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# Aperitif

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## Dekxels Aperitif

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<b>Elderflower fizz</b> St. Germain & Bruut Champagne & Ginger ale	8,5
<b>Spicy Gingerbeer</b> Ancho Reyes chile liqueur & Loopuyt gingerbeer	8,5

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## Champagne and Prosecco

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<b>La Tordera Jelma's Prosecco</b> - Fresh and Fruity Spumante	6	30
<b>Bruut Champagne</b> - Elegant and soft Gold	10,5	60
<b>Bruut Champagne</b> - Intense with red fruit Rosé		70
<b>Bruut Champagne</b> - Full and round Platinum - Blanc de blancs		80
<b>Laurent-Perrier Grand Siècle Champagne</b> - Power and well balanced Prestige Cuvé		170

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## Gin & Tonic

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<b>Tanqueray &amp; Schweppes Tonic</b> Lime	6,8
<b>Loopuyt Dry Gin &amp; Loopuyt Tonic</b> Sereh	9,5
<b>Hendricks Gin &amp; Fever Tree Tonic</b> Cucumber	10,5

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## Port

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Taylor's White	3,50
Taylor's Ruby	3,75
Taylor's Port LBV	4,75
Taylor's Tawny 10yrs	6,25

**Aperitif**

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# White wine

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<b>Maravilla, Chardonnay</b> - Easy and fresh Maule Valley, Chile	4	14	20
<b>Puerta Adalia, Verdejo</b> - Fresh with citrus fruit Rueda, Spain	4,75	17	23,75
<b>Kleindal, Chenin Blanc</b> - Juicy with a body Breede River Valley, South Africa			26
<b>La Cour des Dames, Viognier</b> - Smooth and mildy spicy Langedoc, France			26,5
<b>Castel Firmian, Pinot Grigio</b> - Elegant and refined Trentino, Italy	5,5	19,25	27,5
<b>Diwald, Grüner Veltliner</b> - Fresh and slightly spicy Wagram, Austria	5,5	19,25	27,5
<b>Stump Jump, Riesling, Sauv.Blanc,</b> - Ripe and fresh <b>Marsanne, Roussanne</b> McLaren Vale, Australia			28
<b>Carl Ehrhard, Riesling</b> - Fruity Rüdesheim, Germany			28,5
<b>Benjamin Octavie, Sauvignon Blanc</b> - Fresh and fruity Touraine, France	5,75	20	28,75
<b>Southbank, Sauvignon Blanc</b> - Juicy and full Marlborough, New Zealand			31
<b>Veiga Da Princesa, Albariño</b> - Fresh and juicy Rias Baixas, Spain			32
<b>J Lohr, Chardonnay</b> - Ripe with grating tones Monterey, California			39
<b>Domaine Dezat, Sancerre</b> - Rich, ripe and fruity Loire, France			40
<b>William Fevre, Chablis</b> - Smooth with minerals Bourgogne, France			42
<b>Domaine Larue, Chassagne Montrachet</b> - Full and soft sour Bourgogne, France			74
<b>Louis Jadot, Meursault</b> - Full, ripe and elegant Bourgogne, France			76

White wine

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## Red wine

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<b>Maravilla, Merlot</b> - Soft and smooth Valle Central, Chile	4	14	20
<b>Ramon Roqueta, Tempranillo</b> - Creamy and soft Catalunya, Spain	4,75	17	23,75
<b>Chimango, Malbec</b> - Full and strong Mendoza, Argentina	4,75	17	23,75
<b>Rosario, Cabernet Sauvignon</b> - Strong and fresh Maipo Valley, Chile			24
<b>Kiwi Cuvee, Pinot Noir</b> - Soft and spicy Loire, France	5	17,5	25
<b>Beauté du Sud, Cabernet Sauvignon, Syrah</b> - Creamy and fruity Languedoc, France			26
<b>Club Privado, Tempranillo</b> - Soft and fruity Rioja, Spain			28,75
<b>Barista, Pinotage</b> - Ripe and spicy Franschhoek, South Africa			29
<b>Marcus Clauß, Spätburgunder</b> - Soft and spicy Rheinhessen, Germany			30,5
<b>Cantine due Palme, Primitivo</b> - Soft and full di Manduria, Italy			31
<b>Porcupine Ridge, Shiraz</b> - Juicy and strong Boekenhoutskloof, South Africa			33
<b>Chateau Puy Rigaud, Merlot</b> - Full and heavy Montagne Saint-Emillion, France			36,5
<b>Gaja Promis, Merlot, Shiraz, Sangiovese</b> - Full, ripe and creamy Tuscany, Italy			58
<b>Amarone della Valpolicella</b> - Full and strong Luciano Arduini, Veneto, Italy			76

Red wine

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## Dinner

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<b>Poké bowl</b> with salmon tartar, sushi rice, edamame, seaweed and mango(G)	9,5
<b>Tuna tartar</b> with lime, sesame, wasabi and passion fruit(G)	12,5*
<b>Swordfish ceviche</b> with coconut, pomegranate, olive oil and chili	9,5
<b>Caprese salad</b> with buffalo mozzarella, tomato and basil(G)(L)(V)	9,5
<b>Tempeh salad</b> with haricots verts, sesame vinaigrette and peanut(G)(V)	9,5
<b>Carpaccio</b> with teriyaki, shallot, macadamia and red pepper(G)	9,5
<b>Bentobox</b> with chicken yakitori, tempura shrimp, salmon and swordfish tataki(G)	12,5*
<b>Thom kha kai:</b> Thai soup with coconut, chicken, shiitake and bok choy(G)(L)	9,5
<b>Tempura shrimps</b> with miso and a salad of radish, shallot and sugarsnaps(G)	9,5
<b>Lotus rolls</b> with softshell crab, sweet and sour cucumber and kimchi(G)(L)	12,5*
<b>Lemon risotto</b> with Parmesan, green peas, mizuna and walnut(L)(V)	9,5
<b>Thai red curry</b> with cashew, mushrooms, asparagus and coriander(V)	9,5
> <i>With black tiger prawns</i>	12,5*
<b>Rack of lamb</b> with Israeli couscous, green peas, mint and pistachio(G)(L)	12,5*
<b>Plaice</b> with razor clam, dashi beurre blanc and sea vegetables(G)(L)	12,5*
<b>Pancakes with confit of duck</b> , hoi sin, cucumber and leek(G)	9,5
<b>Japanese steak</b> with wasabi hollandaise, bok choy, bimi and crispy nori(L)	12,5*

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## Extra's

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<b>Sourdough bread</b> with tzatziki and roasted bell pepper dip(G)(L)(V)	4,75
<b>Fresh French fries</b> with mayonnaise or ketchup (V)	3,75
<b>Grilled vegetables</b> with olive oil and smoked salt (V)	4,75

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

**3 Course menu + Dessert 29,50**

**\*supplement 3,-**

**Dinner**

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## Dessert

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Cheese platter with apple-port reduction and nut bread(G)(L)(V)	11*
Pineapple bavarois with coconut and rum raisins icecream(G)(L)(V)	8
Mango red pepper-icecream with port basil tea and ginger snaps(G)(V)	8
Raspberry meringue cheesecake(G)(L)(V)	8

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## After-dinner drinks

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### Dessert wine

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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

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Taylor's White	3,5
Taylor's Ruby	3,75
Taylor's Port Late Bottle Vintage	4,75
Taylor's Tawny 10 years old	6,25
Port tasting	9

### Liqueur

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Disaronno Amaretto	4,5	Tia Maria	4,5
Baileys	4,5	Licor 43	4,5
Cointreau	4,5	Frangelico	4,5
Grand Marnier	4,5	Kahlua	4,5
Drambuie	4,5	Fiorito Limoncello	5,5
Dom Benedictine	4,5		

### Whiskey

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

### Cognac

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De Rothenac Cognac VS	5,25
Rémy Martin VSOP	6,00

## Dessert & After-dinner drinks