

To start with...

Bubbels

Cava Brut – Arte Latina

By the glass 7

By bottle 35

Champagne – Palmer & Co, Brut reserve

Chardonnay, pinot noir en pinot meunier

½ bottle 35

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

Black Tiger Imperial secrets

[Unique and spicy gin from Belgium]

Fever tree Tonic / Black Pepper

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 – December 2018

Smoked haddock

Tartare / Smoked eel / Vadouvan / Spinach / Raw mushrooms / Hazelnut



Duck liver **

French toast / Jerusalem artichoke / Pear / Winter purslane



Cheek of the calf

Parsnip / Dried beetroot / Chard / Smoked beurre noisette / Gravy



MRIJ Rump roast

Celeriac / Flowersprout / Creamy cabbage with oxtail and truffle

[Australian Wagyu bavette instead of the Rump roast: 10-euro supplement]

[Baked duck liver: 6-euro supplement]



Variation of cheese by Van Tricht Antwerpen

Apple syrup / South fruit compote / Raisin bread



Salted caramel

Dark chocolate / Quince / Bastogne / Financier

Try the whole menu 59€

6 courses	59€	95€*	Haddock / Duck liver / Calf / MRIJ / Cheese / Salted caramel
5 courses	50€	85€*	Haddock / Duck liver / Calf / MRIJ / Salted caramel
4 courses	45€	75€*	Haddock / Calf / MRIJ / Salted caramel
3 courses	37€	65€*	Haddock / MRIJ / Salted caramel

* 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.

** If you would like duck liver instead of haddock in you first course, we add a 5-euro supplement



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

Australian Wagyu Bavette

Parsnip / Dried beetroot / Chimichuri / Own gravy

36

Vegetarian

Pumpkin

Cold ravioli / Winter purslane / Kumquat / Brussel sprouts / Walnut / Estragon oil

17

Confit salsify

Creamy sauerkraut / Smoked apple / Small onion / 5 spice

19

Side dishes

Baked duck liver with bapao (signature)	5
Baked duck liver	6
Crispy Sweetbread	6
French Fries / Mayonnaise [own recipe]	4
Vegetables of the season	4
Caesar side salad	4

Desserts

Salted caramel

Dark chocolate / Quince / Bastogne / Financier

9

Apple pie

Baked apple / Yoghurt / Custard / Vanilla / Pecan nuts / Sabayon / Raisins

9

Variations of cheeses by Van Tricht - Antwerp

Apple syrup / Southern fruits compote / Raisin bread

14

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