
Aperitif



Dekxels Aperitif

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

Champagne and Prosecco

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

Gin & Tonic

Tanqueray & Schweppes Tonic Lime	6,8
Loopuyt Dry Gin & Loopuyt Tonic Sereh	9,5
Hendricks Gin & Fever Tree Tonic Cucumber	10,5

Port

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

Aperitif

White wine



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

White wine

Red wine



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

Red wine

Dinner

Salmon sashimi with soy sauce, horseradish, rice crisp and yuzu(G)	9,5
Tuna tartar with lime, sesame, wasabi and mango(G)	12,5*
Roasted vegetables salad with goat cheese, cashew and brique(G)(L)(V)	9,5
Carpaccio with teriyaki, shallot, macadamia and red pepper(G)	9,5
Tempeh salad with haricots verts, sesame vinaigrette and peanut(G)(V)	9,5
Bentobox with chicken yakitory, tempura shrimp, salmon and miso soup(G)	12,5*
Thom kha kai with chicken dumpling, coconut, shiitake and bok choy(G)(L)	9,5
Tempura shrimps with miso and a salad of radish, shallot and sugarsnaps(G)	9,5
Crab on pork belly with chilli, yuzu and sweet and sour cucumber	12,5*
Scallops with coppa di Parma, truffle, colliflour and hazelnut(L)	12,5*
Spinach risotto with Parmesan, lemon and pecan(L)(V)	9,5
Thai red curry with cashew, mushrooms, asparagus and coriander(L)(V)	9,5
> <i>With black tiger prawns</i>	12,5*
2 Mini hamburgers with bacon, cheddar and red cabbage(G)(L)	9,5
Cod with lemongrass sauce, tomato, spinach and yellow rice	12,5*
Pancakes with confit of duck, hoi sin, cucumber and leek(G)	9,5
Beef with chimichurri, sweet potato and watercress	12,5*

Extra's

Sourdough bread with lime aioli and sun dried tomato dip (G)(L)(V)	4,75
Fresh French fries with mayonnaise or ketchup (V)	3,75
Grilled vegetables with olive oil and smoked salt (V)	4,75

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

3 Course menu + Dessert 29,50

***supplement 3,-**

Dinner

Dessert

Cheese platter with pear-port reduction and nut bread (G)(L)(V)	11*
Warm chocolate cake (10 min) with lemongrass icecream and raspberry (G)(L)(V)	8
Mango red pepper-icecream with port basil tea and ginger snaps (G)(V)	8
Lemon meringue cheesecake (G)(L)(V)	8

After-dinner drinks

Dessert wine

Enrique Mendoza De la Marina, Moscatel Alicante DO, Spain	5,5
Elysium, Black Muscat Californië, U.S.A.	5,5
Toro Albala, Don Pedro Xeminez Andalucía, Spai	6

Port

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	8

Liqueur

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

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

Cognac

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

Dessert & After-dinner drinks