



Restaurant Menu

SMALL PLATES

Croquetas Iberico ham or shitake mushroom (G,E,D,SD)	10
Blistered Padron peppers Maldon salt flakes	12
Watermelon Gazpacho Cucumber, peppers, toast and mint (G,SD)	14
Octopus Bruschetta Celery, Carrot, Olive oil (C,G,MO)	12
Seabass ceviche Avocado cream, coriander, chili, lime (C,CR,F,MO,SD)	16
Boquerones Marinated anchovies, espelette pepper, toasted bread and grated tomato (G,F,SD)	12
Portobello mushroom Mozzarella, blue cheese, garlic extra virgin olive oil (D,SD,G)	12
Angus beef carpaccio Parmesan, rucola & crispy capers (E,D)	16
Dutch cheeses and cold cuts Grated tomato & toasted bread (G,D)	20

JOSPER GRILL

Atlantic octopus Buttery potato purée, sautéed mushroom, criolla sauce (D)	28
Butterflied Dorade Fennel, padron peppers, piquillo pepper, garlic (D)	27
Black Angus beef tenderloin 200gr Buttery potato purée, sautéed mushrooms, demi glace & shallot (D,E,G,C,SOY)	36
Tomahawk 800gr (min 2 pax) Thick cut fries, green salad, bernesa sauce, demi glace & shallot (D,E,G,C,SOY)	39 pp

SIDE DISHES

Garden salad	8
Thick-cut fries	10
Sautéed mushrooms (D)	10
Buttery potato purée (D)	10

MAINS

Gnocchi Tomato sauce, burrata emulsion, black olive powder and basil (G,D,SD)	23
Tortelloni spinach & ricotta Zucchini cream, dry tomato, parmesan flakes (E,G,D,MU,N,SOY,F,C,CR)	24
Zeeland mussels White wine, herbs, lemon & French fries (C,CR,E,F,D,MO,MU,SOY,SD)	23
Grilled Corvina fillet Spinach, leek, beurre blanc (F,D,SD)	29
Eggplant parmigiana Parmesan, tomato sauce & basil (D)	24

SALADS

Green bowl Spinach, avocado, grilled broccolini, green asparagus, walnuts, goat cheese (D,MU,N)	16
Heirloom tomato and D.O.C. Burrata Basil, extra virgin oil & raspberry balsamic (D,N,SOY,SD)	19
Fennel Salad Pickles onion, fresh orange, walnut, vanilla dressing (D,MU,N)	16

DESSERTS

Crème brûlée Caramelized orange (E,D)	10
Manchego cheesecake Cookie crumble, fresh berries & berry compote (G,E,D,N)	10
Valrhona chocolate mousse Passionfruit, speculaas crumble & caramel sauce (G,E,D,N)	10
Traditional Dutch appeltaart Whipped cream (G,E,D,N)	9
Fresh fruit platter Seasonal sliced fruits	8
Homemade ice cream & sorbet Raspberry, vanilla, chocolate, passion fruit, mango & mandarina (G,E,D,N,SOY,SD)	3

All prices are in € and inclusive of VAT
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