.50
Kahlua, vodka, espresso

To go with coffee

Chocolates a piece 2.25
From local chocolatier Smit's Delicious

Macarons each 1.75

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Lunch

Provençal fish soup	16.50
Richly filled fish soup with gruyère, rouille and croutons	
Flatbread goat's cheese	16.50
Crème fraîche, garlic, thyme, courgette, lemon, Parmesan cheese, spicy honey	
Crispy farmhouse chicken salad	17.50
With chicken thigh, deep-fried prawns and herb mayonnaise	
Flatbread hot chicken	17.50
Spicy chicken thigh, lemon mayonnaise, spring onion, tomato	
Truffle omelette	18.50
Brioche toast and salad	
Oeuf Benedict	19.50
Brioche, avocado, smoked salmon and Hollandaise sauce	
Crispy chicken burger	21.50
Lettuce, coleslaw, sambal mayonnaise and fries	
Black Angus burger	21.50
Lettuce, gherkin, tomato, cheddar, fried onion, truffle mayonnaise and fries	
Scallop salad	22.50
With deep-fried prawns and curry mayonnaise	
Salade Riche	27.50
With scallops, chunks of lobster and duck liver shavings, lobster mayonnaise	
Entrecôte (200 g)	27.50
From the grill, fries and salad, béarnaise sauce	

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Sparkling

	Glas	Fles
Prosecco, Prapian Presa n3 - Italy Open bouquet of flowers with a lively fresh taste and fine bubbles	7.90	39.50
Cava, Fanatic Brut Imperial Reserva, Spain Made by the champenoise method, delicate aroma of flowers, ripe fruit and toasted notes	7.90	39.50
Champagne Brut, R. Gerbaux 'L'Epicurien', Frankrijk Rich champagne, fresh notes and a fine mousse	11.50	57.50
Ruinart Brut - Frankrijk, Champagne Dangerously seductive, absolutely top Champagne		110.00

White

France

	Glas	Fles
Chardonnay, Réserve du Petit Bois - Pays d'Oc (2024) Full and creamy in taste with a fresh finish	7.90	39.50
Sauvignon Blanc, Sauvion Les Eglantines - Loire (2024) Taut dry Touraine Sauvignon Blanc, tropical fruit, citrus, juicy and round.	8.00	40.00
Picpoul de Pinet, 'Cuvée des Comtesses' - Languedoc Roussillon (2024) Taut and juicy, lively finish, apple, melon, lightly exotic		42.50
Viognier, Cuilleron 'Les Vignes d'à Côte'- Rhone (2024) Pleasantly round, smooth and dry, spicy		47.50
Pouilly-Fumé, Domaine Francis Blanchet - Loire (2024) A fresh, crystalline Pouilly-Fumé. Beautiful Sauvignon with a bouquet of minerals and smoke		49.50
Menetou Salon, Henri Bourgeois - Loire (2024) Exotic, fresh, fruity, mild acidity and minerals		49.50
Saint-Véran, Domaine Corsin - Bourgogne (2021) Flavourful Chardonnay, beautifully pure with a light oak		52.50
Chablis, Domaine du Chardonnay Premier Cru - Bourgogne (2023) This dry Chardonnay reveals fresh pure notes of lemon, green apple, chalk and minerality		59.50
Sancerre Blanc, Domaine Henri Bourgeois 'ES-56 Éocène Silex' - Loire (2022) Made from old vines, flint, vanilla, grapefruit		59.50
Monthélie Blanc, Pascal Clément -Bourgogne (2022) Beautiful full Chardonnay, elegant, buttery		67.50

All vintages and stock are subject to availability
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Spain

	Glas	Fles
Sauvignon Blanc/Verdejo, Marius - Almansa (2025) Light and juicy, honey, gooseberry, pleasantly dry	5.90	29.50
Verdejo, Bodegas Copaboca Gorgorito - Rueda (2024) Fresh and dry, juicy and summery. Notes of grapefruit, pineapple, peach and nectarine		37.50
Albariño, Martin Codax Rías Baixas - Galicie (2024) Beautifully dry and mineral, green apples and a hint of citrus		44.50

Italy

	Glas	Fles
Pinot Grigio, Ponte - Venice DOC (2024) Delightfully refreshing with the typical lightly spiced character of this grape	7.00	35.00
Chardonnay, Poggio della Faine Bianco - Tuscany (2023) Light yellow Chardonnay, soft aromas of vanilla and exotic fruit	8.50	42.50
Pecorino, Passofino Bizantini - Abruzzo (2024) Fruity aromas with citrus, tropical nuances and good structure	8.50	44.50
Vermentino di Sardegna, Argiolas 'Merì' - Sardinia (2024) Flavourful, powerful, lively and dry	8.50	44.50

Austria

Grüner Veltliner, Schloss Maissau 'Ried Neuberg Schanz' - Weinviertel (2022) Pure, full Veltliner with soft acidity		49.50
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South Africa

Chenin Blanc, Spier '21 Gables' - Stellenbosch (2023) Powerful dry wine, smoky, white peach, nectarines, almonds		52.50
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New Zealand

Sauvignon Blanc, Clos Henri Organic 'Waimaunga' - Marlborough (2023) Palate-pleasing, gently fresh Sauvignon		52.50
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United States

Chardonnay, Francis Ford Coppola - Californië (2023) Citrus fruit, vanilla, smoky smooth, slightly rich and buttery, top Chardonnay		48.50
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Rosé

	Glas	Fles
Domaine la Rouvière - France, Côtes de Provence (2024) Light in colour, rich in taste. True Provence	7.50	37.50
Chateau Miraval - France, Côtes de Provence (2024) Attractive fresh red fruit and a hint of peach. Absolute top rosé from Provence	0.75 L 1.50 L	49.50 99.00

Red

France

	Glas	Fles
Merlot, Quartaut - Languedoc - Rousillon (2023) Tasty, soft Merlot with modest oak notes	6.00	30.00
Pinot Noir, Saint Jacques - Pays d'Oc (2023) Smooth in taste with a fruity finish	7.50	37.50
Malbec, Château de Haute-Serre Lucter - Cahors (2022) Pure Malbec, fresh forest fruit, well balanced		42.50
Saint-Émilion Grand Cru, Domaine du Peyrelongue - Bordeaux (2019) Powerful, classic wine. Impressions of oak and a juicy, Merlot-dominated taste		49.50
Lalande de Pomerol, Château Moncets - Bordeaux (2022) Soft, fresh and seductively subtle. Blackcurrant, hints of plum, bay leaf, truffle, vanilla and cocoa		57.50
Spain	Glas	Fles
Tempranillo, Jaros Sembro - Ribera del Duero (2023) Powerful nose, intense and seductive, lots of vanilla and toasted wood with round tannins	8.00	40.00
Mencía, Decendientes J. Palacios 'Pétalos' - Bierzo (2021) Unoaked aromatic wine, red fruit, black pepper		45.00
Rioja Reserva, Bodegas Muga - La Rioja (2021) Classic Rioja, notes of tobacco, ruby red, beautiful acidity and long finish		49.50

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<u>Italy</u>	Glas	Fles
Primitivo, Mocavero - Puglia (2024) Deliciously southern glass of red, sultry and powerful, pure seduction in aroma and taste	7.50	37.50
Sangiovese, Poggio della Faine Rosso - Tuscany (2020) Ruby red, balanced, cherries and a hint of tobacco	8.50	42.50
Valpolicella Ripasso, Tedeschi San Roco - Veneto (2022) Cherries and raspberries, currants and raisins, ripe and powerful with ripe tannins		45.00
Nebbiolo, Pio Cesare Langhe doc - Piemonte (2022) Beautiful dry wine, cherries, vanilla, cream, fresh acidity		55.00
Brunello di Montalcino, Sanlorenzo - Tuscany (2019) Ripe fruit, balsamic, powerful with great length		72.50
Le Sierra Nuove dell'Ornellaia - Tuscany (2023) Elegant with beautiful acidity and a savoury finish		85.00
<u>Germany</u>		
Spätburgunder, Weingut Manz - Rheinhessen (2022) Best served lightly chilled! Ripe taste with a touch of sweetness, cherries, plums and toffee. Sultry on the finish		42.50
<u>Georgia</u>		
Saperavi, Ilia Estate 'Taoba' - Kakheti (2022) Firm, spicy, full-bodied with soft tannins, peppery and juicy		44.50
<u>Australia</u>		
Shiraz, MWC Wines "Don't tell Gary" - Victoria (2022) Rich, full-bodied, taste of ripe dark fruit, notes of black pepper, eucalyptus, vanilla and tobacco		44.50
<u>United States</u>		
Zinfandel, Francis Ford Coppola, California (2022) Beautiful sultry nose with lots of pepper, cherries and vanilla. Intense yet smooth wine		47.50
<u>South Africa</u>		
Vilafonté Series M - Simonsberg (2020) Open and seductive nose with notes of vanilla, soft palette of red fruit with a long finish		89.50

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Snacks

Holtkamp truffle croquettes 3.75
(Each) Truffle mayonnaise

Holtkamp prawn croquettes 4.00
(Each) Dijon mustard

Green olives 7.50
From Andalusia

Veal bitterballen 8.50
Mustard (8 pieces)

Crispy chicken pieces 9.50
With curry mayonnaise (8 pieces)

Yakitori 9.50
Japanese-style chicken thigh skewers (6 pieces)

Cheese straws 9.50
Chili sauce (8 pieces)

Crispy prawn tails 10.00
Sambal mayonnaise (8 pieces)

Pata Negra 18.50
Cornichons, confit tomato and grilled olive bread

Snack mix 19.50
Combination of various snacks

Oysters

Fines de Claires No. 3 each 3.75

Gillardeau No. 3 each 4.95

Cocktails

v.a. 8.50

Espresso Martini
Limoncello Spritz
Aperol Spritz
Mojito (also non-alcoholic)
Pornstar Martini (also non-alcoholic)
Amaretto Sour (also non-alcoholic)
Cocktail of the moment

Non-alcoholic

v.a. 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%
Non-alcoholic cocktails

Gin & Tonics

v.a. 10.75

Hendricks
Bombay
Bastion

Draught beer

v.a. 3.75

Heineken
Heineken wheat
Affligem Blond
Texels skuumkoppe
Rotating tap

Bottled beer

v.a. 6.25

Affligem Tripel

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