

.. 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

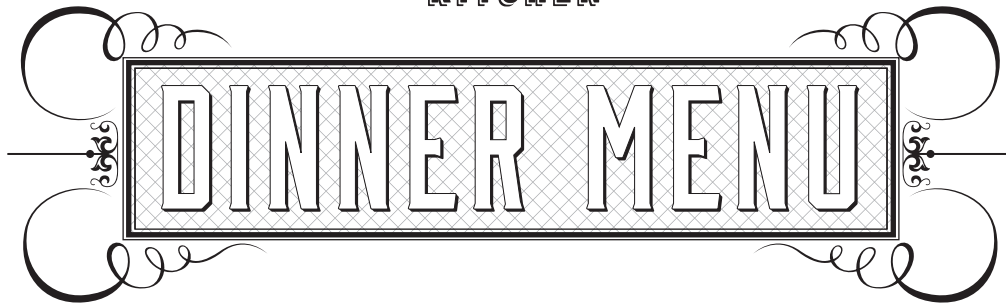
*Bols vodka / cranberry juice / passion fruit / lime /
Peychaud's bitters / Thomas Henry ginger beer*
12,50

HETE MARGREET

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

L I O N N O I R

→ KITCHEN ←



VOOR

POULPO/ PIPERADE/ ASPERGES/ KIKKERERWTEN/ PEPPERONCINI/ TOMAAT

Poulpo/ piperade/ asparagus/ chickpeas/ peperoncini/ tomato

15,-

GEROOKTE EENDENBORST/ BURRATA/ WITLOF/ PECANNOTEN/
SINAASAPPEL/ HONING

Smoked duck breast/ burrata/ chicory/ pecan/ orange/ honey

15,-

SUPPLEMENT:

duckliver / Sweetbread €4,50

VIJGEN/ DADELS/ GEITENKAAS/ BLEU DE REGALIS/ BRIOCHE

Figs/ dates/ goat cheese/ blue de regalis/ brioche

14,50

TUSSEN

COQUILLE/ POMPOEN/ CHANTENAY CARROT/ HAZELNOTEN/ SALIE

Scallop/ pumpkin/ chantenay carrot/ hazelnut/ sage

16,50

KALFSSUCADE/ POMPOEN/ RISOTTO/ CHANTENAY WORTEL/ SALIE

Braised veal/ pumpkin/ risotto/ chantenay carrot/ sage

16,-

SUPPLEMENT:

duckliver / Sweetbread €4,50

BURRATA/ POMPOEN/ RISOTTO/ TRUFFEL/ CHANTENAY/ GRANAATAPPEL

Burrata l/ pumpkin/ risotto/ truffle/ chantenay/ pomegranate

15,50

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

HOOFD

ZEEBAARS/ SARDIJNSE PASTA/ ZEEVRUCHTEN/ SPRUITEN/
SAFFRAAN/ BEURRE BLANC

Seabass/ Sardinian pasta/ seafood/ Brussel sprouts/ saffron/ beurre blanc
25,50

‘WILD SPECIAL’/ SCHORSENEREN/ BOSPADDESTOELEN/ SAVOIE KOOL/
WILDJUS/ ZWARTE BESSEN

‘Game special’/ black salsify/ forest mushroom/ Savoy cabbage/ game sauce/ black currant
25,50

SUPPLEMENT:

duckliver / Sweetbread €4,50

WONTON/ RICOTTA/ AUBERGINE/ KNOFLOOK/ KASTANJE/
ROMANESCO/ LAVAS/ NOTEN

Wonton/ ricotta/ aubergine/ garlic/ chestnut/ romanesco/ lovage/ nuts
24,50

DESSERT

STOOFPEER/ SPECULAAS/ SUIKERBROOD/ VANILLE-IJS

Braised pear/ spices/ sugar loaf/ vanilla ice
10,-

WITTE CHOCOLADEMOUSSE/ BANAAN/ KARAMEL NOTENIJS/
PURE CHOCOLADE MADELEINE

White chocolate mousse/ banana/ caramel nut ice cream/ pure chocolate Madeleine
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*
6.⁵⁰

VINTAGE

Taylor’s Late-Bottled Vintage Port,
Douro, Portugal

*Decadent, tangy blackberry flavours with
hints of raisin and fig. Soft damson and
liquorice aromas*
8.⁵⁰

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*
10.⁵⁰

VIN DE DESSERT

PEDRO XIMÉNEZ

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