

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 – February 2018

Bulgogi of tenderloin of beef

Mandarin / Hoisin / Kimchi / Bao / Mushrooms / Sesame

∩

Combination of king crab & softshell crab

Remoulade / Celeriac / Granny Smith / Pomegranate / Young spinach / Caramel of crab

∩

Winter cod

Cauliflower / Spinach / Hazelnut / Parmesan cheese / Beurre Noisette

∩

Veal sucade & sweetbread

Variety of beetroot / Sorrel / Gnocchi of herbs / Lemon / Gravy

∩

3 kinds of cheese by Van Tricht

Apple syrup / Earl Grey jelly / Raisin bread

∩

Coffee & dark chocolate

Parfait / Crumble / Sabayon / Chocolate mousse

Try the whole menu 59€

6 courses	59€	95€*	Beef / Crab / Cod / Veal / Cheese / Coffee
5 courses	50€	85€*	Beef / Crab / Cod / Veal / Coffee
4 courses	45€	75€*	Beef / Cod / Veal / Coffee
3 courses	37€	65€*	Beef / Veal / Coffee

* 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

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

Coffee & dark chocolate

Parfait / Crumble / Sabayon / Chocolate mousse

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