



Specialties for 2

TOMAHAWK STEAK

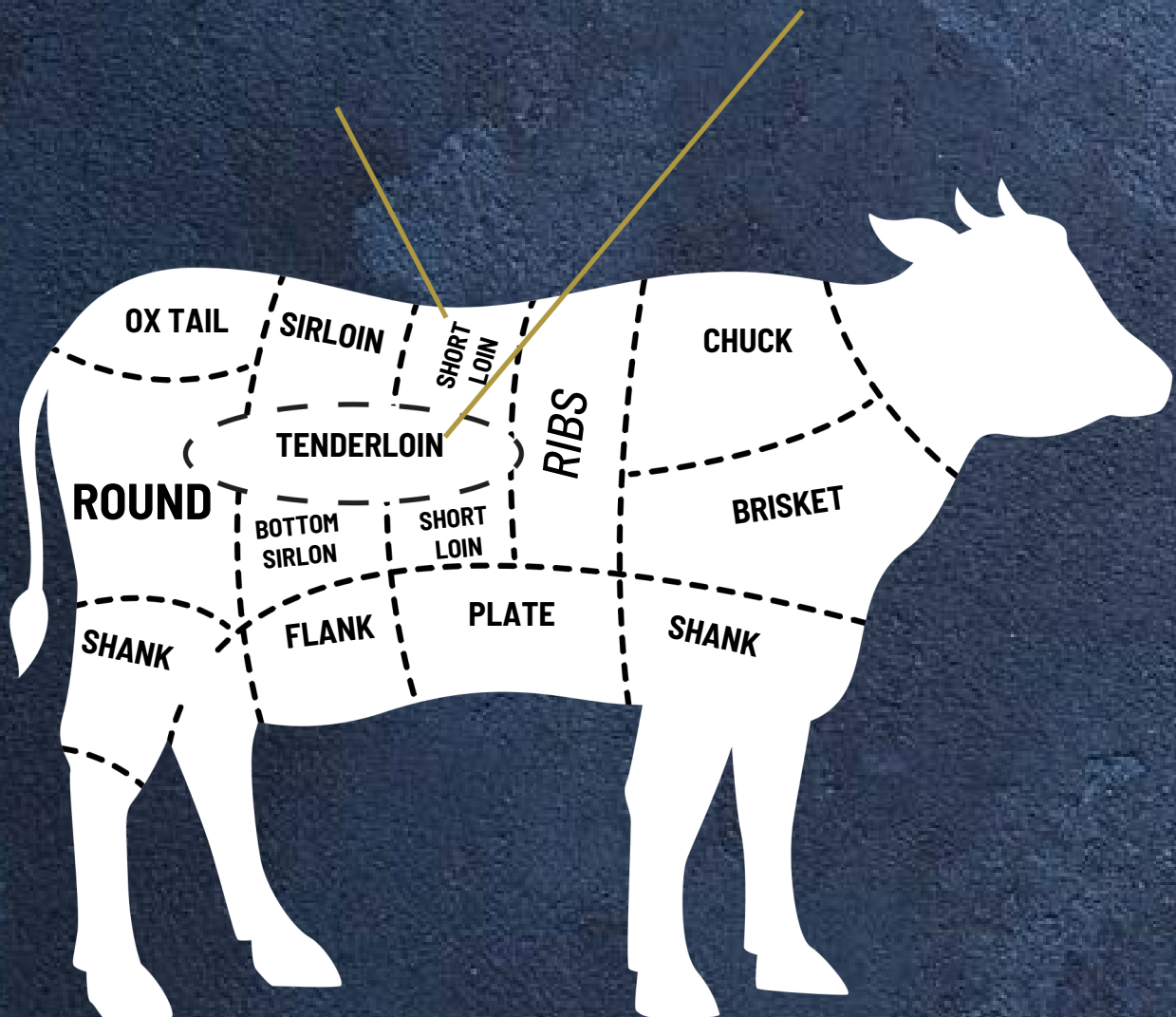
with mustard butter
€9,- per 100 gram
Average weight 1,2 kg

CHATEAUBRIAND

with cacio e pepe sauce
500 gram €79,50
750 gram €117,50

For our Tomahawk steak, we use the short loin. This is the part of the last six ribs of the rib rack, which is located at the start of the back. This part of the beef is less muscled, making the meat fine grained and has a softer structure.

The Chateaubriand is cut from the thick end of the so-called tenderloin of the beef. It is lean meat and has a less pronounced flavor than, for example, the Tomahawk, but is even more tender in texture.



Bites & Starters

Can be ordered as a starter, main course or shared dining

HOME-MADE BREAD

with spreads

€3,00 P.P

CHARCUTERIE

variety of cold cuts

€14,50

SEA BASS CRUDO

with aquachile, roasted tomato and jalapeño

€12,50

RAVIOLI



with lemon ricotta, pickled squash and sage

€8,50

BIRRIA RIBS

with guacamole

€9,50

SMOKED BURRATA



with sun dried tomato cream, almond and lettuce dressing

€7,50

HOME-MADE CROQUETTES

with chorizo and prawn, served with aioli

€8,50

SPICE BAG

with curry sauce

€7,50

PORK BELLY

with umeshu, plum and home-made mustard

€13,50

SMOKED SALMON

with a cucumber and sesame salad and kumquat

€13,50

BITES TASTING PLATTER

served for at least two

€15,- P.P.

Bites & Sides

HOT HONEY HALOUMI

€3,50

AUBERGINE FRIES

€5,00

HOME-MADE CUCUMBER KIMCHI

€3,00

Main courses

All main courses are served with vegetables, homemade truffle mayonnaise and a choice of fried potatoes or fries

Meat

FILLET STEAK

with crustacean hollandaise

180 gram

€29,50

250 gram

€38,50

BEEF CHUCK

with tamarind glaze, coconut cabbage and cucumber

€24,50

MIXED GRILL

a variety of grilled meat with sauces

€26,50

CHICKEN SUPREME

with burnt corn, corn sauce and jalapeño oil

€23,50

Fish

FRIED SEA BASS

with langoustine sauce and 'nduja

€21,50

POACHED SALMON

with leek, carrot and celery. Served in own broth

€21,50

AJO BLANCO

with mussels, grilled prawn and braised fennel

€25,50

Vega

CELIARIC



with jasmin beurre blanc and lovage oil

€16,50

PASTA SALAD



with burrata, sun dried tomato, cucumber and herb dressing

€15,00

Desserts

DESSERT OF THE MOMENT

changing dessert specialty from our chefs

€10,50

"MANGO STICKY RICE"

with candied peanut and banana

€11,50

STRAWBERRY DESSERT

with almond sponge and cardemom ice cream

€12,50

PAVLOVA

with marinated forest fruit, elderflower and basil

€14,00

CHEESE PLATTER

selection of cheeses, served with bread

€15,50

DESSERT TASTING PLATTER

served for at least two

€11,50 p.p.

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Hot drinks

Coffee	€3,50
Cappuccino	€3,90
Latte	€3,90
Latte macchiato	€4,00
Espresso	€3,50
Double espresso	€4,90
Vlaardingse coffee	€9,20
Irish coffee	€9,20

DOM coffee	€9,20
Spanish coffee	€9,20
French coffee	€9,20
Italian coffee	€9,20
Baileys coffee	€9,20
Tea	€3,00
Fresh ginger tea	€4,20
Fresh mint tea	€4,20