

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 | 17

Ancient Hungarian pork - 24 months

SECRETO 07 | 17

Rib-eye - 7 herbs and spices - dry aged

ENIGMA | 16

Picanha - pimenton - smoked

CHARCUTERIE PLATTER | 26

Served with crostini, dip and olives

APPETIZERS

BREAD | 7 

Herb butter - olive oil

CROQUETAS | 16

Mangalica ham - basil

PORKBELLY | 14

Crispy - sesame - umami glaze

GYOZA | 16

Japanese dumpling - chicken

CHICKEN CASHEW BITES | 16

Sesame seasoning - scallions

TOAST SMOKED EEL | 16

Brioche - sour cream - caviar

SPICY GAMBA TEMPURA | 18

Black Tiger shrimp - avocado smash

HOUSE OF CAVIAR

*Served with smoked salmon,
blini's and sour cream.*

10 GR. PERLE IMPERIAL | 50

30 GR. PERLE IMPERIAL | 90

50 GR. PERLE IMPERIAL | 125

STARTERS

CARPACCIO | 18

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

SPRINGROLL | 20

*Quail leg - quail springroll -
sauce of poultry*

OSSENSTAART GYOZA | 21

*Homemade - crispy chili oil -
ponzu vinaigrette - spring onion*

STEAK TARTARE 'MRIJ' | 23

*Olive oil - shallots - capers - caviar -
bone marrow - egg yolk cream*

TUNA TACO'S | 16

*Crispy tacoshell - avocado -
tuna tartare - 2 pieces*

KING SCALLOPS | 21

*Fresh truffle - Jerusalem artichoke -
leek - hazelnuts*

BLACK TIGER PRAWNS | 19

Tom Kha Kai sauce - coriander

SMOKED BURRATA | 18

*Tomato - basil emulsion - pesto oil -
black garlic - balsamic vinegar*

SUSHI ROLLS

SPECIALS

UNAGI TORCH | 29

*Salmon - cucumber - avocado -
furikake - flamed eel topping*

SEXY LOBSTER | 34

*Half lobster - cucumber -
avocado topping - crayfish*

CLASSICS

FLAMED WAGYU | 28

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

EBI SALMON TORCH | 26

*Crispy tempura shrimp - avocado -
unagi sauce - flamed salmon topping*

SPICY TUNA | 23

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

EBI TEMPURA | 24

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

AVOCADO SALMON | 22

*Salmon - cucumber - sesame -
avocado topping - ikura*

SASHIMI

Per 6 pieces.

SALMON | 18

TUNA | 20

MIX | 19

*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

Alps, Austria

TENDERLOIN | 38

220 grams

NY STRIP STEAK | 38

300 grams - dry aged

TOMAHAWK STEAK | 119

1000 grams - dry aged

ABERDEEN ANGUS

Highlands, Scotland

NY STRIP STEAK | 46

300 grams - dry aged

RIB-EYE | 48

300 grams - dry aged

BLACK ANGUS

Creekstone Farms, USA

PORTERHOUSE STEAK | 159

1000 grams

AUSSIE WAGYU

Stone Axe, Australia

TENDERLOIN | 44

Price per 100 grams

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

SEAFOOD

NORTH SEA SOLE | 49

Tartar sauce - lemon

SALMON FILLET | 29

Orange confiture - potato foam

HALIBUT | 34

*Must try! - poached - lentils -
jus of oxtail*

SEABASS | 32

Vadouvan - saffron - fennel salad

LOBSTER LINGUINE | 34

*1/2 lobster - grilled - aglio e olio
Option: whole lobster +26*

SIDE DISHES

ROMAINE LETTUCE | 8 🌿

Pomegranate - yogurt - avocado

CAULIFLOWER | 11 🌿

Vadouvan - chimichurri - hazelnut

LINGUINE AL TARTUFO | 18 🌿

Fresh truffle - truffle butter

LEEK GRATIN | 10 🌿

Bechamel - parmesan - mixed nuts

BIMI 'ASIAN' | 12 🌿

Sesame - crispy onion - soy foam

FRESH FRIES | 7 🌿

With mayonnaise or truffle & parmesan

SAUCES | 3

Chimichurri, pepper, truffle or portwine sauce

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

DESSERTS

DAME BLANCHE | 12

Vanilla - dark chocolate - whipped cream

MAGNUMS 'JAXX' | 12

Selection of 2 homemade Magnum's

PIÑA COLADA | 14

*Pineapple - coconut - kumquat -
amaretto - meringue*

CHEESECAKE 2.0 | 14

Raspberry - mix yourself

GLASS / LITER SCROPPINO | 9 / 31

Lemon ice-cream - limoncello - prosecco

SELECTION FROMAGE | 16

4 cheeses - confiture pairing

LUNCH

UNTILL 16:00 HRS

BRIOCHE SALMON 'ASIAN STYLE' | 17

*Smoked salmon - crispy onion -
curry and egg salad - soy foam*

GREY SHRIMP CROQUETTES | 16

Cocktail sauce - parsley - brioche

FLUFFY OMELET | 16 🍴

*Toast - tomato salade - feta -
shallots - spicy dressing*

WRAP CRISPY CHICKEN | 18

Bacon - lettuce - cheddar - 'Jaxx sauce'

CAESAR SALAD | 18

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

CARPACCIO SALAD | 19

*Truffle mayonnaise - pine nuts -
lettuce - Parmesan cheese*

KIDS STARTERS

MAKI SALMON | 14

Small sushi roll - 8 pieces - soy sauce

MAKI AVOCADO | 14 🥑

Small sushi roll - 8 pieces - soy sauce

MAKI CUCUMBER | 14 🥑

Small sushi roll - 8 pieces - soy sauce

KIDS CARPACCIO | 14

*Truffle mayonnaise - pine nuts -
lettuce - Parmesan cheese*

KIDS MAIN COURSE

TENDERLOIN TIPS | 18

Fries - salad - apple sauce

FRIKANDEL | 15

Fries - salad - apple sauce

CHICKEN NUGGETS | 15

Fries - salad - apple sauce

MINI BEEF CROQUETTES | 15

Fries - salad - apple sauce

KIDS DESSERT

KIDS DAME BLANCHE | 8

*Vanilla ice-cream - whipped cream -
warm chocolate sauce*

KIDS ICE CUP | 7

*You can take the
cup home :)*