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# Aperitif

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## Dekxels Aperitif

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<b>Sake Champagne Mojito</b> Sake, Champagne, Mint, Lime & Ginger	9,75
<b>Japanese Dark 'N Stormy</b> Nikka Whiskey, Ancho Reyes chile liqueur & Loopuyt gingerbeer	9,75

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## Champagne and Prosecco

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<b>La Tordera Jelma's Prosecco - Fresh and Fruity</b> Spumante	6	30
<b>Legras &amp; Haas Champagne - Elegant and soft</b> Tradition	11	65
<b>Bruut Champagne - Intense with red fruit</b> Rosé		70
<b>Bruut Champagne - Full and round</b> Platinum - Blanc de blancs		80
<b>Laurent-Perrier Grand Siècle Champagne - Power and well balanced</b> Prestige Cuvé		170

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## Gin & Tonic

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<b>Tanqueray &amp; Yuzu Tonic</b> Lime	8,5
<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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## Beer

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<b>Hertog Jan - Lager</b>	3
<b>Leffe blond - Blond beer</b>	4
<b>Asahi - Japanese Lager</b>	4
<b>Billy biscuit - Bock beer</b>	5,25
<b>Thai Thai - Tripel</b>	5,5

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## Port

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<b>Taylor's White</b>	3,5
<b>Taylor's Ruby</b>	3,75
<b>Taylor's Port LBV</b>	4,75
<b>Taylor's Tawny 10yrs</b>	6,25

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# Aperitif

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# White wine

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<b>Maravilla, Chardonnay</b> - Easy and fresh Maule Valley, Chile	4,5	15,75	22,5
<b>Puerta Adalia, Verdejo</b> - Fresh with citrus fruit Rueda, Spain	4,75	17	23,75
<b>Lindenhof, Chenin Blanc</b> - Juicy with a light body Western Cape, Paarl, South Africa			26,5
<b>La Cour des Dames, Viognier</b> - Smooth and mildy spicy Langedoc, France			27
<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	5,75	20,25	28,75
<b>Domaine du Fraisse, Sauvignon Blanc</b> - Ripe and fresh Touraine, France	6	21	30
<b>Veiga Da Princesa, Albariño</b> - Aromatic, fresh and juicy Rias Baixas, Spain			32
<b>Domaine Engel, Riesling</b> - Mineral, fresh and fruity Elzas, France			33
<b>The Grape Whisperer, Sauvignon Blanc</b> - Juicy and full Marlborough, New Zealand			34
<b>J Lohr, Chardonnay</b> - Ripe with grating tones Monterey, California	7,75	27,25	39
<b>Domaine Dezat, Sancerre</b> - Rich, ripe and fruity Loire, France			40
<b>Sylvain Langoureau, Saint-Aubin</b> - Powerfull, ripe and fresh Bourgogne, France			44
<b>Domaine Sebasti�n Dampt, Chablis 1er Cru</b> - Mineral, floral en ripe Bourgogne, France			50
<b>Gini, Soave 'La Frosca'</b> - Powerfull and refined Veneto, Italy			51
<b>R�mi Niero, Condrieu</b> - Complex en refined Rh�ne, France			64
<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	4,5	15,75	22,5
<b>Montemar, Tempranillo</b> - Creamy and soft Catalunya, Spain	5	17,5	25
<b>Kiwi Cuvee, Pinot Noir</b> - Soft, fruity and spicy Loire, France	5,25	18,25	26,25
<b>Beauté du Sud, Cabernet Sauvignon, Syrah</b> - Creamy and fruity Languedoc, France			26,5
<b>Kaiken Reserva, Malbec</b> - Full and strong Mendoza, Argentina	5,75	20,25	28,75
<b>Marcus Clauß, Spätburgunder</b> - Soft and spicy Rheinhessen, Germany			30,5
<b>Herdade de Sao Miguel, Colheita Seleccionada</b> - Ripe and spicy Alentejo, Portugal			31
<b>Tenuta d'Abruzzo, Montepulciano</b> - Strong and ripe Abruzzo, Italy	6,25	22	31,25
<b>Vivanco Rioja Crianza, Tempranillo</b> - Juicy and spicy Rioja, Spain			32,75
<b>Chateau Puy Rigaud, Merlot</b> - Strong and full bodied Montagne Saint-Emillion, France			36,5
<b>Jean-Paul Brun Terres Dorées Morgon, Gamay</b> - Fresh, balanced and fruity Beaujolais, France			42
<b>Clos Marguerite Marlborough Pinot Noir</b> - Elegant en complex Malborough, New Zealand			44
<b>Gaja Promis, Merlot, Shiraz, Sangiovese</b> - Full, ripe and creamy Toscane, Italy			58
<b>Clos du Caillou Châteauneuf-du-Pape</b> - Refined, spicy and persistent Rhône, France			65
<b>Tedeschi, Amarone della Valpolicella</b> - Full and strong Veneto, Italy			67

Red wine

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## Dinner

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<b>Blow torched salmon sashimi</b> with horseradish, daikon, soy and rice crisps(G)	10
<b>Tuna tartar</b> with yuzu, avocado, soy, wasabi, sesame and mango(G)	13,5*
<b>Sea bream ceviche</b> with perupas, tangerine, coriander and aji amarillo	10
<b>Beef tataki</b> with chili, garlic, chives, peanuts and ponzu(G)	13,5*
<b>Indian salad</b> with masala, eggplant, papadum, cashew and manchego(L)(V)	10
<b>Bentobox</b> with ramen noodles, chicken yakitori, tempura shrimp and salmon(G)	13,5*
<b>Sweet potato soup</b> with carrot, coconut, pumpkin and beech mushroom(G)(L)(V)	10
<b>Pumpkin Samosas</b> with harissa, raita, apricot and pumpkin seeds(G)(L)(V)	10
<b>Scallops</b> with pork belly, jerusalem artichoke, black garlic and hazelnut(G)(L)	13,5*
<b>Lotus rolls</b> with softshell crab, cucumber, little gem and peanuts(G)	10
<b>Thai red curry</b> with cashew, mushrooms, jasmine rice and Thai basil(L)(V)	10
> <i>With black tiger prawns</i>	13,5*
<b>Cod</b> with miso, spinach, sesame, sake, tobiko and enoki(G)	13,5*
<b>Mushroom risotto</b> with truffle, walnut and Parmesan cheese(L)(V)	10
<b>Pancakes with confit of duck</b> , hoi sin, cucumber and leek(G)	10
<b>Veal stew and sweetbread</b> with parsnip, hazelnut and jus de veau(G)(L)	13,5*
<b>Beef tacos</b> with guacamole, black beans, coriander and red cabbage(G)(L)	13,5*

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## Extra's

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<b>Dekxels oyster</b> with gari, soy and lime(G)	3
<b>Sourdough bread</b> with Thai pesto and aioli(G)(L)(V)	4,75
<b>Edamame</b> : soy beans with smoked almonds, chili and garlic(V)	4,25
<b>Fresh French fries</b> with parsley and mayonnaise or ketchup(V)	4,75
<b>Japanese vegetables</b> with oyster sauce and sesame(G)(V)	4,75

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

**3 Course menu + Dessert 32,5**  
**\*supplement per dish 3,5**

**Dinner**

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## Dessert

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Cheese platter with apple-port reduction and nut bread(G) (L) (V)	11,5*
Warm chocolate cake (10 min) with tangerine icecream(G) (L) (V)	8
Mango red pepper-icecream with port basil tea and ginger snaps(G) (V)	8
Pear meringue cheesecake with white chocolate and caramel cookies(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
Dom Benedictine	4,5		

### Whiskey

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Glenkinchie	7,5
Nikka	7
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
Rémy Martin XO	14

## Dessert & After-dinner drinks