

*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**

**Whole bottle 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 – March 2018***

### **Combination of prawns**

Tartare / Kataifi / Lime / Cucumber / Green Apple / Watermelon / Wild Rice



### **Slow cooked haddock & langoustine**

Avocado / Pepper / Vadouvan / Olive



### **Quail of the Green Egg**

Okra / Eggplant / Enoki / Cashew / Raw soya sauce / Thai red curry



### **MRIJ Round steak**

String beans / Cabbage / Baby carrot / Truffle / Gravy



### **3 kinds of cheese by Van Tricht**

Apple syrup / Earl Grey jelly / Raisin bread



### **Dark chocolate & citrus**

Chocolate pie / Spongecake / Ganache with sesame / Sorbet of clementine

### ***Try the whole menu 59€***

|           |     |      |  |
|-----------|-----|------|--|
| 6 courses | 59€ | 95€* | Scampi / Haddock / Quail / MRIJ / Cheese / Chocolate |
| 5 courses | 50€ | 85€* | Scampi / Haddock / Quail / MRIJ / Chocolate          |
| 4 courses | 45€ | 75€* | Scampi / Quail / MRIJ / Chocolate                    |
| 3 courses | 37€ | 65€* | Scampi / MRIJ / Chocolate                            |

\* 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**

#### **Goat cheese & Mushrooms**

Finca de Uga / Mushroom / Ratatouille / Black Garlic / Walnuts

**14**

#### **Vegetable risotto**

Artichoke / Green asparagus / Green beans / Tomato / Kohlrabi / Herbs

**16**

### **Side dishes**

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

### **Desserts**

#### **Dark chocolate & citrus**

Chocolate pie / Spongecake / Ganache with sesame / Sorbet of mandarin

**9**

#### **Baked pineapple**

Vanilla ice-cream / Five spices / Crumble of nuts / Aceto Balsamic / Haagse Hopjes

**9**

#### **3 or 5 kinds Cheese by Van Tricht - Antwerp**

Apple syrup / Southern fruits compote / Raisin bread

**9 / 15**

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