

sharing is caring

Paleta Ibérico de Cebo 80g extra thin-sliced Iberian shoulder ham, aged 24 months	16
marinated octopus	7,5
Spanish potato and onion tortilla with aioli	7,5
chili prawns	7,5
Padrón peppers 	6
Gordal olives	6

tapas

a selection of 5 tapas	
Paleta Ibérico, Spanish tortilla with aioli, Padrón peppers, anchovies and chorizo croquettes	19

‘Haagsche Croquetterij’ (4 pieces)

inspired by the 1895 cookbook ‘Recepten van de Haagsche Kookschool’	
pasture-raised beef croquette ball	7
oyster mushroom croquette ball 	7
North Sea shrimp croquettes	9,5
chorizo croquettes	8,5
croquette tasting (4 x 2 pieces)	16

pinchos (3 pieces)

Mediterranean bites on toast	
fish, meat, vegetarian  or mixed	9



classic oysters (1,3,6 pieces)
Sentinelle N°3 - lemon and shallot red wine vinegar

4,5/12/23

loaded oysters (2 pieces)

Pornstar Martini oyster
Pornstar Martini foam and Tobiko wasabi fish roe

Surf ‘n’ turf oyster
celeriac, crispy bacon crumble and balsamic pearls

14

Spa water still/sparkling 25cl	4
Acqua Panna/San Pellegrino 75cl	7

soft drinks & juices

soft drinks	4,5
tonic/ginger beer Fever-Tree	5
apple/tomato juice Schulp bio	4,5
fresh orange juice	6
homemade lemonade/iced tea	6

tap beer

Heineken 25/50cl	4,5/8,5
Heineken 0.0 25 cl	4,5
Affligem Blond 30 cl	5,5

seasonal beer

Kompaan Levensgenieter NEIPA 20/40cl	5/9,5
Erdinger Hefeweizen 33/50cl	5,5/10
seasonal beer 30cl	6

beer on bottle

Affligem Triple 30 cl	6
Amstel Radler	5
Apple Bandit cider	5
Hapkin	6
Mort Subite Kriek	5
Affligem Double	5,5
Texels Skiller Wit	5,5
Desperados	5,5
Kompaan seasonal beer	6,5
Amstel Radler 0.0	5
Affligem Blond 0.0	5
Desperados 0.0	5
Kompaan IPA 0.3	6,5

hot drinks

espresso	3,75
lungo	4,25
cappuccino	4,75
latte macchiato	4,75
café latte	4,75
espresso macchiato	4,25
flat white (double shot)	5,75
hot chocolate + whipped cream (+0,50)	4,75
oat-milk supplement	0,80
tea (TwisTea)	4,5
fresh mint/ginger tea	5

classic cocktails

Mojito Planteray rum, soda water, lime juice, sugar syrup & mint	12,5
Sex on the beach Peachtree, Ketel One vodka, orange juice & cranberry juice	14,5
Cosmopolitan Ketel One vodka, triple sec, cranberry juice & lime juice	13,5
Negroni Van Kleef gin, Campari & Martini rosso	12,5
Pornstar Martini Ketel One vodka, Passoã, vanilla syrup, passion fruit & lime juice	14,5
Moscow mule Ketel One vodka, Fever-tree ginger beer, sugar syrup & lime juice	12,5
Mai Tai Planteray rum, Cointreau, almond syrup & lime juice	13,5
‘Whatever’ Sour Amaretto/Pisco/Rum/Whisky - lime juice, sugar syrup & egg white	14,5



signature cocktails

Sunset Planteray aged rum, banana liqueur, passionfruit syrup, coconut & lime juice	13,5
Solaris Planteray rum, Chartreuse Jaune, Lillet Blanc, pineapple syrup & lime juice	14,5

gin tonic

Tanqueray Fever-Tree Indian tonic & lemon	12,5
Van Kleef Fever-Tree Indian tonic & lime	13,5
Roku Fever-Tree Mediterranean tonic & ginger	14,5
Gin Mare Fever-Tree Mediterranean tonic & rosemary	15,5
Hendrick’s Fever-Tree Indian tonic & cucumber	15,5

spritzers

Aperol/Limoncello Spritz	11,5
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mocktails

Shirley Temple Fever-Tree ginger ale, grenadine & lime juice	9,5
Espresso Mocktini Espresso, butterscotch syrup & cream	9,5
Mango Moscow mule Fever-Tree ginger beer, mango syrup & lemon juice	9,5

after dinner cocktail

Espresso Martini Ketel One vodka, sugar syrup & espresso	13,5
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sparkling

glass/bottle

Dom Potier Cava Brut Penedès - Spain	8/45
Von Buhl Riesling Sekt Brut Pfalz - Germany	9/49
Boschendal Sparkling Brut Rosé Franschhoek - South Africa	11/59
Nicolas Feuillatte Réserve Exclusive Brut Champagne Champagne - France	15/79
Antinori Tenuta Montenisa Blanc de Blancs Lombardy - Italy	85
Valentin Leflaive Extra Brut Blanc de Noirs Champagne Champagne - France	120
Ruinart Blanc de Blanc Champagne Champagne - France	150

white

Gentry Sauvignon Blanc Languedoc - France	7/36
Masi Pinot Grigio Veneto - Italy	7,5/39
Auténtico Chardonnay Reserva Maipo Valley - Chile	7,5/39
Beronia Verdejo Rueda - Spain	8/42
Boeckel Riesling Alsace - France	8,5/45
Weingut Martinshof Weisser Burgunder Trocken Rheinhessen - Germany	9/47
Fournier Père et Fils MMM Chenin Blanc Loire - France	10/49
Jean Marc Brocard Chablis - France	12/60
Pazos de Lusco Albariño Rias Baixas - Spain	49
Antinori Bramito della Sala Chardonnay Umbria - Italy	52
Chateau Ste. Michelle Eroica Riesling Washington State - USA	55
Franz Haas Manna Alto Adige - Italy	59
Fournier Sancerre "Silex" Loire - France	75
Vall Llach Porrera Vi de Vila Blanc Priorat - Spain	75
Olivier Leflaive Montagny blanc 1er Cru 2021 Côte Chalonnaise - France	89
Paul Jaboulet Aîné Condrieu "Les Cassines" Rhône - France	95
Domaine Faiveley Meursault 2022 Côte de Beaune - France	129

rosé

Fratelli Zuliani Pinot Grigio Rosato Veneto - Italy	7/35
Château Sainte Roseline Prestige Provence - France	45

red

glass/bottle

Gentry Merlot Languedoc - France	7/36
Maison Didier Joubert GSM Languedoc - France	7,5/39
Poggio al Cinghiale Sangiovese Emilia-Romagna - Italy	7,5/39
La Grassa Appassimento Rosso Puglia - Italy	8,5/45
Fournier MMM Pinot Noir Loire - France	9/47
Boschendal 1685 Shiraz Franschhoek - South Africa	9/47
Bodega Norton Privada Malbec Mendoza - Argentina	10/55
Prunotto Bansella Nizza Piedmont - Italy	12/60
Weingut Martinshof Spätburgunder Rheinhessen - Germany	39
Paul Jaboulet Aîné Côtes du Rhône "Parallèle 45" Rhône - France	39
Château de La Chaize Brouilly Cru Beaujolais - France	45
Beronia Rioja Reserva Edición Autor Rioja - Spain	49
Dominio Fournier Ribera del Duero - Spain	55
Baron Edmond de Rothschild Château Clarke 2018 Bordeaux - France	69
Prunotto Barolo Piedmont - Italy	85
Olivier Leflaive Pinot Noir "Cuvée Margot" 2022 Bourgogne - France	89
Antinori Pian delle Vigne Brunello di Montalcino 2018 Tuscany - Italy	95
Domaine Faiveley Vosne-Romanée 2022 Côte de Nuits - France	119

dessert

Porto D by Duorum Tawny Douro - Portugal	7,5/-
Boschendal Vin d'Or Franschhoek - South Africa	8,5/-
Weingut Esterházy Beerenauslese Burgenland - Austria	8,5/-

Nomon's suggestion

Boeckel Riesling (white)
Alsace - France

8,5/45

Bodega Norton Privada Malbec (red)
Mendoza - Argentina

10/55

glass/bottle

Cognac Hennessy VS	9
Château Montifaud VSOP	9
Château Montifaud XO	13,5
Armagnac Marie Duffau VS	8,5
Calvados Christian Drouin VS	8,5
Grappa	8
aged Grappa	9
Van Kleef 'Haagsch Hopje'	5,5
Tia Maria	6,5
Licor 43	6,5
Baileys	6,5
Grand Marnier	7,5
Cointreau	6,5
Disaronno Originale	6,5
Planteray Sealander Rum	8,5
Planteray XO Rum	9,5
Glenkinchie 12y Lowland	10,5
Talisker 10y Island	11
Oban 14y Highland	12
Macallan 12y Highland	16
Glenlivet 12y Speyside	9,5
Glenlivet 18y Speyside	18,5
Laphroaig 10y Islay	12
Lagavulin 8y Islay	13,5
Jameson	8,5
Maker's Mark Bourbon	8,5
Bulleit Bourbon 10y	10,5
Jack Daniels Tennessee	8,5
Johnnie Walker Green 15y	12,5
Van Kleef Jonge Jenever	5,5
Van Kleef Oude Jenever	6
Van Kleef Oude van Vijf	9
Van Kleef Korenwijn	6,5
special coffees	
Irish - Italian - French - Spanish coffee	10,5



2-gangen keuzemenu

voor- en hoofdgerecht
incl. side dish naar keuze

42,5

3-gangen keuzemenu

incl. side dish naar keuze

52,5

entrecote +5
surf 'n' turf +7
kaas i.p.v. dessert +3

bijpassende wijnen (per glas) 9

diner

brood van de zee (wit, bruin, saffraan en zeewier)
door Pain de Mer gemaakt brood van lokale, Zeeuwse bloem, gefilterd zeewater en roomboter

5

starters

- Scheveningse vissoep
romige soep met mosselen, croutons en rouille
- 15
- steak tartaar
cornichon, gepekeld eidooyer en crostini
- 16
- Kingfish escabeche
Kingfish crudo, gegrilde paprikacrème en rodewijnazijnmarinade
- 16
- burrata 
diverse soorten geroosterde en gemarineerde pompoen, gele biet en pistache
- 14

open fire

onze Josper grill geeft een uniek aroma en een rooksmak aan jouw gerecht

- entrecote (230g)
aardpeer en geroosterde pepersaus
- 33
- roasted Iberico-rack
zuurkool, demi-glace de Normande (Calvados)
- 26
- hert
rode kool, pastinaak, witte chocolade en biet
- 29
- surf 'n' turf
ossenhaas, reuze gambas, kreeftenjus, in koffie geroosterde maïs en polenta
- 35
- zeebaars
zeekraal, knapperige venkelsalade en gebrande citroen
- 27

chef's favourite

- pasta slow-cooked runderwangen
Josper-gegrilde bieten
- 24
- pasta Paccheri *Le Leggendarie* 
pompoen, burrata en pistache
- 21
- risotto
chef's seasonal special
- dagprijs

on the side

- huisgemaakte friet met schil
- 6
- mousseline van aardappel
- 6
- witlof - radicchio - appel - walnootsalade
- 6
- Aziatische knolselderij
- 6

guilty pleasures

- Basque cheesecake
limoenijs
- 12
- tarte tatin
bladerdeeg, karamel, appel, vanille-ijs
- 12
- lava cake
Josper-gegrilde kersen
- 12
- kaiserschmarrn
sharing - 2 personen
- 16
- roomijs (2 bolletjes)
vanille, chocolade, aardbei, limoen
- 8
- kaas
5 Hollandse kazen met huisgemaakte jam en panforte
- 16

Zijn er speciale dieetwensen of allergieën? Laat het ons dan weten.



Nomon Experience

een proeverij van kleine gerechten

sandwiches
gerookte zalm
œuf en cocotte
Pain de Mer
mini-salade
noordzeegarnaalkroketjes
steak tartaar
Paleta Ibérico
kleine seizoenssoep of Scheveningse vissoep

28,5 p.p.
vanaf 2 personen (tot 16u)

loaded oysters (2 stuks) +7

Nomon's signatures

Black Angus beef burger little gem, tomaat, augurk, oude kaas, uienchutney en burgersaus op een brioche van Pain de Mer	18
Nomon's nature bun V groenteburger, little gem, tomaat, augurk, vegan kaas, uienchutney en burgersaus op een brioche van Pain de Mer	18
steak tartaar cornichon, gepekeld eidooier en crostini	15
carpaccio van rund, rucola, Parmezaanse kaas, pijnboompitten en extra vierge olijfolie	15

chef's favourites

pasta slow-cooked runderwangen Josper-gegrilde bieten	24
pasta Paccheri <i>Le Leggendarie</i> V met pompoen, burrata en pistache	21
risotto chef's seasonal special	dagprijs

lunch

soepen

- Scheveningse vissoep
romige soep met mosselen, croutons en rouille

15
- seizoenssoep
wisselend

9

de ‘Haagsche Croquetterij’

geïnspireerd op ‘Recepten van de Haagsche Kookschool’ uit 1895

- sandwich (wit/bruin) met 2 ‘croquetten’ van de Haagsche Croquetterij
keuze uit weiderund- of oesterzwamkroket **V**

14

sandwiches (wit/bruin)

- kipfilet en bacon
salade, tomaat en Caesar dressing

16
- gerookte zalm
salade, zure room, kappertjes en komkommer

16

salades

- burrata **V**
tomaat, rucola, groene pesto en extra vierge olijfolie

15
- garnalen
tomaat, olijven, citroen en extra vierge olijfolie

17
- kipfilet
Mesclun salade, tomaat en extra vierge olijfolie

15



12-uurtje

œuf en cocotte
carpaccio of steak tartaar
de ‘Haagsche Croquetterij’ (weiderund, oesterzwam of Noordzeegarnalen)
Scheveningse vissoep

18

on the side

- huisgemaakte friet met schil

6
- brood van de zee (wit,bruin,saffraan en zeewier)
door Pain de Mer gemaakt brood van lokale, Zeeuwse bloem, gefilterd zeewater en roomboter

5



Nomon Experience

selection of small dishes

sandwiches
smoked salmon
œuf en cocotte
Pain de Mer
mini salad

North Sea shrimp croquettes
steak tartare
Paleta Ibérico

small seasonal soup or Scheveningen fish soup

28,5 p.p.
for 2 or more people (till 16h)

loaded oysters (2 pieces) +7

Nomon's signatures

Black Angus beef burger

little gem, tomato, pickle, old cheese, onion chutney, burger sauce, brioche from Pain de Mer

18

Nomon's nature bun **V**

veggie burger, little gem, tomato, pickle, vegan cheese, onion chutney, burger sauce, brioche from Pain de Mer

18

steak tartaar

cornichon, pickled egg yolk and crostini

15

carpaccio

made from beef, arugula, Parmesan cheese, pine nuts and extra virgin olive oil

15

chef's favourites

pasta slow-cooked beef cheeks

Josper-roasted beets

24

pasta Paccheri *Le Leggendarie* **V**

with pumpkin, burrata and pistachio

21

risotto

chef's seasonal special

daily price

If you have any dietary needs or allergies, just let us know.

lunch

soups

- Scheveningen fish soup

creamy soup with mussels, croutons and a hint of rouille

15
- seasonal soup

varying

9

de ‘Haagsche Croquetterij’

inspired by the cookbook ‘Recipes from the Haagsche Cooking School’ from 1895

- sandwich (white/brown) with 2 croquettes

choice of beefcroquettes or oyster mushroom croquettes **V**

14

sandwiches (white/brown)

- chicken and bacon

salad, tomato and Caesar dressing

16
- smoked salmon

salad, sour cream, capers and cucumber

16

salads

- burrata **V**

tomato, rocket, green pesto and extra virgin olive oil

15
- prawns

tomato, olives, lemon and extra virgin olive oil

17
- chicken

Mesclun salad, tomato and extra virgin olive oil

15



lunch special

œuf en cocotte
carpaccio or steak tartare
croquettes (beef, shrimp or mushroom)
Scheveningen fish soup

18

on the side

- homemade skin-on fries

6
- bread of the sea (white, brown, saffron en seaweed)

bread by Pain de Mer made from local Zeeland flour, filtered seawater and butter

5



2-course menu choices

starter and main course
incl. side dish of your choice

42,5

3-course menu choices

incl. side dish of your choice

52,5

entrecote +5
surf 'n' turf +7
cheese instead of dessert +3

matching wines (per glass) 9

dinner

bread of the sea (white, brown, saffron and seaweed)	5
bread by Pain de Mer made from local Zeeland flour, filtered seawater and butter	

starters

Scheveningen fish soup	15
creamy soup with mussels, croutons and a hint of rouille	
steak tartare	16
cornichon, pickled egg yolk and crostini	
Kingfish escabeche	16
Kingfish crudo, grilled pepper cream and red wine vinegar marinade	
burrata 	14
various types of roasted and marinated pumpkin and pistachio	

open fire

our Josper grill gives your dishes a unique aroma and smoky flavor

entrecote (230g)	33
Jerusalem artichoke and roasted pepper sauce	
roasted Iberico-rack	26
sauerkraut and Calvados infused gravy	
venison	29
red cabbage, parsnip, white chocolate and beetroot	
surf 'n' turf	35
beef tenderloin and king prawns, lobster sauce, polenta and coffee-roasted corn	
seabass	27
samphire, crispy fennel salad and roasted lemon	

chef's favourite

pasta slow-cooked beef cheeks	24
Josper-roasted beets	
pasta Paccheri <i>Le Leggendarie</i> 	21
pumpkin, burrata and pistachio	
risotto	daily price
chef's seasonal special	

on the side

homemade skin-on fries	6
potato mousseline	6
chicory, radicchio - apple - walnut salad	6
Asian-style celeriac	6

guilty pleasures

Basque cheesecake	12
lime sorbet	
tarte tatin	12
vanilla ice cream	
lava cake	12
Josper-grilled cherries	
kaiserschmarrn	16
to share (for two)	
ice cream (2 scoops)	8
vanilla, chocolate, strawberry or lime	
cheese platter	16
5 Dutch cheeses, panforte and homemade jam	

If you have any dietary needs or allergies, just let us know.



Nomon Experience

Eine Verkostung kleiner Gerichte

Sandwiches
Geräucherter Lachs
Oeuf en Cocotte
Pain de Mer
Mini-Salat
Nordsee-Garnelenkroketten
Steak Tatar
Paleta Ibérico
Kleine Saison-Suppe oder Scheveninger Fischsuppe

28,5 p.p.
ab 2 Personen (bis 16u)

loaded oysters (2 Stück) +7

Nomon's signatures

Black Angus beef burger Salatherz, Tomate, Gurke, alter Käse, Zwiebelchutney, Burgersauce und knusprigen Brioche von Pain de Mer	18
Nomon's nature bun V Gemüse-Burger, Salatherz, Tomate, Gurke, veganer Käse, Zwiebelchutney, Burgersauce und knusprigen Brioche von Pain de Mer	18
Steak Tatar Cornichons, eingelegtes Eigelb und Crostini	15
Carpaccio aus Rindfleisch, Rucola, Parmesankäse, Pinienkernen und nativem Olivenöl extra	15

chef's favourites

Pasta Geschmorte Rinderbacken mit Jospier-gegrillten Rote Bete	24
Pasta Paccheri <i>Le Leggendarie</i> V mit Kürbis, Burrata & Pistazien	21
Risotto saisonales Spezial des Küchenchefs	Tagespreis

lunch

Suppen

Scheveninger Fischsuppe cremige Suppe mit Miesmuscheln, Croutons und Hauch Rouille	15
Saison-Suppe wechselnd	9

der ‘Haagsche Croquetterij’

inspiriert vom Kochbuch ‘Rezepte der Haagschen Kochschule’ aus dem Jahr 1895

Sandwich (weiß, braun) mit 2 Krokette wahl zwischen Rindfleisch- oder Austernpilzkrokette	14
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Sandwiches (Weiß/braun)

Hähnchenfilet und Bacon Salat, Tomate und Caesar-Dressing	16
Geräucherter Lachs Salat, Sauerrahm und Kapern, Gurke	16

Salate

Burrata Tomaten, Rucola, grünes Pesto und natives Olivenöl extra	15
Garnelen Tomaten, Oliven, Zitrone und natives Olivenöl extra	17
Hähnchen Mesclun-Salat, Tomaten und natives Olivenöl extra	15



Mittagsmenü

œuf en Cocotte
Carpaccio oder Steak Tatar
Krokette (Rind, Garnelen oder Pilze)
Scheveninger Fischsuppe

18

on the side

Hausgemachte Pommes mit Schale	6
Brot aus dem Meer (Weiß, braun, Safran und Algen) Brot von Pain de Mer aus lokalem zeeländischem Mehl, gefiltertem Meerwasser und Butter	5



2-Gänge-Auswahlmenü

Vorspeise und Hauptgericht
inkl. side dish nach Wahl

42,5

3-Gänge-Auswahlmenü

inkl. side dish nach Wahl

52,5

Entrecote +5
Surf 'n' Turf +7
Käse statt Dessert +3

Passende Weine (pro Glas) 9

Brot aus dem Meer (Weiß, braun, Safran und Algen)	5
Brot von Pain de Mer aus lokalem zeeländischem Mehl, gefiltertem Meerwasser und Butter	

starters

Scheveninger Fischsuppe	15
cremige Suppe mit Miesmuscheln, Croutons und Hauch Rouille	
Steak Tatar	16
Cornichons, eingelegtes Eigelb und Crostini	
Kingfish Escabeche	16
Kingfish-Crudo, gegrillte Paprikacreme und Rotweinessig-Marinade	
Burrata 	14
verschiedene sorten geröstetem und mariniertem Kürbis, gelbe Rüben und Pistazien	

open fire

Der Josper-Grill verleiht deinen Gerichten ein einzigartiges Aroma und eine feine Rauchnote

Entrecote (230g)	33
Topinambur und gerösteter Pfeffersauce	
Gebratenes Iberico-Karree	26
Sauerkraut und Calvados-Jus	
Hirsch	29
Rotkohl, Pastinake, weißer Schokolade und Rote Bete	
Surf ‘n’ Turf	35
Rinderfilet und Riesengarnele, Hummersoße, Polenta und kaffeegegeröstetem Mais	
Wolfsbarsch	27
Queller, knuspriger Fenchelsalat und geröstete Zitrone	

chef’s favourite

Pasta Geschmorte Rinderbacken	24
Roter Bete gegrillt auf dem Josper	
Pasta Paccheri <i>Le Leggendarie</i> 	21
mit Kürbis, Burrata und Pistazien	
Risotto	Tagespreis
saisonales Spezial des Küchenchefs	

on the side

Hausgemachte Pommes mit Schale	6
Kartoffel-Mousseline	6
Chicorée - Radicchio - Apfel - Walnuss-Salat	6
Asiatisches Sellerie	6

guilty pleasures

Baskischer Käsekuchen	12
Limetteneis	
Tarte Tatin	12
mit Vanilleeis	
Lava-Kuchen	12
mit Josper-gegrillten Kirschen	
Kaiserschmarrn	16
für 2 Personen zum Teilen	
Eiskugeln (2 Kugeln)	8
Vanille/Schokolade/Erdbeere und Limette	
Käse	16
5 verschiedene holländische Käsesorte(n), Panforte & Chutney	

Falls du spezielle Essenswünsche oder Allergien hast, sag uns einfach Bescheid.