## dessert

## AFTER DINNER

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


## 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
D 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 sauce14.50

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

## 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 20.50Black Angus Burger from the grill on a brioche bun with lettuce, bacon, cheddar, beef tomato and onion compote 19.50

D 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.

