

*Platters are served with shallot vinaigrette, lemon mayonnaise, curried sauce, fries and salad*

**Kingcrab platter** € 69,50  
*for two persons with:*  
Kingcrab, crab, langoustines, prawns, Dutch schrimps, oysters and clams

**Lobster platter** € 67,50  
*for two persons with:*  
Lobster, crab, langoustines, prawns, Dutch shrimps, oysters and clams

**Langoustine platter** € 47,50  
*for two persons with:*  
Langoustines, crab, prawns, Dutch shrimps, oysters and clams

**Our wine suggestion:** € 37,95  
**San Campio, Bodegas Terras Gauda**  
Rias Baixas, Spain  
*Grape: Albarino*

Seasonal oysters € 12,50  
*per half dozen*

*Oysters are served with shallot vinaigrette and lemon*

**Our wine suggestion:** € 38,50  
**Chablis, Bernard Defaux**  
Bourgogne, France  
*Grape: Chardonnay*

Half a pan fried € 16,25  
Canadian lobster - 250 grams

Norwegian King crab € 25,50  
*Shellfish are served with lemon mayonnaise, fries and salad*

---

## STARTERS

---

**Home smoked white tuna** € 10,75  
with a ravioli of veal confit and foam of capers

**Marble of fried duck liver and sugar bread** € 11,75  
with date compote and herb salad

**Thinly sliced Coppa di Parma** € 9,75  
with tomato chutney and baked scallops

**Ceviche of swordfish** € 9,75  
with marinated prawns, crudite of fennel and tempura of salicornia

**Croquet of green asparagus and mozzarella** € 8,75  
on a tartar of pomodori with nut salad and basil mayonnaise

**Hoisin duck breast served in rice pancakes** € 9,75  
with and sour cucumber and a dressing of orange and red pepper

**Pumkin soup** € 7,25  
with pancetta, cabbage and sour cream

**Tomato Gazpacho** € 7,50  
with tartar of avocado and crayfish

---

## MAIN COURSES

---

**Sole fillet cooked in the oven** € 18,75  
with cauliflower, risotto croquets, carrot and prosecco foam

**Skin fried sea bream** € 17,75  
with couscous, baked pods, dried tomatoes and ras el hanout sauce

**Red bass fillet** € 18,75  
with lasagna of tomato, courgette and eggplant with antiboise and chorizo crisps

**Irish beef steak** € 19,25  
with chicory in parmaham, potato tart and mustard balsamic gravy

**Stuffed quail** € 19,75  
with a mince of truffle and mushrooms, duck hock confit, spinach, potato mousse and red wine sauce

**Baked rack of lamb** € 19,75  
with grilled roseval, large ratatouille and roasted garlic gravy

**Tart of filo dough and grilled vegetables** € 14,25  
with tomato risotto and portobello gratin

---

## DESSERTS

---

**Coffee with homemade sweets** € 5,95  
*(choice of: coffee, cappuccino, caffè latte, espresso, tea and fresh mint tea)*

**Crème brûlée of Dutch butter candy** € 7,50  
with whiskey orange ice cream

**Warm chocolate tart** € 7,50  
with a soft core of dark chocolate and yoghurt-forest fruit ice cream

**Marinated strawberries** € 7,50  
with basil, aceto balsamic and limoncello sorbet

**Trifle of summer fruit** € 7,50  
with raspberry sorbet and coulis of red fruit

**European cheeses** € 9,75  
with fig compote and raisin bread

## WHITE WINES

**Trumpeter Classic, Chardonnay** glass € 3,15  
Mendoza Valley, Argentina bottle € 17,75  
*Grape: Chardonnay*  
A fresh, pleasant and fruity white wine.

**Mas Rabell Blanco, Torres** glass € 4,15  
Catalunya, Spain bottle € 22,50  
*Grape: Parellada*  
Pure wine with aroma's of pineapple and apple. Soft and crispy fresh.

**Les Jamelles Sauvignon Blanc** glass € 4,55  
Vin de Pays D'oc, France bottle € 24,95  
*Grape: Sauvignon Blanc*  
Smooth, rich Sauvignon Blanc from the south of France. Selected by the passionate and dynamic couple Delaunay.

**Pinot Grigio, Corte-Giara** glass € 5,15  
Veneto, Italy bottle € 28,25  
*Grape: Pinot Grigio*  
Mineral wine. The famous house of Allergrini is responsible for this wine.

**Domaine St. Felix** bottle € 19,50  
Vin de Pays D'oc, France  
*Grape: Sauvignon Blanc, Vermentino*  
A deliciously refreshing wine. In it's flavour you will find hints of apricot, peach, passion fruit and apple.

**Everton White, Brown Brothers** bottle € 24,00  
Victoria, Australia  
*Grape: 66% Chardonnay, 25% Sauvignon Blanc, 9% Pinot Gris*  
A beautiful blend which has a full body and lingers pleasantly fresh. Suitable for drinks, lunch and dinner.

**Urban Uco Torrentés, Bodegas Fournier** bottle € 26,50  
Salta/Mendoza, Argentina  
*Grape: Torrentés*  
Aromatic and expressive, with notes of tropical fruits, honey and passion fruit. Gastronomical wine!

**Grüner Veltliner Kabinet, Markowitsch,** bottle € 27,50  
Carnuctum, Oostenrijk  
*Grape: Grüner Veltliner Kabinet*  
Fruity, lively and elegant. A classic wine with a mineral after-taste.

**Silvaner Trocken, Weingut Hans Wirsching** bottle € 29,95  
Franken, geremany  
*Grape: Silvaner*  
Classic Silvaner with a youthfull character, Fresh, mineral en delicate fruity. With subtle aroma's of apple and quince. Juicy, lively wine.

**Domaine de Montine, Viognier** bottle € 32,50  
Coteaux du Tricastin Blanc AOC, France  
*Grape: Viognier*  
Starting fresh, generous and greasy on the tongue, well balanced by fresh sourness. Sensual taste, with a beautifull, citrus fresh finale..

**Montes Alpha, Chardonnay** bottle € 34,50  
Casablanca Valley, Chile  
*Grape: Chardonnay*  
A perfect balance between oak wood and tropical fruit with a buttery after taste. 12 months of wood ageing on both new and old French oak.

**San Campio, Bodegas Terras Gauda** bottle € 37,95  
Rias Baixas, Spain  
*Grape: Albarino*  
According to our team at the Rechtbank, this is the ultimate wine for your seafood platter. Clean, juicy and endlessly tasty...

**Chablis, Bernard Defaux** bottle € 38,50  
Bourgogne, France  
*Grape: Chardonnay*  
Very fresh, pure and mineral, with a long finale. Organic wine, crowned with 'Coup de Coeur Guid Hachette'.

**Jolivet, Sancerre "Les Caillotes"** bottle € 47,00  
Loire, France  
*Grape: Sauvignon Blanc*  
A refined, dry wine with an attractive bouquet, well balanced and a long aftertaste. A typical Sancerre.

## RED WINES

**Trumpeter Classic Malbec/Merlot** glass € 3,15  
Mendoza Valley, Argentina bottle € 17,75  
*Grape: Malbec, Merlot*

Elegant, full red wine, smooth and pleasant to drink.

**Mas Rabell, Torres** glass € 4,15  
Catalunya, Spain bottle € 22,50

*Grape: 65% Granacha tinto, 35% Carinena*  
Red fruit, mediterranean herbs and a hint of liquorice. A mouthfilling, full red wine.

**Le Loup de Bergerie, Domaine de L'Hortus** glass € 4,55  
Languedoc, France bottle € 24,50

*Grape: Grenache, Syrah*  
Lots of red fruit and a deliciously juicy taste. Soft wine, good company to both meat and fish.

**Montes, Classic Merlot** glass € 4,75  
Valle de Colchaqua, Chile bottle € 26,25

*Grape: Merlot Reserva*  
Friendly, fruity and soft. A good balance between fruit and herbs.

**Villa Don Carlos, Cabernet Sauvignon** bottle € 19,50  
Valle Central, Chile

*Grape: Cabernet Sauvignon*  
Friendly, charismatic red wine. Wood aged.

**Caldora Montepulciano D'Abruzzo** bottle € 25,50  
Marche, Italy

*Grape: Montepulciano*  
Sultry, herby Italian from the beautiful region of 'Le Marche'. The vineyards lay at the bottom of the Alps.

**Milflores, Bodegas Palacio Chilled!** bottle € 29,50  
Rioja, Spain

*Grape: Tempranillo*  
Very fruity and floral wine, both in the nose and the mouth. Delicious to have as a terrace drink, but also combines well with a wide range of dishes.

**Urban Uco, Bodegas O. Fournier,** bottle € 29,95  
Mendoza, Argentina

*Grape: Malbec/Tempranillo*  
In it's aroma are subtle nuances of oak wood and ripe fruit. The taste is full, round and soft, with heavy tannines and a fresh sourness

**Primitivo, Rosa del Golfo** bottle € 32,50  
Salento, Italy

*Grape: Primitivo*  
This wine smells like violets and blossom. Very sultry and tempting! Made by the most sympathetic Italian Damiano Calo!

**Valpolicella, Corte Giara/Allergrini** bottle € 33,50  
Veneto, Italy

*Grape: Corvina veronese/ Rondinella/ Molinara*  
Expressive with fruity nuances of red berries, cherries and plums. Very elegant with a specific note of bitter almonds.

## ROSÉ WINES

**Confidencia Granache Rosado** glass € 3,15  
Cariñena, Spain bottle € 17,75

*Grape: Granache*  
Nice full taste with notes of strawberry and raspberrry.

**Santa Digna, Torres** bottle € 23,50  
Central Valley, Chile

*Grape: Pinot noir, Chardonnay*  
Intense flavour of blackberries and a fresh taste of herbs. A full bodied rose to drink in the sun or with a light dinner.

**Fleur d'Eglantine, Morgues du Grès** bottle € 28,50  
Costières de Nîmes AOC, France

*Grape: Mourvèdre, grenache, syrah, carignan*  
Refreshing, light rose with a suprising long, slightly herby aftertaste. Subtle, with soft fruit aroma's. Perfect terrace wine.

## SPARKLING

**Prosecco di 071** glass € 3,95  
Veneto, Italy bottle € 25,95

*Grape: Prosecco*

**Delle Venetië, Pasqua, Vino Frizzante Secco Rosé** bottle € 18,75  
Veneto, Italy

*Grape: Pinot/Chardonnay*

**Astoria, 9.5 Cold Wine** bottle € 29,95  
Veneto, Italy

*Grape: Prosecco, Chardonnay*  
Winner of the Grand Medaglia d'Oro. The best sparkling wine of Italy!

## CHAMPAGNE

**Champagne Taittinger Brut Reserve** 75 cl  
Champagne, France € 65,00

*Grape: 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier* 37.5 cl € 36,50

**Champagne Taittinger Nocturne Sec** bottle € 95,00  
Champagne, France

*Grape: 40% Chardonnay Cote De Blancs, 30% Pinot Noir, 30% Pinot Meunier*

## DESSERT WINES

**Muscat de Rivesaltes Blanc, Du mont Tauch** glass € 4,95  
Langedoc, France

*Grape: 50% Muscat d'Alexandrie, 50% Muscat Petit Grain*  
Complex, traditional and organic. Citrus fruits, exotic fruits, peaches and apricots give this wine a very nice rich taste.

**Brachetto Spumante, Patrizi** glass € 5,75  
Piemonte, Italy

*Grape: Brachetto*  
Ruby red colour, sultry aroma's of muscat, sweet and soft, with pleasant refreshing bubbles till the last drop.

**Don P.X. Bodegas Toro Albalá** glass € 5,75  
Montilla Morilles, Spain

*Grape: Pedro Ximenez*  
A syrupy amber coloured sweet dessert wine which goes well with chocolate and cheese. A real must.

**Torres Riesling, Vendimia Tardia** glass € 7,75  
Curicó Valley, Chile

*Grape: Riesling*  
Beautiful dessertwine with a deep tawny red colour. Subtle wood flavours, rich herby taste and a soft aftertaste. Wood aging on French oak for 7 years.