

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

MANGALICA | 16

Ancient Hungarian pork - 24 months

ENIGMA | 15

Picanha - pimenton - smoked

SECRETO 07 | 16

Rib-eye - 7 herbs and spices - dry aged

CHARCUTERIE PLATTER | 24

Served with crostini, dip and olives

APPETIZERS

BREAD | 7 🌿

Herb 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

HOUSE OF CAVIAR

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

10 GR. PERLE IMPERIAL | 40

30 GR. PERLE IMPERIAL | 80

50 GR. PERLE IMPERIAL | 125

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

Celery - green apple - Hollandaise

BLACK TIGER PRAWNS | 18

Romesco - almonds - garlic

SMOKED BURRATA | 17 

Tomato - basil - black garlic

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 | 109
1000 grams - dry aged

ABERDEEN ANGUS

Highlands, Scotland

NY STRIP STEAK | 46
300 gram - dry aged

RIB-EYE | 48
300 gram - dry aged

CÔTE À L'OS | 119
1000 gram - dry aged

RUBIA GALLEGA

Galicia, Spain

CÔTE À L'OS | 159
900 grams - dry aged

AUSSIE WAGYU

Stone Axe, Australia

TENDERLOIN | 42
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

MUSSELS À LA PROVENÇALE | 27

Tomato - garlic - thyme - sour cream

COD FILLET | 29

Kimchi - miso - Japanese broth

TUNA STEAK | 34

*Grilled - antioise - bell pepper -
garlic - lemon*

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

GREEN ASPARAGUS | 9 🌿

Herb oil - macadamia nuts - Hollandaise

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

4 cheeses - grapes - apple syrup - toast

LUNCH

UNTILL 16:00 UUR

PASTRAMI SANDWICH | 17

Focaccia - double cheese - aragula - jalapeño

FLUFFY OMELET | 16 🥄

Toast - tomato salad - feta - spicy dressing

WRAP CRISPY CHICKEN | 18

Bacon - lettuce - cheddar - 'Jaxx sauce'

GAMBA SALAD | 22

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

CAESAR SALADE | 18

*Chicken thighs - romaine lettuce - egg -
croutons - Parmesan cheese*