

*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 – October 2018***

### **Marinated seabass**

Rendang of cabbage / Mango / Chilli / Coconut, langoustine and kaffir vinaigrette

»

### **Steak tartare of Black Angus**

Smoked egg yolk / Pickles / Onion / Pumpkin / Pumpkinseeds / Fresh herbs

»

### **Octopus / Lobster / King crab**

Creamy sushi rice / Shiso Green / Wasabi / Katsubushi / Lime

»

### **Venison**

Croquette / Mushrooms / Parmesan cheese / Red cabbage / Own gravy

**[Australian Wagyu bavette instead of the venison: 10-euro supplement]**

»

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

Apple syrup / South fruit compote / Raisin bread

»

### **Parsnip & pear**

Cremeux / Parfait / Yoghurt / Baba with 'Belle de Brillet'

### ***Try the whole menu 59€***

*A small signature dish of the chef extra with your main course?*

***Baked duckliver / Bapao filled with vealcheek / Gravy with ginger and red onion – 5 euro***

6 courses	59€	95€*	Seabass / Black Angus / Lobster / Venison / Cheese / Pear
5 courses	50€	85€*	Seabass / Black Angus / Lobster / Venison / Pear
4 courses	45€	75€*	Seabass / Lobster / Venison / Pear
3 courses	37€	65€*	Seabass / Venison / Pear

\* 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**

### **Australian Wagyu Bavette**

Celeriac / Potato crisps / Chimichuri / Own gravy

**36**

### **Vegetarian**

#### **Cauliflower & piccalilli**

Structures of cauliflower / Goat cheese / Beetroot / Mustard seed / Hazelnut

**14**

#### **Red curry with mushrooms**

Pumpkin / Variety of mushroom / Asian leek / Red curry

**17**

### **Side dishes**

Baked duck liver with bapao (signature)	<b>5</b>
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**

#### **Parsnip & pear**

Cremeux / Parfait / Yoghurt / Baba with 'Belle de Brillet'

**9**

#### **Dark chocolate**

Chocolate pie / Miso-caramel / Sea salt / Chocolate crumble

**9**

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

Apple syrup / Southern fruits compote / Raisin bread

**9 / 15**