

APPETIZERS

- Bread -

Desembrood <i>Sourdough</i>	Roomboter met Gepofte Knoflook en Tomaat, Tapenade <i>Butter with Roasted Garlic and Tomato, Tapenade</i>	7
Tzatziki	Geserveerd met Pitabrood..... <i>Served with Pita Bread</i>	8.5

- Charcuterie -

Chorizo Noir de Bigorre	80g, Chorizo van het Gasconne Varken..... <i>80g, Chorizo from Gasconne Porc</i>	9.5
Bresaola	80g, Gekruid met Peperkorrels en Laurier, 180 dagen Rijping.. <i>80g, Seasoned with Peppercorns and Bay Leaves, Aged for 180 Days</i>	18.5
Iberico Bellota	80g, Rijping van 42 maanden..... <i>80g, Aged for 42 months</i>	22.5
Cecina de Wagyu	50g, Wagyu Rump, Gerookt, Rijping van 18 maanden <i>50g, Smoked, Aged for 18 months</i>	19.5
Plateau <i>Platter</i>	Selectie van onze Charcuterie: Bellota, Chorizo, Bresaola..... <i>Selection of our Charcuterie: Bellota, Chorizo, Bresaola</i>	20.5

- Oysters - Irish Mór

Asian	Limoen, Soja, Gember <i>Lime, Soy, Ginger</i>	5.5
Persillade	Limoen, Peterselie, Knoflook, Sjalot..... <i>Lime, Parsley, Garlic, Shallot</i>	5.5
Plateau <i>Platter</i>	6 Oesters met beide dressings..... <i>6 Oysters with both dressings</i>	30

Als u dieetwensen of allergieën heeft, laat dit ons dan weten.
If you have any dietary requirements or allergies, please notify us.

STARTERS

Steak Tartaar	Karnemelk Vinaigrette, Gepekeld Eidooyer..... <i>Buttermilk Vinaigrette, Pickled Egg Yolk</i>	16.5
Carpaccio	Gerookte Knoflook, Sjalotten Marmelade, Boeren Brokkel <i>Smoked Garlic, Shallot Marmalade, Old Farmers Cheese</i> Supplement Foie Gras +9.5	15.5
Carpaccio	Aubergine Crème, Feta, Tomatensalsa, Focaccia..... <i>Eggplant Cream, Feta, Tomato Salsa, Focaccia</i>	15.5
Beef Tataki	Gepofte Wilde Rijst, Uien Ponzu, Gerookt <i>Puffed Wild Rice, Onion Ponzu, Smoked</i>	16.5
Empanadas	Twee Rundvleespasteitjes, Chimichurri <i>Two Beef Pastry, Chimichurri</i>	10.5
Ravioli	Ossenstaart, Prei, Cantharel, Lavas, Belper Knolle <i>Oxtail, Leek, Chanterelle, Lovage, Belper Knolle</i>	16.5
Lam Lamb	Aardpeer, Meloes-Ui, Rode Biet, Amandel <i>Jerusalem Artichoke, Meloes-Onion, Red Beet, Almond</i>	15.5
Terrine	Foie de Canard, Melkbrood, Pedro Ximénez-Cashew, Peer <i>Duck Foie Gras, Milk Bread, Pedro Ximénez-Cashew, Pear</i>	19.5
Zeebaars Sea Bass	Crudo, Bouillon, Jalapeño, Limoen, Pico de Gallo..... <i>Crudo, Broth, Jalapeño, Lime, Pico de Gallo</i>	16.5
Burrata V	Bereidingen van Tomaat, Pistache <i>Preparations of Tomato, Pistachio</i>	13.5
Pulpo	Zuurkool, Pompoen, Riesling Beurre Blanc, Balsamico..... <i>Sauerkraut, Pumpkin, Riesling Beurre Blanc, Balsamic</i>	16.5

OUR GREAT BEEF

SIGNATURE CUTS

BLACK ANGUS, GRAIN FED FOR 200 DAYS

Ossenhaas | Tenderloin

180g | 225g | 300g | 400g
28.5 | 34.5 | 41.5 | 49.5

Ribeye

300g | 400g | 500g
32.5 | 37.5 | 42.5

Biefstuk | Rump Steak

225g | 300g | 400g | 500g
21.5 | 25.5 | 29.5 | 32.5

Entrecote | Sirloin

225g | 300g | 400g | 500g
26.5 | 33.5 | 39.5 | 44.5

EXCEPTIONAL CUTS

SPANISH WAGYU

SPAIN
FED: GRAIN
ANGUS x WAGYU
MARBLING: MB6+

From the north of Spain.
Exceptional, buttery and
flavorful beef.

Ribeye, 300g
65

AMERICAN WAGYU

IDAHO, USA
FED: GRAIN
ANGUS x WAGYU
MARBLING: MB9+

Renowned Wagyu, offering
buttery texture, flavor, and
a lasting sweet finish.

Entrecote, 350g
85

JAPANESE WAGYU

KAGOSHIMA, JAPAN
FED: GRAIN, 900 DAYS
100% WAGYU
MARBLING: A5

Its taste & tenderness is a
unique experience as it is
the finest meat.

Entrecote, ±180
55 per 100g

PRIME CUTS

PRIME CREEKSTONE FARMS

KANSAS, USA
FED: CORN, 150 DAYS
BLACK ANGUS
MARBLING: MB3+

American beef is famous for being the
most flavourful meat available.

T-Bone for two, ±1kg
110

MIGUEL VERGARA

VALLADOLID, SPAIN
FED: GRAIN 300 DAYS
BLACK ANGUS
MARBLING: MB3+

This beef is known for its great flavor and
succulent, juicy tenderness.

Entrecote Dry Aged, 300g
49.5

SAUCE

Peper, Champignon, Chimichurri, Truffel, Béarnaise
Pepper, Mushroom, Chimichurri, Truffle, Béarnaise

Alle Steaks worden geserveerd met frieten, salade en een saus naar keuze.
We serve fresh fries, sauce of your choice, and green salad with the steaks.

MAINS

Burger	Gemengd Gehakt, Relish, Sjalotten, Cheddar, Streaky Bacon ... <i>Mixed Minced Meat, Relish, Shallots, Cheddar, Streaky Bacon</i>	18.5
Spareribs	Geserveerd met een zoete marinade <i>Served with a sweet marinade</i>	22.5
Zeebaars <i>Sea Bass</i>	Liguine, Basilicum, Tomaat..... <i>Linguine, Basil, Tomato</i>	25.5
Polenta V	Krokant Gebakken, Jersey Kaas, Cavolo Nero, Paddenstoelen... <i>Crispy Fried, Jersey Cheese, Cavolo Nero, Mushrooms</i>	22.5

SIDES

Aardappel <i>Baked Potato</i>	Gepoft, Zure Room, Bosui <i>Sour Cream, Scallions</i>	5.5
Groene Asperges <i>Green Asparagus</i>	Gegrild, Knoflookolie..... <i>Grilled, Garlic Oil</i>	6.5
Paddenstoelen <i>Mushrooms</i>	Seizoen Selectie, Bieslook, Sjalot <i>Seasonal Selection, Chives, Shallot</i>	6.5
Mais Ribs <i>Corn Ribs</i>	Kokosmelk, Piave Vecchio <i>Coconut Milk, Piave Vecchio</i>	6.5
Bloemkool <i>Cauliflower</i>	Geroosterd, Beurre Noisette, Romesco, Gremolata <i>Roasted, Beurre Noisette, Romesco, Gremolata</i>	6.5
Foie Gras	Gebakken of Krullen..... <i>Fried or Shavings</i>	9.5

Alle gerechten, behalve de Zeebaars, worden geserveerd met friet, salade en mayonaise
We serve fresh fries and green salad with the mains, except for the Sea Bass.