
Aperitif



Dekxels Aperitif

Elderflower fizz St. Germain & Bruut Champagne & Ginger ale	9
Spicy Dark 'N Stormy Gosling's Rum, Ancho Reyes chile liqueur & Loopuyt gingerbeer	9

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	3,5
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	4,25	14,75	21,25
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 Monterey, California	7,75	27,25	39
Domaine Dezat, Sancerre - Rich, ripe and fruity Loire, France			40
William Fevre, Chablis - Smooth with minerals Bourgogne, France			42
Château De La Maltroye, Chassagne Montrachet - Full and soft sours Bourgogne, France			69
Domaine Henri & Gilles Buisson, Meursault - Full, ripe and elegant Bourgogne, France			70

White wine

Red wine



Maravilla, Merlot - Soft and smooth Valle Central, Chile	4,25	14,75	21,25
Ramon Roqueta, Tempranillo - Creamy and soft Catalunya, Spain	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
Kaiken Reserva, Malbec - Full and strong Mendoza, Argentina	5,5	19,25	27,5
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
Tedeschi, Amarone della Valpolicella - Full and strong Veneto, Italy			72

Red wine

Dinner

Salmon tataki with horseraddish, cucumber, sesame, soy and rice crisps(G)	9,75
Tuna tartar with lime, soy, wasabi, cress and mango(G)	13,25*
Indian salad with masala, eggplant, papadum, cashew and manchego(L)(V)	9,75
Papaya salad with tempeh, haricots verts, red pepper and macademia(G)(V)	9,75
Carpaccio with teriyaki, shallot, cashew and red pepper(G)	9,75
Crispy rice king crab , avocado, ponzu and mango(L)	13,25*
Bentobox with tom kha kai, chicken yakitory, tempura shrimp and salmon(G)	13,25*
Tempura vegetables with cucumber yoghurt, nori and sriracha(G)(L)(V)	9,75
Scallops with coppa di Parma, hazelnut, cauliflower and truffle(L)	13,25*
Lotus rolls with crispy squid, sweet and sour cucumber and peanuts(G)	9,75
Thai red curry with cashew, mushrooms, asparagus and coriander(L)(V)	9,75
> <i>With black tiger prawns</i>	13,25*
Brill with razor clam, beurre blanc, soy bean, fennel and capers(L)	13,25*
Mushroom risotto with truffle, walnut and Parmesan cheese(L)(V)	9,75
Pancakes with confit of duck , hoi sin, cucumber and leek(G)	9,75
Grilled lamb with satay sauce, kimchi, sesame and emping(G)	13,25*
Japanese steak with wasabi hollandaise, bok choy, bimi and crispy nori(G)(L)	13,25*

Extra's

Sourdough bread with Thai pesto and aioli(G)(L)(V)	4,75
Edamame : soy beans with sea salt and garlic(V)	3,75
Fresh French fries with mayonnaise or ketchup(V)	3,75
Japanese vegetables with sesame, garlic and oyster sauce(G)(V)	4,75

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

3 Course menu + Dessert 31,5

***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 lemongrass stracciatella icecream(G)(L)(V)	8
Mango red pepper-icecream with port basil tea and ginger snaps(G)(V)	8
Yuzu meringue cheesecake(G)(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	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

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
Dom Benedictine	4,5		

Whiskey

Glenkinchie	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 X0	14

Dessert & After-dinner drinks