

To start with...

Bubbels

Cava - Xarel-lo/Parellada
Mont Marcal Extremarium

By the glass 7

By bottle 35

Champagne - Chardonnay
[Blanc de Blancs] Vve Fournis & Fils

½ bottle 39

Hole fles 65

Groninger cocktails

Damrak Gin

[Gin from Amsterdam, with citrus flavours]

Fever Tree Tonic / Cinnamon / Orange

9

Holy Water

[Gin that is made of herbs and spices, from Groningen]

Fever Tree Tonic / liquorice

11

Gin mare

[Gin with lots of herbs and spices, made in Spain]

Fever tree / Rosemary / Tomato

11

Monkey 47

[47 ingredients give a spicy flavour]

Thomas Henry Tonic / Grapefruit

14

Hooghoudt Jenever no. 45

[Rich and dark jenever]

Russel & Co. Golden Gingerale / Limoen / Munt

9



Humeur van de Chef - September 2017

Tuna Tataki

Wasabi / Piccalilli / Sweet potato / Avocado / Clementine / Shiso

∩

Black Angus & Langoustine

Steak tartare / Baked langoustine / pomegranate/ Paprika / Yellow beetroot / Yellow curry

∩

Mullet & Caviar of Herring

Pumpkin / Brussel sprouts / Pumpkinseeds / Macadamia / Foam of vadouvan

∩

42 days dry-aged entrecote of the Green Egg

Oxtail / Jerusalem Artichoke / Mushrooms / Smoked Shallots / Morille jus

∩

3 kinds of cheese

Apple syrop / Earl Grey jelly / Raisin bread

∩

Tropical fruits

Cocos / Mango / Pineapple / Sorbet / White Chocolate

Try the whole menu 59€

6 courses	59€	95€*	Tuna / Black Angus / Mullet / Entrecote / Cheese / Fruit
5 courses	50€	85€*	Tuna / Black Angus / Mullet / Entrecote / Fruit
4 courses	45€	75€*	Tuna / Mullet / Entrecote / Fruit
3 courses	37€	65€*	Tuna / Black Angus / Fruit

* Our Toute arrangement includes wine pairing, water and coffee or tea with sweets

You can order all the dishes as an entrée (15 euro) or a main course (25 euro)

Our kitchen works with allergens, ask our employees for more information.



De Pijp Classics – From our own meat cabinet

Steak & frites

[150 grams of loin steak aged in our own ageing cabinet]
Served with frites, Caesar side salad and bearnaise sauce

26

Steak Tartare

Quail egg / Estragon mayonnaise / Pickles / Brioche

15

Vegetarian

Burrata

Tomato / White tomato vinaigrette / Pine nuts

14

Freekeh & Cauliflower

Munt / Artichoke / Lemon / Walnuts

15

Side dishes

Baked duck liver	6
Crispy Sweetbread	6
French Frites / Mayonnaise [own recipe]	4
Vegetables of the season	4
Caesar side salad	4

Desserts

54% Chocolate

Moulloux / Mousse / Crumble / Ice-cream of tonka beans

9

Tropical fruits

Cocos / Mango / Pineapple

9

3 of 5 kinds Cheese

Cocos / Mango / Pineapple / Sorbet / White Chocolate

9 / 15