

# Menu

## RIBEYE

artichoke | zucchini | vadouvan

## HADDOCK

cabbage | wakame oil | bumbu bali

## HAND DIVED SCALLOP

chorizo | lime | green pea

## QUAIL

rendang | spicy egg | crispy sushi rice

## ANGUS FLAT IRON STEAK

gnocchi | black garlic | smoked tomato

## APPLE

beurre noisette | chocolate chip | almond

### 3 COURSES 38

ribeye | steak | apple

### 4 COURSES 45

ribeye | haddock | steak | apple

### 5 COURSES 55

ribeye | haddock | quail | steak | apple

### 6 COURSES 65

ribeye | haddock | scallop | quail | steak | apple

extra courses: assorted cheeses 11

our kitchen works with allergens  
ask our staff for more information

## MAIN COURSES

### DRY AGED ENTRECÔTE 28

veal cheek | foie gras jus

### SEA BASS 26

saffron risotto | bisque sauce

### SOTO AJAM 18

corn fowl | dried egg yolk | pearl onion

### RAVIOLI(V) 18

ricotta | spinach | lemon

## DESSERTS

### DATE 9

coffee | blackberry

### ASSORTED CHEESES

crispy raisin bread | cranberry jam

## SURPRISE MENU

### 4 COURSES 30

let our chef surprise you with a 4-course menu\*

\* can only be ordered per table on tuesday, wednesday  
and thursday

# Drinks

## SPARKLING

### Cava Brut

Glass 7 Bottle 35

### Champagne Brut

Small bottle 35 Regular bottle 65

## GIN & COCKTAILS

### Damrak Gin

Refreshing, from Amsterdam,  
with notes of citrus  
Fever Tree clementine tonic  
cinnamon / orange

9

### Copperhead

Smooth and crisp with spicy notes  
Fever Free tonic / pimento

12

### Iradier Y Bulfy

Gin from the Basque country  
Fever Free tonic / grapefruit

12

### Hooghoudt Jenever no. 45

Rich dark jenever from Groningen  
Ginger ale / lime / mint

9

### Jinzu Gin

Crisp aromas of citrus,  
sake and cherry blossom  
Fever Tree Tonic / lemon

12

### Negroni

Classic bittersweet cocktail from Italy  
Gin / Campari / vermouth / orange

9