
Aperitif



Dekxels Aperitif

Elderflower fizz St. Germain & Bruut Champagne & Ginger ale	9
Spicy Dark 'N Stormy Gosling's Rum, Ancho Reyes chile liqueur & Loopuyt gingerbeer	9

Champagne and Prosecco

La Tordera Jelma's Prosecco - Fresh and Fruity Spumante	6	30
Bruut Champagne - Elegant and soft Gold	10,5	60
Bruut Champagne - Intense with red fruit Rosé		70
Bruut Champagne - Full and round Platinum - Blanc de blancs		80
Laurent-Perrier Grand Siècle Champagne - Power and well balanced Prestige Cuvé		170

Gin & Tonic

Tanqueray & Schweppes Tonic Lime	6,8
Loopuyt Dry Gin & Loopuyt Tonic Sereh	9,5
Hendricks Gin & Fever Tree Tonic Cucumber	10,5

Port

Taylor's White	3,50
Taylor's Ruby	3,75
Taylor's Port LBV	4,75
Taylor's Tawny 10yrs	6,25

Aperitif

White wine



Maravilla, Chardonnay - Easy and fresh Maule Valley, Chile	4,25	14,75	21,25
Puerta Adalia, Verdejo - Fresh with citrus fruit Rueda, Spain	4,75	17	23,75
Kleindal, Chenin Blanc - Juicy with a body Breede River Valley, South Africa			26
La Cour des Dames, Viognier - Smooth and mildy spicy Langedoc, France			26,5
Castel Firmian, Pinot Grigio - Elegant and refined Trentino, Italy	5,5	19,25	27,5
Diwald, Grüner Veltliner - Fresh and slightly spicy Wagram, Austria	5,5	19,25	27,5
Stump Jump, Riesling, Sauv.Blanc, - Ripe and fresh Marsanne, Roussanne McLaren Vale, Australia			28
Carl Ehrhard, Riesling - Fruity Rüdesheim, Germany			28,5
Benjamin Octavie, Sauvignon Blanc - Fresh and fruity Touraine, France	5,75	20	28,75
Southbank, Sauvignon Blanc - Juicy and full Marlborough, New Zealand			31
Veiga Da Princesa, Albariño - Fresh and juicy Rias Baixas, Spain			32
J Lohr, Chardonnay - Ripe with grating tones Monterey, California	7,75	27,25	39
Domaine Dezat, Sancerre - Rich, ripe and fruity Loire, France			40
William Fevre, Chablis - Smooth with minerals Bourgogne, France			42
Domaine Larue, Chassagne Montrachet - Full and soft sour Bourgogne, France			74
Louis Jadot, Meursault - Full, ripe and elegant Bourgogne, France			76

White wine

Red wine



Maravilla, Merlot - Soft and smooth Valle Central, Chile	4,25	14,75	21,25
Ramon Roqueta, Tempranillo - Creamy and soft Catalunya, Spain	4,75	17	23,75
Chimango, Malbec - Full and strong Mendoza, Argentina	4,75	17	23,75
Rosario, Cabernet Sauvignon - Strong and fresh Maipo Valley, Chile			24
Kiwi Cuvee, Pinot Noir - Soft and spicy Loire, France	5	17,5	25
Beauté du Sud, Cabernet Sauvignon, Syrah - Creamy and fruity Languedoc, France			26
Club Privado, Tempranillo - Soft and fruity Rioja, Spain			28,75
Barista, Pinotage - Ripe and spicy Franschhoek, South Africa			29
Marcus Clauß, Spätburgunder - Soft and spicy Rheinhessen, Germany			30,5
Cantine due Palme, Primitivo - Soft and full di Manduria, Italy			31
Porcupine Ridge, Shiraz - Juicy and strong Boekenhoutskloof, South Africa			33
Chateau Puy Rigaud, Merlot - Full and heavy Montagne Saint-Emillion, France			36,5
Gaja Promis, Merlot, Shiraz, Sangiovese - Full, ripe and creamy Tuscany, Italy			58
Tedeschi, Amarone della Valpolicella - Full and strong Veneto, Italy			72

Red wine

Dinner

Salmon sashimi with horseraddish, cucumber, sesame and rice crisps(G)	9,75
Tuna tartar with lime, soy, wasabi, cress and mango(G)	13,25*
Indian salad with masala, eggplant, papadum, cashew and manchego(G)(L)(V)	9,75
Carpaccio with soy, shallot, cashew and red pepper(G)	9,75
Bentobox with tom kha kai, chicken yakitory, tempura shrimp and salmon(G)(L)	13,25*
Pumpkin soup with sweet potato, mushroom and naan bread(G)(L)(V)	9,75
Tempura shrimps with miso and a salad of radish, shallot and sugarsnaps(G)	9,75
Lotus rolls with softshellcrab, sweet and sour cucumber and kimchi(G)(L)	13,25*
Mushroom risotto with truffle, pecans and Parmezan cheese(L)(V)	9,75
Scallops with pork belly, lotus root, macadamia and daikon(G)	13,25*
Thai red curry with cashew, mushrooms, asparagus and coriander(L)(V)	9,75
> <i>With black tiger prawns</i>	13,25*
Pancakes with confit of duck, hoi sin, cucumber and leek(G)	9,75
Sole on the bone with cockles, carrot, ginger, bamboo shoot and spinach(G)(L)	13,25*
Japanese steak with wasabi hollandaise, bok choy, bimi and crispy nori(G)(L)	13,25*
Calf stew and sweetbread with parsnip, hazelnut and jus de veau(G)(L)	9,75

Extra's

Sourdough bread with Thai pesto and aioli(G)(L)(V)	4,75
Edamame: soy beans with garlic and ginger(V)	3,75
Fresh French fries with mayonnaise or ketchup(V)	3,75
Grilled vegetables with olive oil and smoked salt(V)	4,75

(G) contains Gluten, (L) contains Lactose, (V) Vegetarian

3 Course menu + Dessert 31,50

***supplement per dish 3,5**

Dinner

Dessert

Cheese platter with apple-port reduction and nut bread(G)(L)(V)	11*
Warm chocolate cake (10 min) with dulce de leche and pistachio icecream(G)(L)(V)	8
Mango red pepper-icecream with port basil tea and ginger snaps(G)(V)	8
Forest fruits meringue cheesecake(G)(L)(V)	8

After-dinner drinks

Dessert wine

Coteaux du layon Carte d'or, Baumard Loire, France	5,5
Elysium, Black Muscat Californië, U.S.A.	5,5
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6

Port

Taylor's White	3,5
Taylor's Ruby	3,75
Taylor's Port Late Bottle Vintage	4,75
Taylor's Tawny 10 years old	6,25
Port tasting	9

Liqueur

Disaronno Amaretto	4,5	Tia Maria	4,5
Baileys	4,5	Licor 43	4,5
Cointreau	4,5	Frangelico	4,5
Grand Marnier	4,5	Kahlua	4,5
Drambuie	4,5	Fiorito Limoncello	5
Dom Benedictine	4,5		

Whiskey

Glenkinchie	7,5
Talisker	8
Oban	8
Lagavulin	9,5
Hibiki	10,5

Cognac

De Rothenac Cognac VS	5,25
Rémy Martin VSOP	6

Dessert & After-dinner drinks