

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 inspired 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 - december 2017

Pastrami of wild boar

Pickles / Sauerkraut / Vinaigrette of truffle / Mustard

∩

Scallops

Sobrasada / Corn / Fermented garlic / Jalapeno / Mexican Black Beans

∩

Halibut

Cabbage / Broccoli sprouts / Palm cabbage / Beurre Noisette / Oil of Carabineros

∩

Dutch Venison

Celeriac / Plums / Endive / Pistachio / White soy sauce / Gravy with five spices

∩

3 kinds of cheese by Van Tricht

Apple syrup / Earl Grey jelly / Raisin bread

∩

Doyenne de Comice

Salted Caramel / Jerusalem artichoke / Crumble / Hazelnuts

Try the whole menu 59€

6 courses	59€	95€*	Wild boar / Scallop / Halibut / Venison / Cheese / Pear
5 courses	50€	85€*	Wild boar / Scallop / Halibut / Venison / Pear
4 courses	45€	75€*	Wild boar / Halibut / Venison / Pear
3 courses	37€	65€*	Wild boar / Venison / Pear

* Our Tote 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 of venison

Red cabbage / Pistachio / Parmesan cheese / Chervil / Shallots

15

Vegetarian

Fermented celeriac

Radish / Sorbet of Greek yoghurt / Vinaigrette lime & apple

13

Risotto & Vacherin mont d'or

Cauliflower / Pine nuts / Smoked beurre noisette / Daikon

18

Side dishes

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

Desserts

Chocolate forrest

Dark Chocolate / Pistachio / Sponge cake / Forrest fruit sorbet

9

Doyenne de Comice

Salted Caramel / Jerusalem artichoke / Crumble / Hazelnuts

9

3 or 5 kinds Cheese by Van Tricht - Antwerp

Apple syrup / Earl Grey jelly / Raisin bread

9 / 15

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