

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

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 – May 2018

Tuna & lobster

Cucumber / Yoghurt / Watermelon / Cardamom / Little Gem / Dim Sum



Iberico & Asparagus

Terrine of Iberico cheek / Pata Negra / Salad / Radish / Tomato / Watercress



Scallop

Fennel / Feta / Avocado / Eggplant / Pumpkinseeds



Lamb

Asparagus / Pea's / Chorizo / Crumble / Gravy of Tchuli pepper



3 kinds of cheese by Van Tricht

Apple syrup / South fruit compote / Raisin bread



Rhubarb & Strawberries

Cremeux / Merengue / Vodka lime parfait

Try the whole menu 59€

6 courses	59€	95€*	Tuna / Iberico / Scallop / Lamb / Cheese / Rhubarb
5 courses	50€	85€*	Tuna / Iberico / Scallop / Lamb / Rhubarb
4 courses	45€	75€*	Tuna / Scallop / Lamb / Rhubarb
3 courses	37€	65€*	Tuna / Lamb / Rhubarb

* 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, Caeser side salad and bearnaise sauce

26

Steak Tartare

Frog leg / Smoked Egg joke / Paprika / Pickles / Radish / Shallots

15

Vegetarian

Vegetarian Nigiri

Beetroot / Wasabi / Tapioca / Avocado / Pumpkin / Raw soya

14

Asparagus risotto

Asparagus / Parmesan cheese / Chives

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

Rhubarb & Strawberries

Crèmeux / Merengue / Vodka lime parfait

9

Fennel / Champagne

Apple / Anise crumble / Yoghurt / White chocolate

9

3 or 5 kinds Cheese by Van Tricht - Antwerp

Apple syrup / Southern fruits compote / Raisin bread

9 / 15