

LITTLE DESSERTS

SGROPPINO	glass 7,00 ...jug 32,00
DON PEDRO another delicious liquid dessert	7,00
VUGHT'S ICE CREAM scoop of vanilla, strawberry, chocolate or raspberry ice cream from the local farmhouse	2,50
CRÈME BRÛLÉE with sereh	5,00
WHITE CHOCOLATE & STRAWBERRY panna cotta of white chocolate with strawberries	9,00
LEMON CAKE with foam of orange and raspberries sorbet	9,00
CHEESE red, white, blue and old goat	10,00

**DESSERT
TIP
FOR TWO**
15,-

*Crème brûlée, lemon cake and shortbread. To share!
And of course two glasses of Sgroppino!*

DESSERT WINES

MOSCATEL	6,00
MAS AMIEL	6,00

PORT & SHERRY

DOW'S TAWNY PORT	5,50
DOW'S LATE BOTTLED VINTAGE	6,50
DOW'S 10 YEARS OLD TAWNY PORT	8,50
DOW'S WITTE PORT	5,50
PEDRO XIMENEZ	6,00

COFFEE & TEA

COFFEE	2,60
ESPRESSO	2,60
DUBBELE ESPRESSO	4,00
CAPPUCCINO	2,80
CAFÉ AU LAIT	2,80
ESPRESSO MACCHIATO	2,80
LATTE MACCHIATO	3,00
IRISH COFFEE	8,50
FRENCH COFFEE	8,50
ITALIAN COFFEE	8,50
SPANISH COFFEE	8,50
CARAJILLO	6,50
TEA BETJEMAN & BARTON	2,80
FRESH MINT TEA	3,60

AFTER DINNER DRINKS

GRAPPA POLI	8,00
HENNESSY V.S.	8,50
REMY MARTIN V.S.O.P.	9,50
REMY MARTIN XO	18,00
MARTELL V.S.	10,00
ARMAGNAC	8,00
CALVADOS	8,00
VETERANO OSBORNE	8,00

LIQUEURS

AMARETTO DISARONNO	6,50
TIA MARIA	6,50
LICOR 43	6,50
LICOR 43 OROCHATA	6,50
FRANGELICO	6,50
GRAND MARNIER	6,50
GRAND MARNIER TRIPLE SEC	6,50
COINTREAU	6,50
SAMBUCA LUXARDO	6,50
MARASCHINO LUXARDO	6,50
LIMONCELLO LUXARDO	4,50
AVERNA	6,50
DRAMBUIE	6,50
SOUTHERN COMFORT	6,50
BAILEYS	6,50
DOM BENEDICTINE	6,50
KAHLUA	6,50
AMERULA	6,50

LUX

APERITIF

2,50
A PIECE

- CROQUETTE OF LOBSTER** truffle mayo
- TASTY TUNA** soy syrup
- HAPPY HALIBUT** chili mayo
- GAMBA TEMPURA** sambal sauce
- SESAME SALMON** lemon mayo
- TATAKI BEEF** wasabi mayo
- SNOW CRAB** with apple and vadouvan mayo
- ASPARAGUS & PATA** with truffle mayo
- PETIT TARTARE** with lime mayo and brioche
- GOAT CHEESE** apple syrup
- MAGIC MUSHROOM** balsamic vinegar

STARTER

- BISQUE D'HOMARD** 14,50
lobster soup with sea bass and cockles
- GLASS OF BISQUE** 4,50
- ASPARAGUS SOUP** 8,50
filled with ham and egg
- GLASS OF ASPARAGUS SOUP** 3,00
- STEAK TARTARE** 15,00
with jalapeño-chutney, brioche, quail egg
and lime mayonnaise
- GAMBA & RED CURRY** 17,00
pan fried gambas with Thai curry and homemade
sweet-and-sour cucumber
- LOBSTER THERMIDOR (HALF)** 22,00
filled lobster au gratin
- F**K THE CARPACCIO** 15,00
lightly cured beef with ciccioli (crispy bacon),
Hollandaise sauce and pesto-oil
- PIMP UP THE F**K WITH ASPARAGUS** ... 17,50
- SALMON TARTARE** 13,00
oriental salmon tartare with marinated shiitake, shallot,
rice noodles and wasabi cream
- SALAD deLUX** 15,00
salad with tuna tataki, cucumber, avocado,
asparagus, lime mayonnaise and an oriental vinaigrette
- SCALLOPS & ASPARAGUS** 17,50
grilled asparagus with fried scallops, peas and lobster sauce

MAIN

- ASPARAGUS deLUX veggie** 19,50
delicious asparagus gratin with chips of parsnip
- VEGGIEBURGER deLUX veggie** 19,50
made from chick peas and Madras, served with Cheddar, veggie bacon and a fresh chive dip
- PICANHA** 21,00
grilled picanha with carrot cream, peas and a gravy of red port and shallots
- ASPARAGUS BRABANÇONNE** 24,00
cooked asparagus with ham, egg, potatoes and clarified butter
- LAMB & REINDERS BLOND** 28,00
pan fried lamb and Reinders Blond braised lamb with baked asparagus
- TOURNEDOS** 29,00
a gravy of red port and shallots, truffle gravy or a creamy pepper sauce
- SWEETBREAD & CHEEKS** 32,00
pan fried crispy sweetbread and slow cooked veal cheek with a creamy sage sauce
- SEA BASS ITALIANO** 25,00
with Pancetta, Parmesan cheese, fried spinach and fresh pesto
- ASPARAGUS & PLAICE** 25,00
grilled fillet of plaice with boiled asparagus and Hollandaise sauce
- GAMBA & RED CURRY** 23,00
pan fried gambas with a Thai red curry, udon, bean sprouts and homemade sweet-and-sour cucumber
- SURF 'N TURF** 37,00
half tournedos and half lobster with homemade lime mayonnaise and truffle gravy
- THERMIDOR deLUX** 39,00
filled lobster au gratin

LUXURY TIP

Start with a table full of delicious snacks!
Six different appetizers per person,
Parma ham and bread with dips.
Let us surprise you!
17,50 PP

Two crispy wonton tacos. The best of
South America and Asia in one
delicious dish.

take your pick(a)!

TUNA PICA
fresh tuna, shallot, wakame
and an oriental dressing

CHICKEN PICA
chicken, avocado, olives, sweet-and-
sour red onion and Japanese ketchup

CRAYFISH PICA
crayfish, orange, sea beans,
pistachio, avocado and curry mayo

ASPARAGUS PICA
asparagus, goat cheese, yellow
walnut and honey

DUCK PICA
confit duck, spring onion, shallot
and hoisin sauce

DISHES TO SHARE

- OYSTER** with shallot and red wine vinegar 3,00
- BREAD** and dips 4,50
- PATA NEGRA** 12,50
- GAMBAS & GARLIC (5)** 9,50
also great as a starter
- LUX PLATTER** 17,50
Manchego, Tallegio, pata negra, Parma ham,
truffle salami & olives

PICA
2 FOR 14,-

SUPER DELUX MENU

Tasty Tuna, Happy Halibut, croquette of lobster, gamba tempura, Parma ham and bread with dips, glass of bisque, Surf and Turf (half tournedos and half lobster) and a glass of sgroppino.
49,95 PP

KIDS

- KRISPY KIP** with fries 7,50
- 'FRIKANDEL' or CROQUETTE** with fries 7,50
- PIZZA MARGHERITA** 7,50

ALLERGY

list of allergens is present.

We have a large collection of 'open'
wines. For the complete selection,
ask for our wine list.