

.. 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

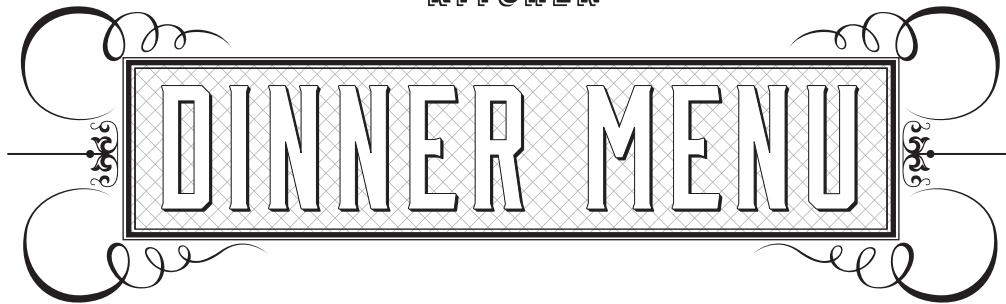
*Bols vodka / cranberry juice / passion fruit / lime /
Peychaud's bitters / Thomas Henry ginger beer*
12,50

HETE MARGREET

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

L I O N N O I R

→ KITCHEN ←



VOOR

YELLOWFIN TONIJN/ ROMESCO/ MINI PAPRIKA/
GEROOKTE AMANDELEN/ SOJA BONEN

Yellow fin tuna/ romesco/ baby bell pepper/ smoked almonds/ soy beans
15,50

RUNDERPASTRAMI/ TOMATENSALADE/ AVOCADO/ JALAPEÑO/ GREMOLATA

Beef pastrami/ tomato salad/ avocado/ jalapeño/ gremolata
15,-

BURRATA/ RODE BIET/ COURGETTE/ PISTACHE/ CROUTONS

Burrata/ beetroot/ courgette/ pistachio/ croutons
14,50

TUSSEN

COQUILLE/ GEROOKTE PALING/ RISOTTO/ CITROEN

Scallop/ smoked eel/ risotto/ lemon
16,50

EENDENLEVER/ RISOTTO/ HAZELNOTEN/ RODE UI

Duckliver/ risotto/ hazelnuts/ red onion
16,50

TRUFFEL/ RISOTTO/ PARMEZAAN/ HAZELNOTEN/ RUCOLA

Truffle/ risotto/ parmesan/ hazelnuts/ rocket salad
16,-

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

H O O F D

EENDENBORST/ POLENTA/ VIJG/ BALSAMICO/ SPRUITEN/ EENDENJUS

Duck breast/ polenta/ fig/ balsamic/ Brussels sprouts/ duck sauce
25,50

HEILBOT/ KIKKERERWTEN/ CHANTENAY WORTEL/
MOSSELEN/ GROENE CURRY

Halibut/ chickpeas/ chantenay carrot/ mussels/ green curry
25,50

GYOZA/ KASTANJE/ BOSPADDESTOELLEN/ SPITSKOOL/ GREMOLATA

Gyoza/ chestnuts/ forest mushrooms/ oxheart cabbage/ gremolata
24,50

D E S S E R T

APPEL CRUMBLE/ ROZIJNEN/ VANILLE IJS/ COGNAC

Apple crumble/ raisins/ vanilla ice cream/ cognac
10,-

PURE CHOCOLADE BROWNIE/ WITTE CHOCOLADEMOUSSE/
CRANBERRIES/ MACADAMIA TUILLE

Dark chocolate brownie/ white chocolate mousse/ cranberry's/ macadamia tulle
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