

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 12 noon

COLD

OYSTER classic, mignonette (6 pcs)	8.5
OYSTER Yuzu & lime leaf (6 pcs)	8.5
CRUDO SEA BASS grapefruit, pomegranate & daikon	16
STEAK TARTARE egg yolk cream with piment d'espelette	15.5
YELLOW BEET herb salad, burrata, fennel	16.5
COCTEL DE CAMARON Mexican shrimp cocktail	13
SALADE NIÇOISE saku tuna, haricots verts, mixed tomatoes, baby potatoes, olives, egg l lettuce	16.5

HOT

SOUP OF THE DAY ask your server	
SCALLOP 2 pcs, cauliflower cream, dashi beurre blanc	16
MUSSELS lemongrass, coriander, coconut	15
POIREAU grilled leek, leek vinaigrette, leek ash	14.5
POUSSIN from the grill, gochujang butter, grilled lime	21.5
ENTRECÔTE beurre Staal	19.5
PLAICE on the bone, sauce vierge	19.5
POINTED CABBAGE citrus ricotta, hazelnut, chilli oil	16.5

SIDES

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

DESSERT

PEACH MARGARITA peach, lime, tequila, tajin	8.5
PEACH MARGARITA Virgin	8.5
CHOCOLATE CRÉMEUX miso honeycomb, red berries	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 domaine de montbourgeau	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