

LITTLE DESSERTS

SGROPPINO	glass 7,00 ...jug 32,00
DON PEDRO another delicious liquid dessert	7,00
VUGH'T'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 a raspberry 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	2,80
ESPRESSO	2,80
DUBBELE ESPRESSO	4,30
CAPPUCCINO	3,00
CAFÉ AU LAIT	3,00
ESPRESSO MACCHIATO	2,90
LATTE MACCHIATO	3,20
IRISH COFFEE	8,70
FRENCH COFFEE	8,70
ITALIAN COFFEE	8,70
SPANISH COFFEE	8,70
CARAJILLO	6,70
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	15,00
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
- ASPARAGUS & PATA** with truffle mayo
- PETIT TARTARE** lime mayo and brioche
- GOAT CHEESE** apple syrup
- MAGIC MUSHROOM** balsamic vinegar

STARTER

- BISQUE D'HOMARD** 14,50
lobster soup with sea bass and clams
- GLASS OF BISQUE** 4,50
- GLASS OF CURRY-COCOS SOUP** 3,00
- STEAK TARTARE** 16,00
truffle mayo, foie gras, artichoke chips, fried capers and pancetta
- GAMBA & RED CURRY (7)** 17,00
pan fried gambas with Thai curry and homemade sweet-and-sour cucumber
- GAMBAS AND GARLIC (5)** 9,00
nice to share as well
- 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
- SALAD deLUX** 14,00
salad with beef tataki, cucumber, avocado, asparagus, lime mayonnaise and an oriental vinaigrette
- SCALLOPS & ASPARAGUS** 18,00
grilled green asparagus with pan-fried scallops, green peas and a lobster sauce

MAIN

- BABA GANOUSH deLUX vegan** 19,50
eggplant and sesame cream, courgette, pomegranate, parsnip crisps and papadums
- VEGGIEBURGER deLUX** 19,50
made from chick peas and Madras, served with Cheddar, tortilla picante, peppadew pepper and red onion
- VEAL PICANHA** 22,00
grilled veal picanha with fennel salad and a sauce of Pedro Ximenez
- LAMB & EGGPLANT** 28,00
grilled fillet of lamb and lamb stew, green asparagus, eggplant cream 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 ITALIANO** 26,00
grilled sea bass with Parmesan cheese, antiboise sauce, fried spinach and freshly made pesto
- PLAICE & BEETROOT** 25,00
grilled plaice and yellow beetroot with a courgette and basil 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
1/2 tournedos and 1/2 lobster with lemon mayo 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

- TUNA TARTARE** 14,00
oriental tuna tartare with Spanish red pepper, basil mayo, sea beans and mango

"With every order of this dish 1€ will be donated to Walk to Fight Cancer. The Fight Cancer Foundation helps fund cancer research. I'm a Fighter since 2014. Support & Enjoy!"

Frank Reinders



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

DISHES TO SHARE

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

PICA
2 FOR 14,-

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

take your pick(a)!

- TUNA PICA**
fresh tuna tartare, avocado, wakame and an oriental dressing
- CHICKEN PICA**
chicken, avocado, sweet and sour red onion and okonomiaki (Japanese ketchup)
- CRAYFISH PICA**
crayfish, orange, sea beans, pistachio, avocado and curry mayo
- PICAPRESE**
Coeur de Boeuf tomato, avocado, mozzarella and basil

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

- CRISPY CHICKEN** with fries 7,50
- 'FRIKANDEL' or CROQUETTE** with fries 7,50
- PIZZA MARGHERITA** 7,50

ALLERGY

list of allergens is present.