
Aperitif



Dekxels Aperitif

Lychee Fizz Kwai Feh Lychee Liqueur, Champagne, Lime & Ginger	9,75
Japanese Dark 'N Stormy Nikka Whiskey, Ancho Reyes chile liqueur & Loopuyt gingerbeer	9,75

Champagne and Prosecco

La Tordera Jelma's Prosecco - Fresh and Fruity Spumante	6,25	31,25
Legras & Haas Champagne - Elegant and soft Tradition	11	65
Ruinart - Refined en Fruity Blanc de blancs		90
Ruinart - Elegant en Fruitig Rosé champagne		90
Laurent-Perrier Grand Siècle Champagne - Power and well balanced Prestige Cuvé		170

Gin & Tonic

Tanqueray & Yuzu Tonic Lime	8,5
Loopuyt Dry Gin & Loopuyt Tonic Sereh	9,5
Hendricks Gin & Fever Tree Tonic Cucumber	10,5

Beer

Hertog Jan - Lager	3,25
Lefte blond - Blond beer	4,5
Asahi - Japanese Lager	4,5
White Mamba - white beer	5,25
Thai Thai - Tripel	5,5

Port

Taylor's White	4
Taylor's Ruby	4,25
Taylor's Port LBV	4,75
Taylor's Tawny 10yrs	6,25

Aperitif

White wine



Maravilla, Chardonnay - Easy and fresh Maule Valley, Chile	4,5	15,75	22,5
Puerta Adalia, Verdejo - Fresh with citrus fruit Rueda, Spain	4,75	17	23,75
Lindenhof, Chenin Blanc - Juicy with a light body Western Cape, Paarl, South Africa			26,5
La Cour des Dames, Viognier - Smooth and mildy spicy Langedoc, France			27
Castel Firmian, Pinot Grigio - Elegant and refined Trentino, Italy	5,5	19,25	27,5
Diwald, Grüner Veltliner - Fresh and slightly spicy Wagram, Austria	5,75	20,25	28,75
Domaine du Fraisse, Sauvignon Blanc - Ripe and fresh Touraine, France	6	21	30
Veiga Da Princesa, Albariño - Aromatic, fresh and juicy Rias Baixas, Spain			32
Domaine Engel, Riesling - Mineral, fresh and fruity Elzas, France			33
The Grape Whisperer, Sauvignon Blanc - Juicy and full Marlborough, New Zealand			34
Di Leonardo, Chardonnay - Ripe and roasted tones Friuli, Italië	7,75	27,25	39
Domaine Dezat, Sancerre - Rich, ripe and fruity Loire, France			40
La Soufrandise, Pouilly-Fuissé - Powerfull, ripe and fresh Bourgogne, Frankrijk			46
Domaine Sebastiën Dampt, Chablis 1er Cru - Mineral, floral en ripe Bourgogne, France			50
Gini, Soave 'La Frosca' - Powerfull and refined Veneto, Italy			51
Rémi Niero, Condrieu - Complex en refined Rhône, France			64
Louis Jadot, Meursault - Full, ripe and elegant Bourgogne, France			76

White wine

Red wine



Maravilla, Merlot - Soft and smooth Valle Central, Chile	4,5	15,75	22,5
Montemar, Tempranillo - Creamy and soft Catalunya, Spain	5	17,5	25
Kiwi Cuvee, Pinot Noir - Soft, fruity and spicy Loire, France	5,5	19,25	27,5
Beauté du Sud, Cabernet Sauvignon, Syrah - Creamy and fruity Languedoc, France			27,75
Kaiken Reserva, Malbec - Full and strong Mendoza, Argentina	5,75	20,25	28,75
Marcus Clauß, Spätburgunder - Soft and spicy Rheinhessen, Germany			30,5
Herdade de Sao Miguel, Colheita Seleccionada - Ripe and spicy Alentejo, Portugal			31
Tenuta d'Abruzzo, Montepulciano - Strong and ripe Abruzzo, Italy	6,5	22,75	32,5
Vivanco Rioja Crianza, Tempranillo - Juicy and spicy Rioja, Spain			32,75
Chateau Puy Rigaud, Merlot - Strong and full bodied Montagne Saint-Emillion, France			36,5
Jean-Paul Brun Terres Dorées Morgon, Gamay - Fresh, balanced and fruity Beaujolais, France			42
Juris Pinot Noir - Elegant en complex Burgenland, Austria			44
Gaja Promis, Merlot, Shiraz, Sangiovese - Full, ripe and creamy Toscane, Italy			58
Clos du Caillou Châteauneuf-du-Pape - Refined, spicy and persistent Rhône, France			65
Tedeschi, Amarone della Valpolicella - Full and strong Veneto, Italy			67

Red wine

Dinner

Blow torched salmon sashimi with horseradish, cucumber, soy and rice crisps(G)	10,5
Tuna tartar with yuzu, avocado, soy, wasabi, sesame and mango(G)	14*
Sea bream ceviche with tiger milk, radish, coriander and aji amarillo	10,5
Beef tataki with shichimi togarashi, garlic, chives, peanut and ponzu(G)	14*
Indian salad with masala, eggplant, papadum, cashew and manchego(G)(L)(V)	10,5
King crab “wonton” tacos with lime, mango, red pepper and coriander(G)	14*
Bentobox with ramen noodles, chicken yakitori, tempura shrimp and salmon(G)	14*
Corn soup with sweet potato, coriander, coconut and carrot(G)(L)(V)	10,5
Kung pao cauliflower with ginger, peanut, spring onion and garlic(G)(V)	10,5
Lotus rolls with “Char Siu” pork, sweet and sour cucumber and hoi sin(G)	10,5
Shrimp Ha Kau with a foam of langoustine, bonito, chives and tobiko(G)(L)	14*
Thai red curry with cashew, mushrooms, jasmine rice and Thai basil(L)(V)	10,5
> <i>With black tiger prawns</i>	14*
Saba miso: mackerel, mirin fu, miso, sake, spinach, enoki and goma(G)	10,5
Mushroom risotto with truffle, walnut and Parmesan cheese(L)(V)	10,5
Boneless Iberico pork ribs with horseradish, daikon, carrot and sesame(G)(L)	10,5
Beef yakiniku with wasabi, nori, gyu tare, red cabbage and pak choi(G)(L)	14*

Extra's

Dekxels oyster with gari, soy and lime(G)	3,25
Sourdough bread with Thai pesto and aioli(G)(L)(V)	4,75
Edamame: soy beans with smoked almonds, chili and garlic(G)(V)	4,25
Fresh French fries with Parmesan cheese and truffle mayonnaise or ketchup(G)(V)	4,75
Japanese vegetables with tsuyu, garlic and sesame(G)(V)	4,75

(G) contains Gluten, (L) contains Lactose, (V) Vegetarian

3 Course menu + Dessert 33,5
***supplement per dish 3,5**

Dinner

Dessert

Cheese platter with apple-port reduction and nut bread(G)(L)(V)	11,5*
Warm chocolate cake (10 min) with tonka bean icecream and almonds(G)(L)(V)	8
Mango red pepper-icecream with port basil tea and ginger snaps(G)(V)	8
Passion fruit meringue cheesecake with white chocolate, mango and coconut(L)(V)	8

After-dinner drinks

Dessert wine

Coteaux du layon Carte d'or, Baumard Loire, France	5,5
Elysium, Black Muscat Californië, U.S.A.	5,5
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6

Port

Taylor's White	4
Taylor's Ruby	4,25
Taylor's Late Bottle Vintage	4,75
Taylor's Tawny 10 years old	6,25
Port proeverij	9

Liqueur

Berta Di Mombaruzzo Amaretto	6,5	Tia Maria	5
Baileys	5	Licor 43	5
Cointreau	5	Frangelico	5
Grand Marnier	5	Kahlua	5
Drambuie	5	Fiorito Limoncello	5,5
Dom Benedictine	5		

Whisky

Glenkinchie	7,5
Nikka Blended	7,5
Talisker	8
Oban	8
Lagavulin	9,5
Hibiki	10,5

Cognac

De Rothenac Cognac VS	5,25
Rémy Martin VSOP	6
Rémy Martin XO	14

Dessert & After-dinner drinks