

- 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

Tropical 2019

Lychee / Mango / Pineapple / Coconut / Jasmine rice

9

- Supplements -

Baked duckliver 6

Crispy sweetbread 6

Fries & Mayonnaise 4


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You can also order our dishes separately from our menu:

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

Our chefsmenu

30

a surprise menu: 4 courses

[Only available by table]

Only on
tuesday,
wednesday
and
thursday.



Humeur van de Chef March

Scallops

Pumpkin / Buckthorn / Beetroot / Cumquat
Tomato / Mayonaise / Lime / Rice crisps

✂

Burrata & Sobrasada (5)

Red pepper / Asparagus / Basil / Taggiasche olive

✂

Quail (4)

Green cabbage / Lardo di Collonnata /
Salsify / Crispy potato / Miso-quail sauce

✂

Wagyu flank steak

Eggplant / Quinoa / Baby carrot /
Hazelnut / Mole / Gravy

✂

Assortiment van Tricht cheeses (6)

Grapes / Nuts / Raisinbread

✂

Tropical 2019

Lychee / Mango / Pineapple / Coconut / Jasmine rice

Try the 6 course menu for 65€

Included appetizers and amuses

6 courses **65€**

5 courses **55€**

4 courses **45€**

3 courses **38€**

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


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