dessert

AFTER DINNER

Tiramisu espresso with whiskey, mascarpone, and Kenyan coffee ice cream 9.50

Chocolade Dame Blanche 9.50

Pornstar Martini cheesecake with passion fruit mousse, vanilla vodka foam, and Bastogne crumble 9.50

Crème brûlée with yuzu ice cream 9.50

♥ Het Hart [from 2 persons] a selection of our desserts 14.50 p.p.

LIQUID DESSERT

Salted Caramel Espresso Martini

with vanilla vodka, coffee liqueur, and caramel syrup 11.50

Fluitje Heineken 3.75

Italian Coffee Amaretto 8.95

Irish Coffee Irish whiskey 8.95

Spanish Coffee Licor 43 8.95

French Coffee Cointreau 8.95

SWEET DEAL

Coffee with cake* 7.50

Coffee & liqueur*

Tia Maria, Amaretto, Kahlua, Baileys, Licor 43, Cointreau, Grand Marnier, Sambuca, or Limoncello 7.50

Chocoladetruffels

be surprised by our special selection 2.25 each

*also available with a different type of coffee or tea for a small additional fee



STARTERS

Beef carpaccio

with crispy bacon bits, walnut, capers, chives, arugula, pesto, truffle mayonnaise and Parmesan cheese 14.50

Tuna tataki with ponzu, sesame, and garlic 16.50

Calamari with lemon, parsley, and aioli 14.75

Garlic chili prawns

with chili mayonnaise and flatbread crostini 16.50

M Beetroot carpaccio

with raspberry balsamic glaze, arugula, and nut crumble 12.25

Chicken gyoza*

with ponzu and sesame 10.25

Vegetarian gyoza*

with kimchi and sesame 9.00

* 6 pieces served with ponzu, yuzu, kosho sauce, crispy soy, and sesame

Beef tataki

with garlic, sesame, yuzu and kosho sauce 14.50



TACO'S [2 pieces]

served cold

Shrimp with miso, homemade sambal, and chives 11.50

Pulled chicken with truffle and spring onion 10.50

SALADS

Japanse caesar salad with little gem lettuce, cucumber, egg, bacon, Parmesan cheese, and a dressing of anchovy and yuzu 13.50 optional:

chicken katsu +5.50 • ebi tempura +7.50

Burrata salad with

rainbow tomatoes, figs, red onion, and basil-pistachio pesto 14.50

SUShi

Beef truffle > Veggie

beef tenderloin, truffle, avocado, cucumber, carrot, Japanese mayonnaise, and fried onion 20.50

Shrimp torch

shrimp, avocado, cucumber, carrot, kataifi, and sesame dressing 20.50

[12 pieces] selected by our chef 32.50

beetroot, avocado, cucumber, and carrot 18.50

Smoked eel

eel. avocado. cucumber, carrot, jalapeño, furikake, and shiso 21.50

Hart's special

crispy chicken, Sharing is caring unagi, kewpie, and homemade sambal 25.50

diner

SPECIALS

Diamanthaas* from the grill 25.50 Rib eye* from the grill 28.50 Bavette* from the grill 26.50

*[200 gr.] served with grilled bell pepper, béarnaise sauce, and chimichurri

Pan-seared sea bream with fennel, bell pepper, curry, and beurre blanc sauce 24.50

Grilled tuna with lettuce hearts. green mango, and red pepper-onion marmalade 28.50

Risotto with wild mushrooms. black truffle, spring onion, Parmesan cheese, and walnut gremolata 19.50

Risotto with bavette, wild mushrooms, black truffle, spring onion, Parmesan cheese, and walnut gremolata 23.50

CLASSICS*

Spareribs served with ketjap glaze and garlic sauce 22.50

Saté van kippendijen with homemade peanut sauce, sweet and sour vegetables, prawn crackers and crispy onions 20.50

Black Angus Burger from the grill on a brioche bun with lettuce, bacon, cheddar, beef tomato and onion compote 19.50

Beyond Burger with vegan cheddar, tomato, pickle, vegan bacon, and barbecue sauce 19.50

*includes fries from De Frietfabriek with mayonnaise



Fries from De Frietfabriek with truffle mayonnaise 4.50

> Fries with truffle and Parmesan cheese 5.50

Mexican fries

with melted cheese, salsa and jalapeños 5.75

Sweet potato fries with truffle mayonnaise 5.50

Salad with cucumber, beef tomato and radish 5.25

Grilled seasonal vegetables with smoked paprika, almond and vinaigrette 6.50

VEGAN — VEGETARIAN

Our dishes may contain allergens. Ask for more information.

