

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 Clementine 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

Jinzu Gin

[Sweet and soft flavours with some citrus tones]
Fever tree tonic / Orange

14

Hooghoudt Jenever no. 45

[Rich and dark jenever]
Russel & Co. Golden Gingerale / Limoen / Munt

9



Humeur van de Chef – July 2018

Combination of Black tiger shrimps

Tempura / Tartare / Celery / Smoked apple



Terrine of lamb and Lardo di Colonnata

Sweet and sour vegetables / Burnt mustard / Reddish / Daikon



Baked plaice

Iberico ham / Sea vegetables / Garlic / Carabineiro oil



Black Angus Picanha

Parsley root / Broad beans / String beans / Vadouvan / Own gravy



3 kinds of cheese by Van Tricht

Apple syrup / South fruit compote / Raisin bread



Peaches

Clafoutis / Camille / *lievevrouwenbedstro* / Sorbet of buttermilk

Try the whole menu 59€

6 courses	59€	95€*	Shrimps / Lamb / Plaice / Black Angus / Cheese / Peache
5 courses	50€	85€*	Shrimps / Lamb / Plaice / Black Angus / Peache
4 courses	45€	75€*	Shrimps / Plaice / Black Angus / Peache
3 courses	37€	65€*	Shrimps / Black Angus / Peache

* 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

Burrata

Different kinds of structures of tomato / Pesto / Arugula / Pine nuts

14

Crispy polenta

Green asparagus / Zucchini / Peppers / Parmesan cheese

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

Raspberries & white chocolate

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

9

Peaches

Clafoutis / Camille / *lievevrouwenbedstro* / Sorbet of buttermilk

9

3 or 5 kinds Cheese by Van Tricht - Antwerp

Apple syrup / Southern fruits compote / Raisin bread

9 / 15

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