

*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 – June 2018***

### **Seabass tartare**

Fennel / Sea vegetables / Lemon / Olive / Seaweed / Oyster



### **Black Angus tenderloin**

Black curry / Mushrooms / Fermented garlic / Peas



### **Baked Seabream**

Bulgur / Tomato / Basil / Zucchini / Fermented cardamom



### **Lamb**

Broad beans / Radish / Eggplant / Shiso leave / Chimichurri



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

Apple syrup / South fruit compote / Raisin bread



### **Raspberries & white chocolate**

Yoghurt – estragon ice-cream / Merengue / Syrop / Crumble

## ***Try the whole menu 59€***

6 courses	59€	95€*	Seabass / Black Angus / Seabream / Lamb / Cheese / Raspberry
5 courses	50€	85€*	Seabass / Black Angus / Seabream / Lamb / Raspberry
4 courses	45€	75€*	Seabass / Seabream / Lamb / Raspberry
3 courses	37€	65€*	Seabass / Lamb / Raspberry

\* 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**

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	<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**

#### **Raspberries & white chocolate**

Yoghurt – estragon ice-cream / Merengue / Syrop / Crumble

**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**

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