

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

Tartare of smoked haddock

Different kinds of salsify / Purslane / Baby carrots / Kumquats

∩

Terrine of duckliver & pheasant

Quince / Sirop of Aceto Balsmic / Beetroot / Brioche

∩

Winter cod

Mussels / Pumpkin / Vadouvan / Macadamia / Orange / Lobster caramel

de Pijp
wine & dine

Black Angus Bavette from the Green Egg

Brussel sprouts / Romanesco / Black garlic / Truffle gravy

∩

3 kinds of cheese by Van Tricht

Apple syrup / Earl Grey jelly / Raisin bread

∩

'Apple pie'

Apple / Cookie dough / Crumble / Cinnamon / Sabayon

Try the whole menu 59€

| | | | |
|-----------|-----|------|---|
| 6 courses | 59€ | 95€* | Haddock / Pheasant / Cod / Bavette / Cheese / Apple |
| 5 courses | 50€ | 85€* | Haddock / Pheasant / Cod / Bavette / Apple |
| 4 courses | 45€ | 75€* | Haddock / Cod / Bavette / Apple |
| 3 courses | 37€ | 65€* | Haddock / Bavette / Apple |

* 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

Beef carpaccio

Shallots mayonnaise / Old Amsterdam / Onions / Duck liver / Rucola

18

Vegetarian

Quinoa

Pepper / Cilantro / Lime / Raz El Hanout / Fritters of spring onion

13

Beetroot in salt crust

Smoked goat cheese / Watercress / Chioggia / Vinaigrette of hunny and thyme

16

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 & coffee

Dark Chocolate / Parfait of coffee / Almond / Cookies

9

'Apple pie'

Apple / Cookie dough / Crumble / Cinnamon / Sabayon

9

3 or 5 kinds Cheese by Van Tricht - Antwerp

Apple syrup / Earl Grey jelly / Raisin bread

9 / 15