

BAR  
STAAL  
*by*VOOGES

EN

## BITES

OYSTER classic, mignonette (2 pcs)	8.5
OYSTER Yuzu & lime leaf (2 pcs)	8.5
WONTON avocado cream, tuna, jalapeño	11
BRIOCHE Ibericó, shallot confit with PX	11
BITTERBALLEN mustard	7.5
ARANCINI basil mayo	8.5
BREAD whipped lemon butter	5.5
OLIVES house marinated	4.5
CHEESE 4 varieties, de Kaaskamer, fig bread	19.5
STICKY CHICKEN Korean glaze, coleslaw, sesame	12.5

## APERITIF

AMERICANO campari, martini riserva rubino, soda	12
APEROL SPRITZ aperol, cava, soda	12
ST. GERMAIN SPRITZ st germain elderflower, cava, soda	11.5
CAVA giro ribot brut	7.5 / 39.5
CRÉMANT DE BOURGOGNE viré, 100% chardonnay	10 / 50
ROYAL FIZZ bombay sapphire gin, cava, lemon juice, simple syrup	13
GARIBALDI campari, orange juice	9.5
SOUR amaretto, whiskey, pisco	12.5

*all day from 11:30*

## COLD

<b>OYSTER</b> classic, mignonette (2 pcs)	8.5
<b>OYSTER</b> Yuzu & lime leaf (2 pcs)	8.5
<b>CRUDO SEA BASS</b> grapefruit, pomegranate & daikon	16
<b>STEAK TARTARE</b> egg yolk cream with piment d'espelette	15.5
<b>YELLOW BEET</b> herb salad, burrata, fennel	16.5
<b>COCTEL DE CAMARON</b> Mexican Shrimp Cocktail	13
<b>ASPARAGUS SALAD</b> almond, poached egg, Parmesan	15.5

## HOT

<b>SOUP OF THE DAY</b> ask your server	
<b>SCALLOP</b> 2 pcs, cauliflower cream, dashi beurre blanc	16
<b>MUSSELS</b> lemongrass, coriander, coconut	15
<b>GREEN ASPARAGUS</b> Sandefjord sauce, dill, fish roe	14.5
<b>POUSSIN</b> from the grill, gochujang butter, grilled lime	21.5
<b>ENTRECÔTE</b> beurre Staal	19.5
<b>PLAICE</b> on the bone, sauce vierge	19.5
<b>POINTED CABBAGE</b> citrus ricotta, hazelnut, chilli oil	16.5

## SIDES

<b>BREAD</b> whipped lemon butter	5.5
<b>FRESH FRIES</b> Friethoes	6.5
<b>SALADE VERDE</b> green salad, house vinaigrette	5.5
<b>SEASONAL VEGETABLES</b> of the moment	7

## DESSERT

PEACH MARGARITA peach, lime, tequila, tajin	8.5
PEACH MARGARITA Virgin	8.5
CHOCOLATE CRÉMEUX White choco crumble miso	9.5
MANGO CHEESECAKE lemon sorbet	9.5
CHOCOLATE TRUFFLE homemade	4.5
CHEESE 4 varieties, de Kaaskamer, fig bread	19.5
SGROPPINO	9.5

## BY THE GLASS

PORT fonseca tawny or late bottled vintage	7.5 / 9
MACVIN DU JURA <b>domaine de montbourgeau</b>	9.5
SAUTERNES chateau piada, barsac, 90% semillon, 10% sauvignon blanc	9.5

## DIGESTIVE

COGNAC payrault cognac vsop	8.5
ARMAGNAC armagnac tariquet vsop	8
CALVADOS chateau du breuil vsop	7.5
GRAPPA nonino grappa chardonnay barrique	9
ESPRESSO MARTINI borghetti, 42 below, espresso	13.5
CHARTREUSE vert 55%	12.5