

*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 – September 2018***

### **Smoked mulled**

Avocado / Sea fennel / Vadouvan / Flowers / Potato crisps

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### **Rouleau of chicken and Serrano ham**

Tomato / Raz el Hanout / Basil / Young spinach / Passionfruit

»

### **Scallops**

Lobster-hollandaise / Samphire / Sea vegetables / Cauliflower / Lime

»

### **Dutch MRIJ steak**

Puree of barbecued celeriac / Pak soy / Sugar snaps / Gravy / Thai Tom Yam

»

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

Apple syrup / South fruit compote / Raisin bread

»

### **Blueberries & Black tea**

Cremeux of blueberries / Crumble / Spongecake / Sorbet of black tea

### ***Try the whole menu 59€***

6 courses	59€	95€*	Tuna / Mackerel / Chicken / Duck / Cheese / Eton Mess
5 courses	50€	85€*	Tuna / Mackerel / Chicken / Duck / Eton Mess
4 courses	45€	75€*	Tuna / Chicken / Duck / Eton Mess
3 courses	37€	65€*	Tuna / Duck / Eton Mess

\* 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**

Sesame / Mayonnaise / Little gem / Tomato / Egg yolk / Pine nuts

**15**

### **Vegetarian**

#### **Butter lettuce & Burrata**

Tomato / Basil / Orange and yuzu vinaigrette

**14**

#### **Dutch Torba casa**

Potato / Mushrooms / Green beans / Macadamia

**15**

### **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**

  
**de Pijp**  
wine & dine

#### **Eton Mess**

Red fruit / Merengue / Yoghurt / Coulis / Ice-cream

**9**

#### **Blueberries & Black tea**

Cremeux of blueberries / Crumble / Spongecake / Sorbet of black tea

**9**

#### **3 or 5 kinds Cheese by Van Tricht - Antwerp**

Apple syrup / Southern fruits compote / Raisin bread

**9 / 15**

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