

OYSTERS

Per piece. Served with red wine vinegar, ponzu dressing and lemon.

OESTERIJ SPECIÀL NO. 3 | 4

IRISH MÓR SPECIÀL NO. 3 | 5

GILLARDEAU SPECIÀL NO. 3 | 6

CHARCUTERIE

JAMÓN IBÉRICO | 15

Pata negra - aged 24 months

MENAPII | 14

Ancient Belgian pork - brined - dry aged

ENIGMA | 15

Picanha - pimenton - smoked

DOLCE ZERO | 16

Entrecôte - dry aged - coffee and caramel

CHARCUTERIE PLATTER | 22

Served with crostini, dip and olives

APPETIZERS

BREAD | 7 🌿

Warm - smoked butter - olive oil

CORN RIBS | 8 🌿

Sriracha mayonnaise - parmesan

PORKBELLY | 14

Crispy - sesame - umami glaze

GYOZA | 16

Japanese dumpling - chicken

CHICKEN CASHEW BITES | 16

Sesame seasoning - scallions

SPICY GAMBA TEMPURA | 17

Black Tiger shrimp - gluten free

CAVIAR

*Served with homemade chips,
sour cream and tuna tartare.*

30 GR. PLATINUM CAVIAR | 65

30 GR. OSIETRA CAVIAR | 90

30 GR. BELUGA CAVIAR | 160

STARTERS

CARPACCIO | 17

*Truffle mayonnaise - pine nuts - salad -
cucumber - Parmesan cheese*

'STONE AXE' WAGYU CARPACCIO | 26

Olive oil - chives - fried capers

PULLED LAMB TACO'S | 18

*Softshell taco's - slow-cooked lamb -
tzatziki - pico de gallo*

BEEF TONNATO | 18

*New York style pastrami - tuna sauce -
capers - green herb oil*

STEAK TARTARE 'MRIJ' | 18

*Fresh truffle - olive oil -
egg yolk - chives*

SALMON 'ASIAN STYLE' | 18

*Tartare - avocado - ginger -
ponzu - crispy rice paper*

KING SCALLOPS | 19

Leeks - parmesan - citrus vinaigrette

BLACK TIGER PRAWNS | 18

Romesco - almonds - garlic

GRILLED CAMEBERT | 17 

Crostini - rosemary- thyme - walnuts

SUSHI ROLLS

SPECIALS

DON'T BE SHELLFISH | 29

*Black Tiger shrimp - avocado -
crab topping - mango - tobiko*

SEXY LOBSTER | 32

*Half lobster - cucumber -
avocado topping - salmon caviar*

CLASSICS

FLAMED WAGYU | 28

*Asparagus - cucumber - avocado -
flamed A-grade Wagyu topping*

SPICY TUNA | 22

*Avocado - cucumber - tamago -
Akami tuna topping - spicy mayo*

EBI TEMPURA | 23

*Crispy tempura shrimp - cucumber -
avocado topping - tobiko*

ABURI SALMON | 22

*Salmon - avocado - unagi sauce -
flamed salmon topping - red pepper*

HEALTHY VEGGIE | 19

*Tamago - cucumber - asparagus -
avocado topping - crispy tempura*

SASHIMI

Per 6 pieces.

SALMON | 17

TUNA | 19

MIX | 18

*Do you have an allergy or dietary
requirement? Please inform us.*

STEAKS

*Our meat is a slow-food product.
It takes time to age and to grill, so
take your time to enjoy it.*

SIMMENTALER

Austria

TENDERLOIN | 34

220 grams

NY STRIP STEAK | 38

300 grams - dry aged

CÔTE À L'OS | 95

1000 grams - dry aged

BLACK ANGUS

Creekstone, USA

NY STRIP STEAK | 43

300 grams - dry aged

RIB-EYE | 48

300 grams - dry aged

PRIME RIB | 119

1000 grams - dry aged

RUBIA GALLEGA

Dual-purpose cow, Spain

CÔTE À L'OS | 159

1100 grams - dry aged

AUSSIE WAGYU

Stone Axe, Australia

TENDERLOIN | 40

Price per 100 grams

*Our steaks are served without a vegetable garnish.
We advise you to order multiple side dishes
to share with your table.*

SEAFOOD

NORTH SEA SOLE | 46

Tartar sauce - lemon

GRILLED LOBSTER | 48

600 grams - lobster butter glaze

THAI MUSSELS | 27

Bok choy - bean sprouts - coconut

SEABASS | 29

Antiboise - cherry tomato

TURBOT | 32

*Beurre blanc - fennel salad -
spinach - citrus vinaigrette*

SIDE DISHES

ROMAINE LETTUCE | 6 🌿

Pomegranate - yogurt - avocado

BABY CARROTS | 7 🌿

Romesco - almonds - garlic

CAULIFLOWER | 8 🌿

Smoked chimichurri - hazelnuts

LEEK GRATIN | 7 🌿

Bechamel - parmesan - mix of nuts

GRILLED CABBAGE | 6 🌿

Yogurt dressing - macadamia nuts

FRESH FRIES | 7 🌿

With mayonnaise or truffle & parmesan

SAUCES | 3

Chimichurri, truffle, portwine or pepper sauce

*Our side dishes are also available as a
vegetarian main course. Please ask your
waiter for the possibilities.*

DESSERTS

24K GOLD BAR | 19 p.p.

*Dessert for 2 persons - pecans -
caramel - chocolate mousse*

DAME BLANCHE | 10

Vanilla - dark chocolate - whipped cream

MAGNUM 'JAXX' | 12

Selection of 2 homemade Magnums

TACO'S | 11

Millefeuille - crème suisse - forest fruits

APPLE GYOZA | 12

Vanilla - caramel - Granny Smith

GLASS / LITER SCROPPINO | 9 / 31

Lemon ice-cream - limoncello - prosecco

SELECTION FROMAGE | 15

*Zuivelhoeve - 4 cheeses - grapes -
apple syrup - nut bread*

LUNCH

UNTILL 16:00 UUR

BEEF KEBAB | 19

Hummus - yogurt - Turkish bread

EGGS BENEDICT | 17

*Brioche - avocado - poached egg -
bacon - Hollandaise sauce*

WRAP CRISPY CHICKEN | 18

Bacon - lettuce - cheddar - 'Jaxx sauce'

GAMBA SALAD | 22

*Rock Shrimp in tempura - baby spinach -
parmesan - poached egg*

FOCCACIA BEEF TONNATO | 19

New York style pastrami - tuna sauce