

Menu

RIBEYE

artichoke | zucchini | vadouvan

HADDOCK

cabbage | wakame oil | bumbu bali

HAND DIVED SCALLOP

chorizo | lime | green pea

QUAIL

rendang | spicy egg | crispy sushi rice

ANGUS FLAT IRON STEAK

gnocchi | black garlic | smoked tomato

APPLE

beurre noisette | chocolate chip | almond

3 COURSES 38

ribeye | steak | apple

4 COURSES 45

ribeye | haddock | steak | apple

5 COURSES 55

ribeye | haddock | quail | steak | apple

6 COURSES 65

ribeye | haddock | scallop | quail | steak | apple

extra courses: assorted cheeses 11

our kitchen works with allergens
ask our staff for more information

MAIN COURSES

DRY AGED ENTRECÔTE 28

veal cheek | foie gras jus

SEA BASS 26

saffron risotto | bisque sauce

SOTO AJAM 18

corn fowl | dried egg yolk | pearl onion

RAVIOLI(V) 18

ricotta | spinach | lemon

DESSERTS

APPLE 9

coffee | blackberry

ASSORTED CHEESES 11

crispy raisin bread | cranberry jam

Weekday
4-course menu

30

*can only be ordered per
table on tuesday until
thursday

artichoke - zucchini - vadouvan

haddock - risotto - lemon grass

guinea fowl - tomato - gnocchi

apple - beurre noisette - almond

Drinks

SPARKLING

Cava Brut

Glass 7 Bottle 35

Champagne Brut

Small bottle 35 Regular bottle 65

GIN & COCKTAILS

Damrak Gin

Refreshing, from Amsterdam,
with notes of citrus
Fever Tree clementine tonic
cinnamon / orange

9

Copperhead

Smooth and crisp with spicy notes
Fever Free tonic / pimento

12

Iradier Y Bulfy

Gin from the Basque country
Fever Free tonic / grapefruit

12

Hooghoudt Jenever no. 45

Rich dark jenever from Groningen
Ginger ale / lime / mint

9

Jinzu Gin

Crisp aromas of citrus,
sake and cherry blossom
Fever Tree Tonic / lemon

12

Negroni

Classic bittersweet cocktail from Italy
Gin / Campari / vermouth / orange

9