

.. Oesters ..

ZOMEROESTERS No3

Oesters / sjalotten / citroen
2,95 A PIECE

Oesters / St Germain / lychee
3,50 A PIECE

Oesters / soja gember / bosui / chili peper
3,50 A PIECE

CHAMPAGNE

VEUVE CLICQUOT

BRUT

12,- / 70

COCKTAILS

OLD FASHIONED

{ FROM THE BARREL }.

Highland Park 12yo / Angostura bitters / sugar
13,-

ESPRESSO MARTINI

Bols vodka / Galliano Ristretto / espresso / cinnamon
12,50

PORNSTAR MARTINI

Bols vodka / vanilla / passion fruit
12,50

ALICE IN WONDERLAND

*Bols vodka / strawberry & passionfruit / lime /
mint / Thomas Henry mango*
12,50

MONKEY FACE

*Monkey Shoulder Blended Malt / Bénédictine /
Thomas Henry ginger beer / lime / orange*
12,50

GINGER SLING

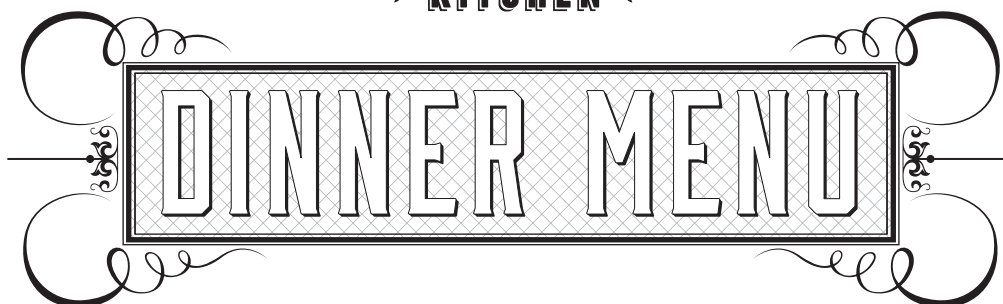
*Bols vodka / cranberry juice / passion fruit / lime /
Peychaud's bitters / Thomas Henry ginger beer*
12,50

HETE MARGREET

*Sauza Hornitos Reposado tequila /
Chilli-infused Cointreau / lime*
12,50

L I O N N O I R

→ KITCHEN ←



VOOR

SCHOTSE ZALM/ SOJA/ KNOFLOOK/ AVOCADO/ RICOTTA

Scottish salmon/ soy/ garlic/ avocado/ ricotta

15,-

PARELHOEN/ TANDOORI/ COURGETTE/ BURRATA/ RODE UI/ MUNT

Guinea fowl/ tandoori/ courgette/ burrata/ red onion/ mint

15,-

SUPPLEMENT:

duckliver €4,50

GEITENKAAS/ VIJG/ NOTEN/ PEDRO XIMÈNEZ/ BIET

Goat cheese/ fig/ nuts/ Pedro Ximénez/ beetroot

14,50

TUSSEN

COQUILLE/ OCTOPUS/ JAPANS BROODKRUIM/ BLOEMKOOL/ GREMOLATA

Scallop/ octopus/ Japanese breadcrumb/ cauliflower/ gremolata

16,50

KALFSWANG/ ZWEZERIK/ BLOEMKOOL/ GREMOLATA

Veal cheek/ sweetbread/ cauliflower/ gremolata

16,50

BLOEMKOOL/ PARMEZAAN/ TRUFFEL/ HAZELNOTEN

Cauliflower/ parmesan/ truffle/ hazelnuts

16,-

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ONS EVEN WETEN
IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

H O O F D

SCHOL/ PARELCOUSCOUS/ MOSSELEN/ GROENE ASPERGE/ SAUCE VIERGE

Plaice/ pearl couscous/ mussels/ green asparagus/ sauce vierge

24,50

BLACK ANGUS STEAK/ BOSPADDESTOELLEN/ SPITSKOOL/ RISOTTO/
TRUFFEL/ RODE WIJNSAUS

Black Angus steak/ forest mushrooms/ oxheart cabbage/ risotto/ truffle/ red wine sauce

25,-

SUPPLEMENT:

duckliver €4,50

AUBERGINE/ OPPERDOEZE AARDAPPEL/ RICOTTA/ PAPADUM/
BABY BROCCOLI/ MISO/ SESAM/ MADAME JEANETTE

Aubergine/ Opperdoeze potato/ ricotta/ papadum/ baby broccoli/ miso/ sesame/ Madame Jeanette

24,50

D E S S E R T

YUZU TARTELETTE/ AARDBEI/ MERENGUE/ PISTACHE IJS

Yuzu tartelette/ strawberry/ merengue/ pistachio ice cream

10,-

PURE CHOCOLADE/ MOUSSE/ SORBET/ BRAMEN/ STROOPWAFEL

Pure chocolate / mousse/ sorbet/ black berrie/ Dutch stroop waffle

10,-

KAAS/ 5 SOORTEN/ BOURGONDISCH LIFESTYLE/ VIJGENBROOD

Cheese/ 5 kinds/ Bourgondisch lifestyle/ fig bread

12,50

Port

RUBY

**Taylor's Select Ruby Port,
Douro, Portugal**

Stylish and fruity on the nose.

Full-bodied with tones of ripe, dark fruit.

A long-lasting aftertaste and pleasant sweetness

6,-

VINTAGE

**Taylor's Late-Bottled Vintage Port,
Douro, Portugal**

*Decadent, tangy blackberry flavours with
hints of raisin and fig. Soft damson and
liquorice aromas*

6.50

10 YEARS OLD

**Taylor's 10-Year-Old Tawny Port,
Douro, Portugal**

*Aged for 10 years in oak casks. Elegant and smooth,
combining delicate wood notes with rich mellow fruit*

7.50

VIN DE D E S S E R T

PEDRO XIMENEZ

Alvear, Montilla-Moriles, Spain

*Full-bodied, intense and concentrated with notes of plum
and chocolate.*

6.50

MONASTRELL

Casa de la Ermita, Jumilla, Spain

*Full-bodied and concentrated with ripe fruit,
chocolate and a fresh, sweet finish.*

6.50

LIONS

DE SUDUIRAUT

Cellier de la Dona, Bordeaux, France

*Beautifully full and sweet wine, amber in colour and
complex in aroma with apricot,
pineapple and light oak.*

7.50