

LITTLE DESSERTS

SGROPPINO	glass 7,00 ...jug 32,00
DON PEDRO our winter sgroppino	7,00
VUGHT'S ICE CREAM scoop of vanilla, banana, chocolate or raspberry ice cream from the local ice cream farmhouse ...	2,50
CRÈME BRÛLÉE	5,00
WHITE CHOCOLATE & PASSION FRUIT panna cotta of white chocolate, passion fruit and mango	9,00
RED VELVET CHEESECAKE with lemon curd, cookie crumble and blueberries	9,00
CHEESE red, white, blue and old goat	10,00

**DESSERT
TIP
FOR TWO**
15,-

*Crème brûlée, cheesecake 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** met oosterse dressing
- CRAB** with apple and vadouvan mayo
- PATA GNOCCHI** paprika mayo
- GOAT CHEESE** apple syrup
- MAGIC MUSHROOM** balsamic vinegar

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

STARTER

- BISQUE D'HOMARD** 14,50
lobster soup with sea bass and cockles
- GLASS OF BISQUE** 4,50
- STEAK TARTARE** 15,00
met jalapeño-chutney, brioche, quail egg
and lemon 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
- SALMON TARTARE** 13,00
oriental salmon tartare with marinated shitake, shallot,
rice noodles and wasabi cream
- SALAD deLUX** 15,00
salad with tuna tataki, cucumber, avocado,
lime mayonnaise and an oriental vinaigrette
- VEAL & SCALLOP** 18,00
tartare of veal and pan fried scallop with red beetroot,
radish and herring caviar

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

GOAT PICA
old goat cheese, yellow beetroot,
walnut and honey

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

PICA
2 FOR 14,-

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

MAIN

- RATATOUILLE deLUX** 19,50
a delicious baked ratatouille composed of sliced colorful vegetables with a creamy Gruyère sauce
- VEGGIEBURGER deLUX** 19,50
made from chick peas and Madras, served with Cheddar, veggie bacon and a fresh chive dip
- PICANHA & PUMPKIN** 21,00
grilled picanha with pumpkin cream, marinated mushrooms and truffle gravy
- IBERICO & CAULIFLOWER** 24,00
grilled Iberico pork with pan fried cauliflower, cauliflower cream, hazelnut and a creamy sage sauce
- VEAL & PORT** 26,00
braised veal with risotto, duxelles and a sauce of red port and shallot
- TOURNEDOS** 29,00
red shallots and port sauce, 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 & COUSCOUS** 24,00
grilled sea bass with Thai couscous and beurre blanc
- BRILL & BEETROOT** 25,00
slow-cooked brill and yellow beetroot with a Hollandaise sauce and parsnip crisps
- 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 mayonnaise and truffle gravy
- THERMIDOR deLUX** 39,00
filled lobster au gratin

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

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.