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# Aperitif

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## Dekxels Aperitif

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<b>Professor Manilla</b> Don Papa Rum, Del Professore Vermouth, Lime & Ginger Beer	12,5
<b>Spicy El Dorado</b> Champagne, Passionfruit, Mango, Tequila & Ancho Reyes	13,5
<b>Pineapple Cooler Mocktail 0.0%</b> Coconut, Pineapple soda, 0.0% Spiced Rum & Lime	8,5

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## Sparkling Wine

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<b>Elvia Cava Ecológico</b> - Fresh   Fruity   Light toast Brut	7,5	38
<b>Charles Heidsieck Champagne</b> - Elegant   Soft   Ripe Brut Réserve	12,5	76
<b>Charles Heidsieck Champagne</b> - Red fruit   Brioche   Rich Rosé Brut Réserve		100
<b>Agrapart Grand Cru Terroir</b> - Mineral   Toast   Ripe yellow fruit Blanc de Blancs		105
<b>Agrapart Grand Cru Venus 2013</b> - Intense   Complex   Rich Brut Nature		225

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## Gin & Tonic

<b>Jinzu &amp; Yuzu Tonic</b> Maraschino Cherry	12
<b>Hendricks Gin &amp; Fever Tree Tonic</b> Cucumber	12
<b>Etsu Japanese Gin &amp; Grapefruit Tonic</b> Grapefruit	12,5
<b>Kinobi Gin &amp; Imperial Tonic</b> Ginger   Red pepper	12,5
<b>Seedlip 0.0% &amp; Fever Tree Tonic</b> Lemongrass	8,5

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## Beer

<b>Hertog Jan</b> - Pilsener	3,75
<b>Leffe Blond</b> - Blond beer	5,5
<b>Thai Thai</b> - Tripel	6
<b>Brouwerij't ij</b> - Ijwit	6
<b>Big Belly</b> - Mo Phi IPA	6,5
<b>Hertog Jan 0.0%</b> - Pilsener	3,5
<b>Leffe Blond 0.0%</b> - Blond	5

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# Aperitif

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# White wine

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<b>Orbiel &amp; Frères, Chardonnay</b> - Slightly Creamy   Fresh Languedoc, France	5,5	19,25	27,5
<b>Piqueras White - Label, Verdejo</b> - Fresh   Juicy Almansa, Spain	6,25	21,75	31,25
<b>Madregale, Pinot Grigio</b> - Elegant   Refined   Fruity Abruzzen, Italy	6,25	21,75	31,25
<b>Walvisch, Chenin Blanc</b> - Toast   Fruity Stellenbosch, South Africa	6,75	23,75	33,75
<b>Stefan Winter Blanc De Noir, Pinot noir</b> - Ripe Fruit   Nutty Rheinhessen, Germany	7,25	25,25	37,25
<b>Domaine Coudoulet Fontgaline, Viognier</b> - Ripe   Juicy Languedoc, France	7,75	26,25	38,5
<b>Di Lenardo Fathers Eyes, Chardonnay</b> - Buttery   Nutty Friuli, Italy	8,25	28,75	41,25
<b>Veiga Da Princesa, Albariño</b> - Aromatic   Fresh   Juicy Rias Baixas, Spain			42
<b>Palliser Estate, Sauvignon Blanc</b> - Fresh   Lively   Tropical Fruits Martinborough, New Zealand			45
<b>Weingut Thörle Kalk &amp; Kreide, Chardonnay, Weissburgunder</b> - Creamy   Flint Rheinhessen, Germany			47
<b>Sepp Moser Gebling Erste Lage, Grüner Veltliner</b> - Spicy   Citrus   Aromatic Kremstal, Austria			49
<b>Michel Redde La Moynerie, Pouilly-Fumé</b> - Minerals   Dry   Fruity Loire, France			52
<b>Weingut Karthäuserhof Alte Reben Trocken, Riesling</b> - Fresh   Floral   Nutty Mosel, Germany			53
<b>Thierry Drouin Plaisance, Pouilly-Fuissé</b> - Elegant   Ripe   Toast Burgundy, France			59
<b>Domaine Philippe Gouley Chablis Premier Cru</b> - Creamy   Toast   Minerals Burgundy, France			61
<b>DeMorgenzon Reserve, Chenin Blanc</b> - Ripe   Oak   Flint Stellenbosch, South Africa			67
<b>Rémi Niero, Condrieu</b> - Complex   Refined   Roasted tones Rhône, France			79
<b>Domaine Jean Chartron Puligny-Montrachet 2020, Chardonnay</b> - Balanced   Ripe   Oak Burgundy, France			115

White wine

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## Red wine

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<b>Valviejo Tierra de Castillo, Tempranillo</b> - Soft   Smooth La Mancha, Spain	5,5	19,25	27,5
<b>La Cour des Dames, Merlot</b> - Smooth   Fruity   Soft Languedoc, France	6,5	21	30
<b>La Grange Delay, Ventoux</b> - Black fruit   Smokey   Aromatic Rhône, France	7,25	25,25	36,25
<b>Von der Mark, Spätburgunder</b> - Fruity   Juicy   Spicy Baden, Germany	7,25	25,25	36,25
<b>Tenuta Giuliano, Montepulciano</b> - Powerful   Forest fruits Abruzzes, Italy	7,95	27,75	39,75
<b>Chakana Cueva Las Manos Reserva, Malbec</b> - Ripe fruit   Full bodied   Gentle Mendoza, Argentina			41
<b>Quinta Da Romaneira Sino, Touriga Franca, Tinta Roriz</b> - Ripe black fruit   Firm Douro, Portugal			44
<b>Vivanco Rioja Reserva, Tempranillo</b> - Full bodied   Powerfull   Balanced Rioja, Spain			46
<b>Isole e Olena Chianti Classico, Sangiovese</b> - Gentle   Spicy   Smooth Tuscany, Italy			53
<b>Bodegas Abadía de San Quirce Ribera, Tempranillo</b> - Strong   Ripe   Powerfull Ribera del Duero, Spain			64
<b>Fratelli Seghesio Barolo, Nebbiolo</b> - Refined   Elegant   Spicy Piemonte, Italy			68
<b>Chateau Tronquoy-Lalande, Saint-Estèphe</b> - Oak   Forest Fruits   Ripe Bordeaux, France			75
<b>Chateau Musar, Cabernet Sauvignon, Carignan, Cincault</b> - Full   Oak   Strong Bekaa Valley, Lebanon			79
<b>Robert Sirugue Vosné-Romanée, Pinot Noir</b> - Full   Spicy   Refined Burgundy, France			92
<b>Stefano Accordini, Amarone il Fornetto 2015</b> - Figs   Powerful   Spicy Veneto, Italy			110

Red wine

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## Dinner

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<b>Cod Tiradito</b> with coconut, lemon habanero, orange, sesame, dill and fennel	13,5
<b>Tuna Tartar</b> with avocado, ssamjang, sesame, scallions and ginger(G)	16,5*
<b>Beef Tataki</b> with garlic, lovage, lemon, almonds, cress and truffle	16,5*
<b>Whipped Feta Salad</b> with green asparagus, green peas, sumac and pistachio(G)(L)(V)	13,5
<b>Smoked Eel</b> with brioche bread, fennel, wasabi and dashi(G)(L) -> <i>Vegetarian option with Eggplant Unagi(G)(L)(V)</i>	16,5*
<b>Kung Pao Cauliflower</b> with ginger, peanut, scallion and chili(G)(V)	13,5
<b>Clams &amp; Scallops</b> with tom yam, cashew, lemongrass, nam pla and galangal	16,5*
<b>Prawn Wonton</b> with szechuan, ginger, sesame, water chestnut and lime(G) -> <i>Vegan option with King oyster mushroom(G)(V)</i>	16,5*
<b>Skate Wing</b> with vadouvan, sea lavender, lemon, butter, turmeric and ginger(L)	16,5*
<b>2 Katsu Chicken Sando</b> on brioche with tobiko, shiso leaf, tonkatsu and cabbage(G) -> <i>Vegetarian option with Seitan(G)(V)</i>	13,5
<b>Lamb Gyoza</b> with harissa, muhammara, zhug, pine nuts and green chili(G)	16,5*
<b>Salmon Blado</b> with sambal jeruk, atjar ketimoen, scallion, peanut and ketjap	13,5
<b>Miso Eggplant</b> with white rice, furikake, sesame and scallions(G)(V)	13,5
<b>Tournedos</b> with miso, sake, garlic, shiso, mustard seeds and brioche(G)(L)	16,5*
<b>Mexican Pork Belly</b> with polenta, chile arbol, pineapple, cheddar and lime(L)	13,5

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## Extras

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<b>Japanese Oyster</b> with shiso, gari, lychee, sansho and lime	4
<b>Chinese Flatbread</b> with szechuan, peanut, yogurt and scallion(G)(V)	5,5
<b>Dekxels Fries</b> with kaffir lime, peanut sauce, onion and bird's eye chili(G)(V)	5,5

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(G) Contains Gluten

(L) Contains Lactose

(V) Vegetarian

**3 Course menu + Dessert starting from 44,5 p.p.**  
**\*supplement per dish 3,-**

**Dinner**

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## Dessert

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Cheese platter with apple-yuzu compote and umeboshi nut bread(G)(L)(V)	12*
Chocolate Chip Brownie with miso caramel, hazelnut ice cream and tonka bean(G)(L)(V)	9
Mango-guava sorbet with spicy chamoy, white chocolate, corn and blood orange(L)(V)	9
Cheesecake with bergamot, lime, Italian meringue and vanilla(G)(L)(V)	9

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## After-dinner drinks

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### Dessert wine

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Chateau Pajzos, Tokaj Late Harvest Tokaj, Hungary	6,75
Badsberg Breedekloof, Red Muscadel Breedekloof, South Africa	6,75
Toro Albala, Don Pedro Xeminez Andalucía, Spain	7,5
Kiuchi, Umeshu Ibaraki, Japan	6,75

### Port

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Churchill's White	5
Quinta da Romaneira Ruby	5
Quinta da Romaneira Late Bottle Vintage	6
Quinta da Romaneira Tawny 10 years old	7,5
Port Tasting	11

### Liqueur

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Berta Di Mombaruzzo Amaretto	6,5	Tia Maria	5,5
Baileys	5,5	Licor 43	5,5
Cointreau	5,5	Frangelico	5,5
Grand Marnier	5,5	Kahlua	5,5
Drambuie	5,5	Limoncello	5,5
Dom Benedictine	5,5	Yuzuchello	5,5

### Whisky

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Glenkinchie	8	Hatozaki	10
Tenjaku	9	Fujimi 7 Virtues Of The Samurai	10
Talisker	10	Togouchi Kiwami	11
Oban	11		
Lagavulin	12		

### Cognac

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De Rothenac Cognac VS	7
Rémy Martin VSOP	9
Rémy Martin XO	15

## Dessert & After-dinner drinks