

# BITES

The menu can also be ordered vegetarian and we will of course take your (dietary) wishes and/or allergies into account.

## BITES

### BRUSCHETTA

4 pieces

6.00

### ARANCINI

4 pieces

7.00

### SERRANO HAM

4 pieces

7.50

## APERITIF

### APEROL SPRITZ

Aperol, Cava, sparkling water

9.00

### LIMONCELLO SPRITZ

Limoncello, Cava, sparkling water

9.00

### NEGRONI

Campari, Gin, Red Vermouth

10.50

### MARTINI VIBRANTE 0%

Mediterranean tonic

7.00



All our dishes are shown with a wine suggestion.

# DINNER



## CHEF'S MENU

daily changing menu

<b>3 COURSES</b>	<b>45.00</b>
<b>4 COURSES</b>	<b>52.50</b>

## APPETIZERS

### **CARPACCIO ROAST OF BEEF LOIN** **12.50**

chimichurri, onion crumble, cashew nuts

**Per glass:** Quatre Saison, Cabernet Rose, I.G.P. Pays d'Oc

**Per bottle:** Les Colimonts Viognier, I.G.P. Pays d'Oc

### **BURRATA** **13.50**

green asparagus tips, capers, spicy tomato sauce, artichoke tapenade

**Per glass:** Atlantis, Crizia Vermentino di Gallura DoCG Superior

**Per bottle:** Weingut Josef Fritz, Grüner Veltliner, Sandstein, Wagram

### **WARM SMOKED SALMON TARTARE** **13.50**

brioche, sweet and sour cucumber, crème fraîche

**Per glass:** Rocca Maura, Tradition Blanc A.C. Lirac

**Per bottle:** Weingut Josef Fritz, Grüner Veltliner, Sandstein, Wagram

### **MUSTARD SOUP** **8.00**

pancetta, spring onion

possible to order without pancetta 

### **TRUFFLE RISOTTO** **17.50**

Grana Padano

if available: fresh truffle + 7.50

main course portion

**Per glass:** Rioja Vega, Crianza, D.O.C.

**Per bottle:** Marisco Vineyards, The King's Bastard Chardonnay,

Marlborough New-Zealand

## KIDS

### **POFFERTJES** **6.50**

butter, powdered sugar, syrup

### **PASTA** **7.50**

tomato sauce, Grana Padano

## **KIDSMENU**

**11.00**

fries, raw vegetables, apple sauce

choice of: chicken nuggets, beef 'bitterballs', fried shrimps, cheese sticks

1 scoop of ice cream or ice lolly

## MAIN COURSES

### **IRISH BEEF STEAK** **25.50**

mixed vegetables, parsnip cream, cepes sauce

**Per glass:** Valle de la Puerta, Syrah Classico, Famatina Valley

**Per bottle:** Finca La Zulema, Malbec DO Luján de Cuyo

### **BAKED COD** **24.50**

zucchini, carrots, potato mousseline, tarragon beurre blanc

**Per glass:** Rocca Maura, Tradition Blanc A.C. Lirac

**Per bottle:** Rioja Vega, Tempranillo Blanco Fermentado en Barrica, D.O.C. Edición Limitada

### **DUCK BREAST FILLET** **24.50**

truffle potato, green asparagus, honey-lavender gravy

**Per glass:** Pascal Bouchard, Cuvee Louis Pinot Noir, IGP Pays d'Oc

**Per bottle:** Duberny "Monts du Roi", Merlot - Cabernet, Vins de Pays d'Oc

### **EGGPLANT MEDAILLONS** **21.50**

goat cheese, sweet potato, vadouvan, hazelnuts

**Per glass:** Atlanis, Crizia Vermentino di Gallura DOCG Superior

**Per bottle:** Pagos del Rey, Blume Sauvignon Blanc D.O. Rueda chat

## SIDE ITEMS

fries with truffle mayonnaise **4.50**

mixed green salad **4.00**

## DESSERTS

### **CHEESE PLATTER** **13.50**

3 European cheeses, fig bread

**Per glass:** Sagrado Port Collections Fine White DOC

### **TRIFLE** **8.50**

peach, cantuccini, mascarpone

**Per glass:** Alceño Monastrell Dulce, D.O. Jumillia

### **CHOCOLATE MOUSSE** **8.50**

caramel sauce, hazelnuts

**Per glass:** Marisco Vineyards, The Ned Noble Sauvignon Blanc, Waihopai River New-Zealand

Not 18, No alcohol.



# WINE MENU

## SPARKLING

### CHAMPAGNE

#### COQUERET-BÉNARD

69.95

Brut Tradition- Premier Cru  
City Champagne, Utrecht  
soft bubbles, fresh, layered  
flavors 70% Chardonnay  
30% Pinot Noir

#### CANALS NADAL

45.00

Canals Nadal, Gold edition  
Cava Xarel-lo Brut Nature  
Reserve DOC Penedès Spain.  
Xarel-lo. Stone fruit, ginger,  
minerality, solid

#### CANALS NADAL

7.00 35.00

Canals Nadal, Cava Calderé  
Brut DOC Penedès Spain  
Green apple, pear, blossom,  
nutty, creamy.

## FROM THE MENU

## WHITE

#### BODEGA ALCEÑO

5.00 24.00

Talma Verdejo Vina Varietal  
Jumilla, Spain.  
Verdejo. Flowers, exotic fruit,  
green herbs. Fefreshing.

#### VINICOLA TOMBACCO

5.50 27.50

Fioroso Pinot Grigio DOC  
Delle Venezie, Italy.  
Pinot Grigio. Pear, nectarine,  
jasmine, bitter almonds.  
Fresh.

#### LES COLIMONTS

6.00 30.00

Viognier I.G.P. Pays d'Oc,  
France.  
Peach, apricots, flower  
garden. Full taste.

#### ROCCA MAURA CRU

7.50 37.50

TRADITION BLANC A.O.C.  
LIRAC. FRANKRIJK  
Linden blossom, toast,  
vanilla. Harmonious.

#### FINCA LA ZULEMA

6.25 31.25

Chardonnay D.O. Luján de  
Cuyo, Argentina.  
Pineapple, mango, banana,  
caramel. Smooth.

#### PAGOS DEL REY

28.00

Blume Sauvignon Blanc D.O.  
Rueda, Spain.  
Sauvignon Blanc. Juicy  
peach, mango, papaya.  
Grass and hay.

#### WEINGUT JOSEF FRITZ

39.00

Grüner Veltliner Sandstein  
Wagram, Austria.  
Grüner Veltliner. Green  
apple, orange blossom,  
yuzu, white pepper. Pure.

**ATLANTIS**

Crizia Vermentino di Gallura  
D.O.C.G. Superior, Italy.  
Vermentino. Stone fruit,  
pineapple, floral, savory  
notes, fresh bitterness.  
Carefree

**38.00****RIOJA VEGA**

Collection Tempranillo Blanco  
Barrica D.O.C. Edición  
Limitada, Spain.  
Tempranillo Blanco. Ripe yellow  
fruits, spicy background,  
caramel, oak. Full

**46.50****ROSÉ****FAMILLE SUMEIRE**

Nautic Mediterranee IGP  
Côté Mer Provence, France.  
Peach, raspberry, roses,  
lavender. Elegant

**6.25****31.25****QUATRE SAISONS**

Cabernet Rose I.G.P. Pays  
d'Oc France.  
Cherries, berries, green  
herbs. Juicy.

**5.25****26.25****RED****BODEGA**

Agronavarra  
Jolaseta Tinto Tempranillo  
D.O. Navarra, Spain.  
Ripe red fruit, laurel, spices.  
Soft round.

**5.00****25.00****FINCA LA ZULEMA**

Malbec D.O. Luján de Cuyo,  
Argentina.  
Malbec. Forest fruit, violets,  
chocolate, round tannin. Sultry.

**31.25****MAISON PASCAL**

**BOUCHARD**  
Cuvée Louis Pinot Noir I.G.P.  
Pays d'Oc, France.  
Cherries, licorice, mild  
spices, morels. Juicy.

**6.25****31.25****DUBERNY**

**"MONTS DU ROI"**  
Merlot - Cabernet, Vins de Pays  
d'Oc, France.  
Forest fruit, leather notes,  
garden herbs. Full body.

**32.50****VALLE DE LA PUERTA**

Syrah Classico, Famatina  
Valley, Argentina.  
Blueberries, cherries, pepper,  
earthy notes, plums. Intense.

**6.50****32.50****RIOJA VEGA**

Crianza D.O.C.a Rioja Alta  
Spain.  
Tempranillo, Mazuelo,  
Graciano. Blackcurrant,  
cherries, earthy notes, vanilla,  
wood.

**38.00**

**BODEGAS ALCEÑO,  
MONASTRELL, SYRAH,  
JUMILLA SPANJE.**

Ripe fruit, spices, cinnamon,  
vanilla. Powerful.

**6.75****33.75****CA 'DE' ROCCHI**

Monterè Ripasso D.O.C. di  
Valpolicella Superiore, Italy.  
Corvina, Molinara, Rondinella.  
Blackberries, plums, spices. Full  
structure. Velvety soft.

**59.00**

Not 18, No alcohol.



# WINE MENU

## FROM THE CELLAR

### WHITE

#### **DOMAINE ROC DE L'ABBAYE 69.00**

Cuvée Tradition Blanc A.O.C.  
Pouilly-Fumé '22, France.  
Grapes, saltiness, smoky matter,  
fresh acidity. Silky soft.

#### **DOMAINE ROC DE L'ABBAYE 84.95**

Cuvée Terroir 'Roc de l'Abbaye' Silex  
A.O.C. Sancerre '21, France.  
Ripe fruits, orange marmalade,  
citrus, fine minerality, endless.

#### **MAISON PASCAL BOUCHARD 74.00**

Le Classique A.O.C. Chablis '22,  
France.  
Granny Smith, grapefruit, lychee.  
Beautiful minerality.

#### **MARISCO VINEYARDS 59.00**

The King's Bastard Chardonnay  
W.O. Marlborough '20,  
New Zealand.  
Nectarine, white peach, brioche,  
very creamy, vanilla, butter babblers.

### RED

#### **CHÂTEAU PIERREFITTE 49.00**

A.O.C. Lalande de Pomerol '20,  
France.\*  
Berries, spicy, fine tannins. Rich.

#### **CHATEAU ZÉDÉ DE LABÉGORCE 74.00**

A.O.C. Margaux '17, France.\*  
Cherries, blackberries, blueberries,  
roasted nuts, vanilla. Velvet soft,  
balanced.

#### **RIOJA VEGA 69.00**

Gran Reserva D.O.C.a Rioja Alta  
'16, Spain.\*  
Sultry forest fruit, cinnamon, vanilla,  
round tannin. Intense.

#### **CA 'DE' ROCCHI 79.00**

La Bastia Amarone D.O.C. di  
Valpolicella Superiore '17, Italy.\*  
Purple fruit jam, cherry chocolates,  
licorice, balsamic vinegar. Full body,  
versatile.

### DESSERT & DISTILLED

#### **MARISCO VINEYARDS 8.50**

The Ned Noble Sauvignon Blanc W.O.  
Waihopai River, New Zealand.  
White peach, candied grapefruit,  
ginger, honey. Lively sweet.

#### **BODEGA ALCEÑO 9.50**

Monastrell Dulce D.O. Jumilla,  
Spain.  
Forest fruit, dark chocolate, raisins, soft  
tannin. Pleasantly sweet.

#### **QUINTA DO SAGRADO PORT COLLECTIONS 8.50**

**Fine White D.O. Pinhão, Portugal.**  
Apricots, white raisins, hazelnuts,  
toffee, almonds.

#### **LBV 2015 D.O. Pinhão, Portugal. 11.50**

Old Ruby. Red fruit, cocoa, cinnamon,  
raisins. Round.

#### **20 years old D.O. Pinhão, Portugal. 15.95**

Old Tawny. Dried apricots, caramel,  
roasted nuts, coffee beans.

\*Vintages of wines from the cellar as long as stocks last