To begin with

Bread with whipped butter, sea salt	7
Zeeuwse Creuse oysters 3 pieces	10.5
Pata Negra 70 grams with bread	16

Bites

Cheese	14
Iberico croquettes 4 pieces	12
Pani puri steak tartare 3 pieces	12
Boneless ribs	14

Sushi bites

Crispy nigiri tuna 3 pieces	15
Crispy nigiri beef 3 pieces	12
Surf 'n' turf roll 4 pieces	10
Lobster roll 4 pieces	14
Torched salmon nigiri 4 pieces	12
Special roll 4 pieces	12

Wine arrangement

3 COURSES 26 BOB 13

4 COURSES 35 BOB 17.5

Menu

Softshell crab with watermelon, curry, cucumber	16
Salsify (V) with beetroot, horseradish, cranberry	16
Pork belly with cockles, split peas, pandan	18*
Scallops with lobster sauce, citrus, vanilla	16
Oyster mushroom (V) with olive, Skuumkoppe vinaigrette	16
Corvina fish with sauerkraut confit, pear, apple syrup sauce	18*
Guinea fowl with prawn, bisque, sea buckthorn	18*
Lab sweetbreads with trompette de la mort, blue berry	18*
Pumkin (V) with goji berry, romanesco, leek	16
Tarbot with champagne beurre blanc, mirepoix	18*
Duck breast with mango, bay leaf	18*
Pork cheek with truffle, beetroot	16
Dry-aged beetroot (V) with plum, pommes Dauphine	18*
Crispy braised chuck with carambola, kaki, lapsangsouchong	18*

3 course menu from 44.5 p.p.
(your choice from the above dishes)
* + 2 price supplement per dish

Chef's 4 course menu 49.5 p.p
Be surprised by the chef

Specials

Catch of the day	daily price
Beef steak with parsnip, romanesco, pommes Anna, bearnaise	32.5
T-bone steak 650 gr. with roasted vegetables, pommes Anna, bearnaise	69

Desserts

Cheese with date bread, fig 18

Tropical tiramisu with passionfruit, white chocolate, banana sorbet 12

Sachertorte au chocolate with mandarin ice-cream, pineapple 12

Dessert wines

Château de la Peyrade Muscat de Frontignan	6
Garriguella Robi Garnatxa de L'Empordà	9
De Moya Gloria Dulce Monastrell	8
Vignamato Vi Di Visciola	8
Gonzalez Byass Nectar Pedro Ximenez	9

Taylor's Port

White Port	6	Tawny 10 Y	10
Select Ruby	6	Tawny 20 Y	16
Late Bottled Vintage	8		

Special coffees

Affogato vanilla ice-cream, espresso	6.5	**French coffee** Grand Marnier | cream	11
Irish coffee Jameson | sugar | cream	11	**DOM coffee** D.O.M Bénédictine | cream	11
Spanish coffee Licor 43 / Tia Maria | cream	11	**Baileys coffee** Baileys | cream	11
Italian coffee Amaretto Disaronno | cream	11	**Jazzy coffee** Frangelico | cream	11

Liqueurs

Amaretto | 6

Baileys | 6

Cointreau | 6

D.O.M Bénédictine | 6

Drambuie | 6

Frangelico | 6

Grand Marnier | 6

Hierbas Ibicencas Ibiza | 6

Licor 43 | 6

Limoncello | 6

Pastis Henri Bardouin | 6

Sambuca Molinari | 6

Saint Germain | 7

Tia Maria | 6

Special rum

Diplomatico
Mantuano | 6

Plantation
Fiji Single Cask 2009 | 8

Grappa

Quaglia Chardonnay | 6

Quaglia Nebbiolo | 6

Quaglia Barolo Aged | 8

Whiskey

Jameson | 5

Bulleit Frontier
Bourbon | 6

Glenmorangie
Quinta Ruban 14Y | 13

Nikka Coffey Malt | 12

Glenkinchie 12 Y | 8

Bowmore 12Y | 9

Lagavulin 16Y | 16

Cognac, Armagnac & Calvados

Château Montifaud VS | 7

Château Montifaud XO
Petit Champagne | 11

Marie Duffau
Bas Armagnac XO | 6

Château Brieul
Calvados VSOP 6Y | 6

Latin

Patron Silver Tequilla | 7

Patron
Anejo Tequilla | 9

Nuestra Soledad
Mezcal | 8

Pisco 1615 | 7

Cocktails

CLASSICS

PORNSTAR MARTINI 13
Ketel One Vodka, passionfruit, vanilla, lime, egg white

ESPRESSO MARTINI 12
Ketel One Vodka, Kahlua, espresso, white chocolate

DUTCH MULE 11
Ketel One Vodka, Angostura Bitters, ginger beer, lime

AMARETTO SOUR 12
Quaglia Amaretto, Cointreau, Angostura Bitters, lime, egg white

NEGRONI 13
Tangueray Gin, Dolin Rouge, Campari

APEROL, LEMON OF ITALICUS SPRITZ 10
Mistinguett Cava Brut, soda water

SPECIALS

C'EST LA VIE 12
Château Montifaud Cognac VS, D.O.M Bénédictine, apple, cinnamon, lime

SMOKEY PALOMA 12
Nuestra Soledad Mezcal, Grapefruit Soda, syrup, lime

JUNGLE BIRD 11
Diplomatico Mantuano Rum, Campari, Pineapple Soda, lime

LAVENDER 75 12
Tangueray Gin, Mistinguett Cava Brut, lavender, lime

CLARIFIED RED 13
Bulleit Bourbon, Club Privado, syrup, lime, milk punch

Mocktails

VIRGIN PORNSTAR 13
Seedlip Spice, passionfruit, vanilla, lime, egg white

MOSCOW NULL 11
Seedlip Spice, ginger beer, lime

MINTY BLISS 10
Orgeat, mint, lime, soda water

AMARETTO SOUR 0,0 11
Funny Amaretto, Fluère Bitter, lime, egg white

JUNGLE BIRD 0,0 11
Captain Morgan 0.0, Fluère Bitter, Pineapple Soda, lime

SEEDLIP GIN & TONIC 9
Royal Bliss Tonic, orange

Gin & Tonics

FRESH

TANQUERAY 9
Royal Bliss Tonic | lime | juniper berry

HENDRICKS 12
Royal Bliss Tonic | cucumber | roses

MONKEY 47 16
Fever Tree Mediterranean Tonic
mint | star anise

HERBAL

BOBBY'S 11
Royal Bliss Signature Tonic
orange | clove

GIN MARE 13
Fever Tree Mediterranean Tonic
mint | grapefruit

KYRO 12
Royal Bliss Tonic
rosemary | pink pepper

FRUITY

HENDRICKS ROSE 12
Fentiman's Rose Lemonade
cucumber | roses

UKIYO BLOSSOM GIN 13
Royal Bliss Tonic | orange

NOLET'S 14
Royal Bliss Pink Berry Tonic | raspberry