



BITES

Bread & Dip Tomato e aioli	8.50
Caviar & Chips <i>Chef's Recommendation</i> Fried potato crisps with crème fraîche, garden herbs and salmon caviar	10.00
Oysters (each) Classic, Oriental, taste of the day	4.75
Prawn croquettes (2p) <i>Handmade</i> Handmade croquettes made with Dutch prawns, parsley and lemon, and tarragon mayonnaise	14.95
Pata Negra Wafer-thin slices of Pata Negra ham	18.50
Gyoza (6p) Chicken gyoza with Oriental vinaigrette	14.50
Gourmet Canapés (2p) Brioche toast with steak tartare, Pata Negra and foie gras	19.00
Mini Wagyu Burger (each) Wagyu beef burger with house-made tomato ketchup	12.50

STARTERS

Lobster bisque <i>Homemade</i> Homemade lobster soup (small bisque 9.50)	14.00
Tuna - Umami - Wasabi <i>Sashimi-grade</i> Raw yellowfin tuna with umami sauce, furikake and wasabi ice shots	21.50
Steak tartare French or Asian style? Vegetarian options also available!	17.50
Dutch beef carpaccio Beef carpaccio with Parmesan, truffle and rocket	18.95
Savoury cheese tart <i>A Must-try</i> Freshly baked, made with three Swiss cheeses, aceto and marinated cherry tomatoes (freshly baked, approx. 12-minute wait)	15.50

Allergens are present in almost all dishes. Do you have an allergy? Please let us know. We'll be happy to help you make your choice.

MAINS

Free-range chicken <i>Chef's Recommendation</i> Roasted free-range chicken, seasonal vegetables, dark poultry gravy and fresh chips	32.50
Fish of the day Herb crust, vegetables from our own garden, beurre blanc and fresh chips	38.00
Beef or aubergine tournedos Pan-fried tournedos with seasonal vegetables, chips and a sauce of your choice: green pepper sauce, béarnaise sauce or truffle sauce	38.50 / 28.50
Seafood pasta or truffle pasta Fresh pasta with shellfish or fresh pasta with truffle sauce	38.00 / 28.50

SIDE DISHES

Fresh chips with mayonnaise	5.50
Vegetables from our own garden	7.00
Green salad with French dressing	5.50

DESSERTS

Sobet Sundae per scoop Freshly churned sorbet	3.50
Soft serve ice cream <i>Homemade</i> Soft serve ice cream with Madagascan vanilla and crunchy chocolate	10.00
Chocoloco Chocolate dessert	12.50
Cheese Trolley Selection of domestic and imported cheeses	18.00

MENU

3 COURSES	55.00
4 COURSES	65.00
5 COURSES	75.00
WINE PAIRING PER GLASS	9.50
HALF WINE PAIRING PER GLASS	4.75

To be ordered per table.

SPARKLING

Babylonstoren Sparkeling	12.75 / 80.00
Champagne Castelnau Brut Reserve 37,5cl	47.50
Champagne Castelnau Brut Reserve	15.50 / 95.00

COCKTAILS

Sundown Paloma	13.50
Margarita - Pink grapefruit	
Nommos Negroni	13.50
Roku gin - Vermouth - Campari	
Golden Hour	13.50
Bourbon - Apricot brandy - Ginger ale	
Blue Horizon	13.50
Rutte gin - Blue Curaçao - Cane sugar	
Peachtree Spritz	13.50
Peachtree - Prosecco	
Café Spritz	13.50
Creme de café - Prosecco	
Roku Gin Tonic	13.50
Roku gin - Indian tonic water	
Rutte Gin Tonic	13.50
Rutte gin - Cranberry & ginger tonic water	

MOCKTAILS

Savannah Breeze	9.50
Coconut - Pineapple - Lime	
Bloom & Bubbles	9.50
Elderflower - 0.0 prosecco	
Safari Spice	9.50
Vanilla - Lime - Ginger beer	

SOFT DRINKS

Various soft drinks	3.70
Double Dutch tonic	4.20
Ginger Ale / Ginger Beer	4.20
Double Dutch Double lemon	4.20
Made Blue still / sparkling	6.00

DRAFT BEERS

Swinckels' 5.3% 0.25L / 0.50L	4.25 / 8.00
Uiltje Bird of Prey IPA 5.8%	6.85
Cornet - Oaked Blond 8.5%	6.85
La Trappe guest tap	6.85
Various beers by bottle or can	from 6.85

HOUSE WINES

WHITE

Arbos Pinot Grigio Organic	7.50 / 39.50
Italy Pinot Grigio	
Couveys Chardonnay	8.00 / 42.50
France Chardonnay	
Con Ella Albarino Castilla La Mancha Organic	8.50 / 47.50
Spain Albarino	

ROSÉ

Pure Mirabeau	8.50 / 49.50
France Syrah , Cinsault , Grenache	

RED

Couveys Pinot Noir	8.00 / 42.50
France Pinot Noir	
Campo di Marzo Negroamaro	8.00 / 42.50
Italy Negroamaro	
Lomond Syrah	8.50 / 47.50
South Africa Syrah	

NON-ALCOHOLIC WINES

Artis Chardonnay	6.00 / 32.50
France Chardonnay	
Artis Merlot	6.00 / 32.50
France Merlot	
Artis 0.0 Sparkling Chardonnay	6.85 / 36.50
France Chardonnay	

HOT DRINKS

Coffee	3.60
Espresso	3.60
Double espresso	4.80
Cappuccino Café Latte	4.10
Latte macchiato	4.10
Tea	3.50
Fresh mint tea Fresh ginger tea	4.50
Hot chocolate	4.80
Made with Callebaut chocolate: white, milk or dark	
Special Coffees	9.75
Italian coffee Irish coffee African coffee	
French coffee Spanish coffee	

Please ask a member of staff for our bottle wine list
for a wider selection of wines

