

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 – April 2018

Ceviche of seabass

Tomato / Kaffir lime / Curry / Quinoa / Pomegranate



Smoked duck breast of the Green Egg

Bulgur / Chicory / Raw beetroot / Green apple / Macadamia / Vinaigrette of capers



Baked brill filet

Langoustine / Artichoke / Garlic / Baby carrot / Herbs beurre blanc



Combination of veal

Asparagus / Bimi / Mushrooms / Borlotti beans / Own gravy



3 kinds of cheese by Van Tricht

Apple syrup / South fruit compote / Raisin bread



Chocolate pie

Chocolate mousse / Brownie / Macaron / Sorbet of yoghurt

Try the whole menu 59€

6 courses	59€	95€*	Seabass / Duck / Brill / Veal / Cheese / Chocolate
5 courses	50€	85€*	Seabass / Duck / Brill / Veal / Chocolate
4 courses	45€	75€*	Seabass / Brill / Veal / Chocolate
3 courses	37€	65€*	Seabass / Veal / Chocolate

* Our Toute 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	6
Crispy Sweetbread	6
French Fries / Mayonnaise [own recipe]	4
Vegetables of the season	4
Caesar side salad	4

Desserts

Chocolate pie

Chocolate mousse / Brownie / Macaron / Sorbet of yoghurt

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.