

- From tuesday until saturday -

**Humeur van de Chef February**

**Vitello tonato**

Tartar / Pickles / Capers / Tuna mayonnaise  
Crispy sweetbread / Parmesan cheese

✂

**Langoustine (5)**

Kohlrabi from the Green Egg / Ponzu / Edamame  
Shiso green / Lobster foam

✂

**Skrei (4)**

Leek / Romanesco / SOLT Dutch shrimps  
Pistachio / Beurre rouge

✂

**Black Angus bavette**

Bonne Femme / Herb hollandaise / Gravy

✂

**Assortiment van Tricht cheeses (6)**

Applesauce / Southern fruit compote / Raisinbread

✂

**Blood orange**

Crispy yoghurt / Salted mascarpone /  
Bavarois / Red curry icecream

**Try the 6 course menu for 65€**

Included appetizers and amuses

6 courses	<b>65€</b>
5 courses	<b>55€</b>
4 courses	<b>45€</b>
3 courses	<b>38€*</b>

\* Langoustine instead of vitello tonato as an entree, we will add a supplement of 5 euro

- Only on tuesday, wednesday & thursday -

**Menu of the day de Pijp**

**Egg**

Mushrooms / Crispy potatopeel /  
Bacon / Little gem / Dashi foam

✂

**Cod**

Black garlic / Paksoy / Crispy rice / Yellow curry

✂

**Flat iron steak**

Jerusalem artichoke / Red cabbage / Gravy

✂

**Chocolat & 5-spice**

Chiboust / Ganache / Spongecake / Merengue

**4 course menu 30€**

Only by the table



**de Pijp**  
wine & dine

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



**- A La carte -**

**Steak & Frites (150 grams)**

[150 grams of steak aged in our own ageing cabinet]  
Served with French fries, salad and herb hollandaise

**26**

**150 grams Australian Wagyu bavette**

Served with fries, salad and chimichuri

**36**

**Cauliflower (V)**

Curry / Almond / White grapes / Beurre noisette

**13**

**Thai Penang curry (V)**

Potato / Pomegrante / Leek / Paksoy  
Coconut / Peanut / Sugarsnaps

**15**

**- Desserts -**

**Chocolat & 5-spice**

Chiboust / Ganache / Spongecake / Merengue

**9**

**Blood orange**

Crispy yoghurt / Salted mascarpone /  
Bavarois / Red curry icecream

**9**

**- Supplements -**

Baked duckliver	<b>6</b>
Crispy sweetbread	<b>6</b>
Fries & Mayonnaise	<b>4</b>

**You can also order a la carte of the dishes  
of our Humeur the chef menu**

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Entree:	16 euro
Main course:	27,50 euro
Assortiment cheese:	14 euro
Dessert:	9 euro



**Drinks**

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Comparing glass of wine:	6 euro
Bottle of water:	5 euro
Coffee:	2,75 euro
Coffee with sweets:	5,50 euro

**de Pijp**  
wine & dine

**- Sparkling -**

**Cava Brut – Arte Latina**

By the glass **7**

By the bottle **35**

**Champagne – Palmer & Co, Brut reserve**

Chardonnay, pinot noir en pinot meunier

Half a bottle **35**

Whole bottle **65**

**- Gin Tonics -**

**Damrak Gin**

[Gin from Amsterdam, with citrus flavours]

Fever Tree clementine tonic /

Cinnamon / Orange

**9**

**Holy Water**

[Gin with lot herbs and spices from Groningen]

Fever Tree tonic / Liquorice

**11**

**Jinzu Gin**

[Sweet and soft flavours with citrus,  
sake en Cherry flowers]

Fever Tree tonic / Lemon

**12**

**Copperhead Gin**

[Sweet and soft with some herbs]

Fever Tree mediterranean tonic /

Jamaica pepper / Cardemom

**12**

**- Cocktails -**

**Hooghoudt Jenever no. 45**

[Rich and dark geneva from Groningen]

Gingerale / Lime / Mint

**9**

**Negroni**

[Classic bittersweet cocktail from Italy]

Gin / Campari / Vermout / Orange

**9**



**de Pijp**  
wine & dine

