

Oysters

Fines de Claires No. 3

3.95 each

Gillardeau No. 3

5.25 each

Specialties

Steak tartare (175 g)

25.50

Mild or spicy seasoned, French fries

Salade Riche

28.50

Salad with pieces of lobster, pan-fried scallops, duck liver shavings and lobster mayonnaise

Gambas a la plancha (5 pieces)

28.50

Pasta, spicy cream sauce

Foodplanking (from 2 people)

32.50 p.p.

Combination of cold and warm dishes

Entrecôte for 2 people (500 g)

69.50

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

Burgers

Pulled chicken

22.50

Kimchi, peanut sauce, crispy onions and fries

Black Angus

22.50

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

Vegetarian

Roasted little gem

15.00

Miso, crispy chili oil

Cauliflower steak

16.50

Chickpea purée, harissa, pomegranate, cashew nut

Courgette & burrata

16.50

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

Tarte tatin

16.50

Tomato, goat cheese, rocket, balsamic

Melanzane parmigiana

16.50

Made with grilled aubergine

Linguine with truffle

17.50

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 food allergies? Please let us know so we can take this into account.

Cold

Small spicy “Steak tartare”

Brioche toast, truffle mayonnaise

Vitello Tonnato

Rosé-roasted veal, fried capers, tuna mayonnaise

Salmon tartare

Fresh and smoked salmon, avocado, crème fraîche, dill and wholegrain mustard

Crab, prawn & avocado

Spicy crab mayonnaise, brioche toast

Pata Negra

Marinated olives, confit tomato and grilled sourdough bread

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

Boneless spareribs

Sweet & spicy spareribs, coleslaw, Mo sauce

Chinese pancakes

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

Sea bass filet

Pan-fried skin-on, with pasta and antiboise

Bao bun

Softshell crab, sweet and sour cucumber, red pepper, ginger, soy-sesame mayonnaise

Spaghettoni à la Fruits de Mer

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

Pan-fried scallops

Sea vegetables, curry beurre blanc

Lamb ribs

Rosé-roasted, potato gratin, roasted tomato, garlic jus

Crispy fried sweetbread

Mushroom risotto, creamy morel sauce

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Desserts

Affogato 8.50

Scroppino 9.00

Crème brûlée 9.50

Apple pie from Taartello 11.50
Vanilla ice cream, whipped cream

Mascarpone caramel cream 11.50
Florentine crumble

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

Pear tarte tatin 12.50
Cinnamon ice cream

Chocolate lava cake 12.50
Raspberry sorbet

Assorted cheeses 16.50
Dutch and international cheeses, nut and rye
bread, apple syrup

Dessert wines & specials

Elysium 8.50
Dark fruit, rose, lychee. Fruity, full
flavor

Maculan 8.50
Sweet and fresh with notes of honey
and blossom

Pedro Ximénez Sherry 8.50
Sweet currants, dates with a syrupy
flavor

Kopke Colheita Port 7.50
Currants, candied 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 per piece 2.25
From local chocolatier Smit's Delicious

Macarons per piece 1.75

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Lunch

Provençal fish soup	16.50
Rich fish soup with gruyère, rouille and croutons	
Goat cheese flatbread	17.50
Crème fraîche, garlic, thyme, courgette, lemon, Parmesan cheese, spicy honey	
Spicy chicken flatbread	17.50
Spicy chicken thigh, lemon mayonnaise, spring onion, tomato	
Crispy free-range chicken salad	18.50
With chicken thigh, fried prawns and herb mayonnaise	
Omelette with truffle	18.50
Brioche toast and salad	
Eggs Benedict	19.50
Brioche, avocado, smoked salmon and hollandaise sauce	
Pulled chicken burger	22.50
Kimchi, peanut sauce, crispy onions and fries	
Black Angus burger	22.50
Lettuce, pickle, tomato, cheddar, fried onion, truffle mayonnaise and fries	
Entrecôte (200 g)	27.50
From the grill, fries and salad, béarnaise sauce	
Salade Riche	28.50
With scallops, pieces of lobster and duck liver shavings, lobster mayonnaise	

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Sparkling

Prosecco, Prapian Presa n3 – Italy

Open floral aroma with a lively, fresh taste and fine bubbles

Glass Bottle

7.90 39.50

Cava, Fanatic Brut Imperial Reserva, Spain

Made using the traditional Champagne method, soft aroma of flowers, ripe fruit and toasted notes

7.90 39.50

Champagne Brut, R. Gerbaux 'L'Epicurien', France

Rich champagne, fresh notes and a fine mousse

11.50 57.50

Ruinart Brut – France, Champagne

Dangerously tempting, an absolute top champagne

110.00

White

France

Glass Bottle

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)

Crisp, dry Touraine Sauvignon Blanc, tropical fruit, citrus, juicy and round

8.00 40.00

Picpoul de Pinet, 'Cuvée des Comtesses' – Languedoc-Roussillon (2024)

Crisp and juicy, lively finish, apple, melon, slightly exotic

42.50

Viognier, Cuilleron 'Les Vignes d'à Côte' – Rhône (2024)

Tasty, round, smooth and dry, spicy

47.50

Pouilly-Fumé, Domaine Francis Blanchet – Loire (2024)

A fresh, crystal-clear Pouilly-Fumé. Beautiful Sauvignon with a bouquet of minerals and smoke

49.50

Saint-Véran, Domaine Corsin – Burgundy (2021)

Flavorful Chardonnay, beautifully pure with light oak

52.50

Chablis, Domaine du Chardonnay Premier Cru – Burgundy (2023)

In this dry Chardonnay you'll taste fresh, pure notes of lemon, green apple, chalk and minerality

59.50

Sancerre Blanc, Domaine Henri Bourgeoise 'ES-56 Éocène Silex' – Loire (2022)

Made from old vines, flint, vanilla, grapefruit

59.50

Monthélie Blanc, Pascal Clément – Burgundy (2022)

Beautiful full-bodied chardonnay, elegant, buttery

67.50

All vintages and stock subject to availability
Looking for something else? Ask about our wine list

Spain

Glass Bottle

Sauvignon Blanc/Verdejo, Marius - Almansa (2025)

5.90 29.50

Light-footed and juicy, honey, gooseberries, pleasantly dry

Verdejo, Bodegas Copaboca Gorgorito - Rueda (2024)

37.50

Crisp, dry, juicy and summery in flavor. Notes of grapefruit, pineapple, peach and nectarine

Albariño, Martin Codax Rías Baixas - Galicia (2024)

44.50

Beautifully dry and mineral with green apples and a hint of citrus

Italy

Glass Bottle

Pinot Grigio, Ponte - Veneto DOC (2024)

7.00 35.00

Deliciously refreshing with the typical light spicy character of this grape

Chardonnay, Poggio della Faine Bianco - Tuscany (2023)

8.50 42.50

Pale yellow chardonnay, soft aromas of vanilla and exotic fruit

Pecorino, Passofino Bizantini - Abruzzo (2024)

44.50

Fruity aromas with citrus, tropical nuances and good structure

Vermentino di Sardegna, Argiolas 'Merì' - Sardinia (2024)

44.50

Flavorful, powerful, lively and dry

Austria

Grüner Veltliner, Schloss Maissau 'Ried Neuberg Schanz' - Weinviertel (2022)

49.50

Pure, full-bodied Veltliner with soft acidity

South Africa

Chenin Blanc, Spier '21 Gables' - Stellenbosch (2023)

52.50

Powerful dry wine, smoky, white peach, nectarines, almonds

New Zealand

Sauvignon Blanc, Clos Henri Organic 'Waimaunga' - Marlborough (2023)

52.50

Delightfully soft and fresh Sauvignon

United States

Chardonnay, Francis Ford Coppola - California (2023)

48.50

Citrus fruit, vanilla, smoky and smooth, a touch of richness and butter, top Chardonnay

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Rosé

Glass Bottle

Domaine la Rouvière – France, Côtes de Provence (2024)

7.50 37.50

Light in color, rich in flavor. True Provence

Château Miraval – France, Côtes de Provence (2024)

0.75 L 49.50

Attractive fresh red fruit and a hint of peach. Absolute top rosé from Provence

1.50 L 99.00

Red

France

Glass Bottle

Merlot, Quartaut – Languedoc-Roussillon (2023)

6.50 32.50

Flavorful, soft Merlot with subtle oak notes

Pinot Noir, Saint Jacques – Pays d'Oc (2023)

7.50 37.50

Smooth in taste with a fruity finish

Malbec, Château de Haute-Serre Lucter – Cahors (2022)

42.50

Pure Malbec, fresh forest fruit, nicely balanced

Saint-Émilion Grand Cru, Domaine du Peyrelongue – Bordeaux (2019)

49.50

Powerful, classic wine. Impressions of oak and a juicy, Merlot-dominated flavor

Lalande de Pomerol, Château Moncets – Bordeaux (2022)

57.50

Soft, fresh and seductively subtle. Black currants, hints of plum, bay leaf, truffle, vanilla and cocoa

Spain

Glass Bottle

Tempranillo, Jaros Sembro – Ribera del Duero (2023)

8.00 40.00

Powerful, intense and seductive nose, lots of vanilla and toasted oak with round tannins

Mencía, Decendientes J. Palacios ‘Pétalos’ – Bierzo (2021)

45.00

Unoaked aromatic wine, red fruit, black pepper

Rioja Reserva, Bodegas Muga – La Rioja (2021)

49.50

Classic Rioja, notes of tobacco, ruby red, lovely acidity and a long finish

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<u>Italy</u>	Glass	Bottle
Primitivo, Mocavero - Puglia (2024) Delicious southern glass of red, sultry and powerful, pure temptation in aroma and taste	7.50	37.50
Sangiovese, Poggio della Faine Rosso - Tuscany (2020) Ruby red, well-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 - Piedmont (2022) Beautiful dry wine, cherries, vanilla, cream, fresh acidity		55.00
Brunello di Montalcino, Sanlorenzo - Tuscany (2019) Ripe fruit, balsamic, powerful with a long finish		72.50
Le Sierra Nuove dell'Ornellaia - Tuscany (2023) Elegant with lovely acidity and a savory finish		85.00
<u>Germany</u>		
Spätburgunder, Weingut Manz - Rheinhessen (2022) Best served lightly chilled! Ripe flavor with a hint of sweetness, cherries, plums and toffee. Sultry in the finish		42.50
<u>Georgia</u>		
Saperavi, Ilia Estate 'Taoba' - Kakheti (2022) Firm, spicy, full-bodied with soft tannins, spicy and juicy		44.50
<u>Australia</u>		
Shiraz, MWC Wines "Don't tell Gary" - Victoria (2022) Rich, full and powerful, flavor 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 inviting nose with notes of vanilla, a soft palette of red fruit with a long finish		89.50

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Bar snacks

Holtkamp shrimp croquettes 4.00
(Per piece) Dijon mustard

Veal bitterballen 8.50
Mustard (8 pieces)

Spanish olives 9.50
Fermented, marinated, fried

Crispy chicken bites 9.50
With chillisaus (8 pieces)

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

Cheese straws 9.50
Chili sauce (8 pieces)

Pata Negra 19.50
Marinated olives, confit tomato and grilled sourdough bread

Snack mix 19.50
Combination of assorted snacks

Oysters

Fines de Claires No. 3 per piece 3.95

Gillardeau No. 3 per piece 5.25

Cocktails

from 8.50

Espresso Martini
Limoncello Spritz
Aperol Spritz (also non-alcoholic)
Mojito (also non-alcoholic)
Pornstar Martini (also non-alcoholic)
Amaretto Sour (also non-alcoholic)
Rotating cocktail

Non-alcoholic

from 3.95

Verdejo 0.0%
Sparkling 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

from 10.75

Hendricks
Bombay
Bastion

Beer on tap

from 3.75

Heineken
Heineken White
Affligem Blond
Texels Skuumkoppe
Rotating tap

Bottled beer

from 6.25

Affligem Tripel

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