

TO SHARE

Served with homemade bread

Are you with a large group or you can't decide what to eat from the menu? Then our shared dinner is perfect for you! We have made five different platters, with delicious dishes from our menu, so you can try everything!

3-Course Shared Dinner menu €29,50 p.p.

ANTIPASTI

Beef tartare | 2 types of cheese | Parma ham | bread | truffle risotto bitterballen | pesto | marinated beetroot with goat cheese | olives | 22,50

FISH

Smoked salmon | prawns | pike-perch | calamari | aioli | pesto | bread | Mediterranean vegetables | 22,50

PIZZA

½ meter pizza (fish, meat and/or vega) | 22,50

1 meter pizza (fish, meat and/or vega) | 42,50

MEAT

Bread | grilled chicken thighs | carpaccio | candied duck | Mediterranean vegetables | steak | truffle mayonnaise | red wine sauce | 22,50

VEGA

Truffle risotto bitterballen | roasted tomato | 2 types of cheese | fennel cake | bread | Mediterranean vegetables | mushrooms | tagliatelle | pesto | grilled eggplant | 22,50

DESSERT

Cheesecake | Beau Betty | Tiramisu | Bueno cake | 18,50

Any allergies?

Ask one of our employees!

STARTERS



Pizza bread | 5,50

Homemade pizza bread | sea salt | olive oil | pesto and truffle mayonnaise

Steak tartare | 10,50

Beef | anchovies | black olives | pickles | egg yolk cream | onion | bacon

Beef Carpaccio | 9,50

Lettuce | Parmesan cheese | pine nuts | truffle mayonnaise or pesto

Vitello Tonato | 9,50

Calf loin | lettuce | tomato | fried capers | tuna mayonnaise

Prawns | 10,50

Risotto | tomatoes | celeriac | mango chutney | crispy Parmesan

Grilled eggplant (vegan) | 9,50

Couscous | Ras el hanout | Taggiasche olive | crispy black carrot

Tomato soup (vegan possible) | 7,50

Home made tomato soup | green herbs | mascarpone cream



SALADS



Served with bread

Gamberi | 12,50

Prawns | lettuce | croutons | roasted tomato | Parmesan cheese

Grilled vegetables | 12,50

Carrot | zucchini | celeriac | kohlrabi | pepper

MAIN DISHES

Steak | 18,50

Ribeye | red wine sauce |
sea salt | Mediterranean vegetables

Candied Duck leg | 17,50

Five spices | mashed potatoes | carrots |
spring onion | own gravy

Pike-perch | 16,50

Potato | eel | grilled vegetables | olive oil

Pasta Mushroom (gluten free / vegan possible) | 14,50

Tagliatelle | mushrooms | Parmesan

Pork belly | 16,50

Crispy pork belly | spicy tomato sauce |
lentils

EXTRA

Fries | 3,50

Mayonnaise

Sweet potato fries | 4,50

Truffle mayonnaise

Salad | 3,50



DESSERTS

Limoncello cheesecake | 6,50

Tiramisu mascarpone | 6,50

Bueno chocolate cake | 6,50

Beau Betty | 6,50

Warm apple pie

Ice cream | 6,50

Different flavours ice cream | cream

Cheese platter | 11,50

Different cheese varieties

WINE



WHITE WINE

	Glass	Bottle
Epicuro Vermintino	5,50	20,00
Vermintino grape from Sicily. Straw-coloured with aromas of white fruits. Full body and soft wine.		
Farina Soave		23,00
Garganega, Trebbiano di Soave, Pinot Bianco grapes from the region Veneto. Appetizing aromas like green apple and pineapple.		
Zenato Pinot Grigio Delle Venezie	5,50	23,00
Pinot Grigio grape from the region Veneto, Pesina di Caprino. Powerfull, juicy, aromatic and fruity. A beautiful wine with a touch of citrus, melon and peach.		
De Angelis Offida Pecorino		26,00
Pecorino grape from the region De Marke. Full dry white wine with aromas such as ripe yellow fruit.		
Sant'Antonio Scaia Bianca	7,00	28,00
Garganega, Chardonnay grape from the region Veneto. With aromas such as pineapple, grape fruit and a beautiful Italian bitterness.		



RED WINE

	Glass	Bottle
Epicuro Salice Salentino	5,50	20,00
Negroamaro grape with 15% Malvasia from the region Salento. Intensive deep red color. Full body wine with a robust character.		
Farina Appassimento	5,50	23,00
Corvina, Cabernet Sauvignon and Merlot grape from the region Veneto. A surprise of cherry aromas and dried flowers. Elegant and round aftertaste.		
Aquila Imperiale Rosso Conero	6,00	24,50
Montepulciano grape and 10% Sangiovese from the region De Marke, Monet Conero. Beautiful smooth fruity red wine. Round, elegant and full of taste.		
Chianti Classico		34,50
Sangiovese grape with 10% Colorino and 10% Malvasia Nera from the region Toscane. Full body wine with a robust character.		
Drumon Primitivo		29,00
Primitivo grape from the region Puglia, Gioia del Colle. Rich wood bearing wine. Fully matured and spiced with a soft structure.		
Giacco Ripasso Classico Superiore		34,50
Corvino, Corvinone, Rondinella grape from the region Veneto, Valpolicella. Rich in red fruit influenced by the Amerone. Full rich wine.		

ROSE WINE

	Glass	Bottle
Epicuro Rosato	5,50	20,00
Primitivo, Negroamaro grape from the region Puglia. A fruity soft rose with aroma of strawberries, berries and raspberry.		



DESSERT WINE

	Glass
Muffato stramej	6,50
Moscato grape from the region Piemonte. Delicate balance of flavors like apricot, peach and honey.	
Rocca dei Forti Moscato Spumante	6,50
Moscato grape from the best wine region of Italy. Light sparkling, fresh sweet wine. With aroma of peach and Acacia.	



SPARKLING WINE

	Glass	Bottle
Porta Leone Frizzante	5,50	20,00
A refined, soft and very accessible Frizzante from Porta Leone Frizzante Marca Trevigiana. Tones of apple, lime and passion fruit.		



GRAPPA

	Glass
Libarna Bianca Christallo	4,50
Wageningsvuur	4,50



PORT

	Glass
Graham's Fine Ruby	3,75
Graham's Fine Tawny	3,75
Graham's White	3,75
Graham's Late Bottle Vintage	5,75
Graham's 10 yrs old	6,75

DRINKS



HOT DRINKS

Coffee | 2,50

Cappuccino | 2,75

Latte Macchiato | 2,80

Coffee Americano | 2,60

Espresso | 2,50

Double Espresso | 4,50

Espresso Macchiato | 2,60

Flat White | 4,50

Cortado | 2,60

Irish Coffee | 6,25

Hot chocolate | 3,25

Cream | 0,50

Fresh Tea | 2,75

Fresh mint / ginger tea | 3,50



COLD DRINKS

Cola/Cola zero | 2,50

Chaufontaine still/sparkling | 2,50

Tonic/Bitter lemon | 2,50

Fresh orange juice | 3,75

Ginger Ale/Rivella | 2,50

Fuze tea /Fuze tea green | 2,50

Apple / Tomato juice | 2,60

Cassis/Sprite/Fanta | 2,50

Smoothie | 4,75



BEER

Hertog Jan | 2,75

Palm | 3,50

Wissel v.d. tap | 4,00

Tripel Karmeliet | 5,25

IPA | 5,25

Weizener | 4,25

Hoegaarden Wit | 4,25

Lefte Blond | 4,25

Lefte Dubbel | 4,25

Corona | 4,75

Radler 2.0 | 3,50

Radler 0.0 | 2,60

Palm / Lefte 0.0 | 2,60

Hertog Jan 0.0 | 2,60



LIQUOR

Various aperitifs from | 3,25

Various liqueurs from | 3,50

Various kinds of cognac from | 4,50

Various kinds of whiskey from | 4,50



COCKTAILS

Gin Tonic | 7,50

Gin Tonic Pink | 7,50

Mojito | 7,50

Pina Colada | 7,50