



V

menu

bites

BITES

BITTERBALLEN • <i>mustard, 6 pieces</i>	9.5
JÁMON IBÉRICO • <i>marinated Manchego, olives</i>	19.5
PIMIENTOS DE PADRÓN • <i>sea salt</i>	8.5
CALAMARI FRITTO • <i>lemon, parsley, citrus mayo</i>	12.5
PAN CON TOMATE	7.5
CLASSIC OYSTER • <i>2 pieces, mignonette</i>	8
3 BRUSCHETTA'S • <i>sardinha escabeche, pomodori, steak tartaar</i>	12.5
4 KAZEN • <i>pavesi, vijgencompote</i>	19.5
PATATAS BRAVAS • <i>salsa brava, aioli</i>	7.5
GAMBA'S BLANCA • <i>citrusmayonaise, laurier</i>	14
CHIPIRONES • <i>limón, alioli</i>	9.5
BERENJENAS <small>CON SALSA DE MIEL</small> • <i>peterselie, maldon</i>	12.5

all day menu

SOUP & SALADS

all day

SOEP VAN DE DAG <i>(vraag bediening)</i>	<i>dagprijs</i>
BISQUE D'HOMARD · cognacroom	14.5
LITTLE CAESAR · bacon, kip, gepocheerd ei, parmezaan	12.5
WATERMELOEN · munt, chili, feta, chili-olie	12
BURRATA-PERZIKSALADE · frisse venkel-perziksalade, taralli <i>(Italiaans gezouten koekje)</i>	13.5

COLD

STEAK TARTARE · klassiek	13.5
CLASSIC OYSTER · 2 pieces, mignonette	8
3 BRUSCHETTA'S · sardinha escabeche, pomodori, steak tartaar	12.5
CARPACCIO VAN KNOL · rode peper, lente-ui, saus romesco	12.5
VITELLO TONNATO · klassiek	13.5
GAMBAS BLANCA · citrusmayonaise, laurier	14
CEVICHE ZEEBAARS · leche de tigre, venkel, granaatappel, maïs & gezouten citroen	14.5
POIREAU · vinaigrette, geroosterde cherry tomaten, pecan, chiliolie	13

HOT

PULPO A LA GALLEGA	15.5
ROASTED GLAZED POUSSIN · <i>met eigen jus</i>	22.5
ENTRECOTE · <i>Madeirajus</i>	19.5
ZEEBAARS · <i>antiboise</i>	19.5
AUBERGINESCHNITZEL · <i>geroosterde paprikasaus, rode peper, bosui, venkel en rode-uiensla</i>	16.5
RISOTTO AGLI ASPARAGI · <i>grana padano (+ optioneel: guanciale croccante €2,50)</i>	15.5
PASTA VONGOLE · <i>cherry, garnalen bisque</i>	20.5
RAVIOLI · <i>formaggio di capra, rapa rossa, pecan, Parmesanroom</i>	15.5
MINIBURGER · <i>rabo de buey, uienchutney, wagyu 60 gram, brioche bun</i>	9.5
STEAK DE ATUN <small>CON AJO BLANCO</small>	22.5

SIDES

BAGUETTE · <i>gezouten roomboter</i>	6.5
SEIZOENSGROENTEN · <i>tahini dressing granaatappelpitjes</i>	8.5
FRANSE FRIET · <i>mayonaise</i>	6
PATATAS BRAVAS · <i>salsa brava, aioli</i>	7.5
GROENE SALADE	5.5

DESSERTS

AFFOGATO	7.5
PANNA COTTA · <i>aardbeien coulis</i>	8.5
TARTE TATIN DE RHUBARBE · <i>aardbeien sorber</i>	9.5
CHOCOLADETRUFFEL	4.5
TIRAMISU	9.5
4 KAZEN · <i>pavesi, vijgen compote</i>	19.5
SGROPPINO	10.5
ESPRESSO MARTINI	13.5





cocktails

COCKTAILS

PORNSTAR MARTINI · 42 Below Vodka, Passoã, Passionfruit, Vanilla	13.5
ESPRESSO MARTINI · 42 Below Vodka, Kahlua, Espresso, Grey Goose	13.5
MOSCOW MULE · 42 Below Vodka, Fever-Tree Ginger Beer, Angostura Bitters, Lime	12
DARK 'N STORMY · Bacardi Spiced Rum, Fever-Tree Ginger Beer, Angostura Bitters, Lime	12
PALOMA · Cazadores Blanco Tequila, Fever-Tree Pink Grapefruit, Lime	12
NEGRONI · Bombay Sapphire Gin, Campari, Antica Formula	12
AMARETTO SOUR · Adriatico Roasted Almonds Amaretto, Lemon Juice, Angostura Bitters, Egg White	13.5
SUMMER IN PARIS · St. Germain Elderflower, Fever-Tree Ginger Ale, Cava, Angostura Bitters	12.5
OLD FASHIONED · Woodford Reserve Bourbon, Angostura Bitters, Orange Zest	12.5
MARGHARITA · Cazadores Blanco Tequila, Bols Triple Sec, Lime Juice	12
WHISKEY SOUR · Woodford Reserve Bourbon, Egg White, Lemon Juice, Angostura Bitters	13.5

GIN & TONIC

BOMBAY SAPHIRE · Fever-Tree Indian Tonic, Lime Juice	11
HERMIT · Fever-Tree Mediterranean Tonic, Grapefruit, Samphire	12.5
HENDRICK'S · Fever-Tree Elderflower Tonic, Cucumber	12
BOBBY'S · Fever-Tree Indian Tonic, Orange, Cloves	12
GIN MARE · Fever-Tree Mediterranean Tonic, Rosemary	12.5

SPRITZ

APEROL SPRITZ · Aperol, Cava, Soda	11.5
ST. GERMAIN SPRITZ · St-Germain Elderflower, Cava, Soda	11.5
LIMONCELLO SPRITZ · Bongiorno Limoncello, Cava, Soda	11.5
CAMPARI SPRITZ · Campari, Cava, Soda	11.5

MOCKTAILS

VIRGIN PALOMA · Fever-Tree Pink Grapefruit, Lime, Soda	8.5
SPICED MULE · Fever-Tree Ginger Beer, Lime, Soda	8.5
SHIRLEY TEMPLE · Fever-Tree Ginger Ale, Lime, Grenadine, Mint	8.5
VIRGIN G&T · Copperhead 0.0%, Fever-Tree Elderflower Tonic, Orange, Rosemary	11.5

wines & beers

WINES

VERDEJO	6.5
CHARDONNAY	7.4
ALBARINO	7.9
PINOT GRIGIO	6.7
ROSE	6.7
TEMPRANILLO	6.75
SYRAH	7.5
MALBEC	7.75
PINOT NOIR	8.25
CAVA	7.7
CAVA O.O	7.5

Please ask your server for the full wine list.

BEERS ON TAP

HEINEKEN	4
AFFLIGEM BLOND	5.95
HEINEKEN MOKUM	5.95
TEXELS SKUUMKOPPE	5.95
BRAND WEIZEN	5.95
IJWIT VAN BROUWERIJ 'T IJ	5.95

drinks

Coca-Cola	3.95
Coca-Cola zero	3.95
Lipton ice tea	3.95
Lipton ice tea green	3.95
Fanta orange	3.95
Fanta cassis	3.95
Sprite	3.95
Schulp apple juice	4.25
Chocolate milk	4

Fever-Tree	5
<i>Indian Tonic Elderflower Ginger ale</i>	
<i>Ginger beer Bitter lemon</i>	
<i>Pink grapefruit Mediterranean tonic</i>	
Big Tom Spiced	5

HOT

Espresso	3.1
Coffee	3.35
Cappuccino	3.35
Cortado	3.35
Macchiato	3.35
Flat white	4.25
Caffe latte	4.1
Double espresso	4.1
Latte macchiato	4.3
Fresh mint tea	4
Fresh ginger tea	4
Tea	3.5
<i>Earl grey finest jasmine african rooibos oriental green</i>	

BEER

DRAFT

Heineken flute	3.5
Heineken 25CL	4
Heineken pint	7.75
IJwit - Brouwerij 't IJ	5.95
Texels Skuumkoppe	5.95
Affligem Blond	5.95
Brand weizen	5.95
Wisseltap	price varies

BOTTLE

Duvel	6.25
La Chouffe	6.25
Liefmans Fruitesse	5.5
Liefmans Peach	5.5
Birra Moretti Sale di Mare	5.5
Corona	5
Radler 2.0	4.75

BROUWERIJ 'T IJ

Gouden IJ	6
IPA	6
<i>Wisselend bier</i>	6
OEDIPUS	
Thai Thai	6
Gaia	6
Mannenliefde	6

0.0

Brouwerij 't IJ Vrijwit 0.5	6
Brouwerij 't IJ free IPA 0.5	6
Heineken 0.0	4.25
Affligem Blond 0.0	6
Skuumkoppe 0.0	6.25

LIQUEURS

Baileys	5
Kahlua	5
Frangelico	5
Adriatico Amaretto	7
Bols Triple Sec	6.5
Grand Marnier	6
Campari	6
Limoncello	5
Salmari	5
Jagermeister	5
Sambuca	5.5
Licor 43	5.5

DOMESTIC SPIRITS

Bols Jonge Jenever	5
Bols Zeer Oude Jenever	5
Bols Corenwijn	6

WHISKEY

Jameson Triple Distilled	
Irish Whiskey	6
Dewar's White Label Blended	6
Dewar's 12 Year Old Blended	7
Talisker 10 Years Old Single Malt	
Scotch Whiskey	7.5
Laphroaig 10 Year Old	
Scotch Whiskey	7.5
Aberfeldy 12 Year Old Scotch	8.5
Dalwhinnie 15 Year Old Scotch	8.5

BRANDY

Chateau du Breuil Calvados VSOP	7
Payrault Cognac VSOP	8
il Moscato di Nonino Grappa	8
Domaine Tariquet VSOP-Armagnac	8.5

GIN

Bombay Sapphire	5
Hendrick's Gin	7
Hermit Dutch Coastal Gin	8.5

RUM

Bacardi Carta Blanca	4.5
Bacardi Spiced	5
Bacardi Reserva Ocho	7

VODKA

42 Below	5
Grey Goose	8

TEQUILA-MEZCAL

Cazadores Blanco	5
Cazadores Reposado	6
Patron Silver	8
LALA Espadin Mezcal	8
La Maguey Vida	8.5
Herradura Tequila	6.5

