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# Aperitif

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## Dekxels Aperitif

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<b>Frenchman In Japan</b> Shochu, Calvados, Maple Syrup, Lime & Ginger Beer	11
<b>Asian Cosmo</b> Champagne, Cointreau, Cranberry, Sake & Lime	11
<b>Dekxels Mocktail 0.0%</b> Gingerbeer, Cassis & Lime	7

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## Sparkling Wine

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<b>Elvia Cava Ecológico</b> - Fresh   Fruity   Light toast Brut	7	35
<b>Charles Heidsieck Champagne</b> - Elegant   Soft   Ripe Brut Réserve	12	69
<b>Charles Heidsieck Champagne</b> - Mineral   Toast   Ripe yellow fruit Blanc de Blancs		90
<b>Charles Heidsieck Champagne</b> - Red fruit   Brioche   Rich Rosé Brut Réserve		95
<b>Dom Perignon, 2008</b> - Powerfull   Rond   Toast Vintage		225

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## Gin & Tonic

<b>Jinzu &amp; Botanical Tonic</b> Maraschino Cherry   Apple Blossom	11
<b>Hendricks Gin &amp; Fever Tree Tonic</b> Cucumber	11
<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	3,5
<b>Leffe blond</b> - Blond beer	4,75
<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	3,25
<b>Leffe blond 0.0%</b> - Blond	4,5

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# Aperitif

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# White wine

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<b>Cantine Due Palme, Chardonnay</b> - Slightly creamy   Fresh Apulië, Italy	4,75	16,25	23,75
<b>Piqueras White - Label, Verdejo</b> - Fresh   Juicy Almansa, Spain	5,75	20,25	28,75
<b>Madregale, Pinot Grigio</b> - Elegant   Refined Abruzzan, Italy	5,75	20,25	28,75
<b>Reichsrat Von Buhl Trocken, Riesling</b> - Fresh   Juicy Pfalz, Germany	6	21	30
<b>Walvisch, Chenin Blanc</b> - Toast   Fruity Stellenbosch, South Africa	6,25	21,75	31,25
<b>Palliser Estate Pencarrow, Sauvignon Blanc</b> - Fresh   Lively   Tropical fruit Martinborough, New Zealand			37
<b>Veiga Da Princesa, Albariño</b> - Aromatic   Fresh   Juicy Rias Baixas, Spain			37
<b>Domaine Coudoulet Fontgaline, Viognier</b> - Ripe   Juicy Languedoc, France	7,5	26,25	37,5
<b>Alvear 3 Miradas Vino Pueblo, Pedro Ximénez</b> - Salty   Nuts   Earthy Andalusië, Spain			38
<b>Di Lenardo Fathers Eyes, Chardonnay</b> - Buttery   Nutty Friuli, Italy	7,95	27,75	39,75
<b>Domaine Raimbault, Sancerre</b> - Rich   Ripe   Fruity Loire, France			47
<b>Sepp Moser Gebling Erste Lage, Grüner Veltliner</b> - Spicy   Citrus   Aromatic Kremstal, Austria			47
<b>La Soufrandise 'Clos Marie', Pouilly-Fuissé</b> - Powerful   Ripe   Juicy Burgundy, France			48
<b>Vina del Lentisco Villota Blanco, Viura</b> - Full bodied   Flint   Citrus Rioja, Spain			61
<b>Talley Vineyards Arroyo Grande Valley, Chardonnay</b> - Creamy   Toast   Citrus peel California, VS			62
<b>DeMorgenzon Reserve, Chenin Blanc</b> - Ripe   Oak   Flint Stellenbosch, South Africa			63
<b>Rémi Niero, Condrieu</b> - Complex   Refined   Roasted tones Rhône, France			75
<b>Bouard-Bonnefoy Chassagne-Montrachet 1er Cru, Chardonnay</b> - Full   Ripe   Strong Burgundy, France			96

White wine

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## Red wine

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<b>Valviejo Tierra de Castillo, Tempranillo</b> - Soft   Smooth La Mancha, Spain	4,75	16,25	23,75
<b>La Cour des Dames, Merlot</b> - Smooth   Fruity   Soft Languedoc, France	5,75	20,25	28,75
<b>La Grange Delay, Ventoux</b> - Black fruit   Smokey   Aromatic Rhône, France	6,75	23,5	33,75
<b>Von der Mark, Spätburgunder</b> - Fruity   Juicy   Spicy Baden, Germany	6,75	23,5	33,75
<b>Tenuta Giuliano, Montepulciano</b> - Powerful   Forest fruits Abruzzo, Italy	7,5	26,25	37,5
<b>Salcheto Biskero, Chianti</b> - Soft   Spicy   Fresh Tuscany, Italy			37,5
<b>Dom Rafael Tinto, Aragonez, Alicante Bouschet</b> - Ripe black fruit   Full   Spicy Alentejo, Portugal			38
<b>Chakana Cueva Las Manos Reserva</b> , Malbec - Ripe fruit   Full bodied   Gentle Mendoza, Argentina			39
<b>Vivanco Rioja Reserva, Tempranillo</b> - Full bodied   Powerful   Balanced Rioja, Spain			41
<b>Chateau Cordet Margaux, Merlot, Cabernet Sauvignon</b> - Oak   Blackberry   Ripe Fruits Bordeaux, France			50
<b>Palliser Estate, Pinot Noir</b> - Elegant   Complex Martinborough, New Zealand			52
<b>Gaja Promis, Merlot, Shiraz, Sangiovese</b> - Fruity   Juicy   Creamy Tuscany, Italy			63
<b>Fratelli Seghesio Barolo, Nebbiolo</b> - Refined   Elegant   Spicy Piemonte, Italy			68
<b>Robert Sirugue Vosné-Romanée, Pinot Noir</b> - Full   Spicy   Refined Burgundy, France			87
<b>Monte del Fra Scarnocchio, Amarone Riserva 2011</b> - Figs   Powerful   Spicy Veneto, Italy			99

Red wine

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## Dinner

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<b>Salmon Tiradito</b> with maracuja, coconut, aji amarillo and sweet potato(G)	13
<b>Tuna Tartar</b> with avocado, wakamé, horseradish, edamame, ikura and nori(G)(L)	16*
<b>Sichuan Beef</b> with black bean, ginger, macadamia, shallot and sesame(G)	16*
<b>Ganmodoki Salad</b> with green asparagus, miso, mizuna, ponzu and wasabi(G)(V)	13
<b>Smoked Eel</b> with brioche bread, fennel, wasabi and dashi(G)(L)	16*
<b>Kung Pao Cauliflower</b> with ginger, peanut, spring onion and chili(G)(V)	13
<b>Lamb Dumplings</b> with chimichurri, harissa, pistachio, cumin and dill(G)	13
<b>Pulpo Tostada's</b> with corn, pineapple, jalapeño, tiger tomato and pimientos(G) -> <i>Vegan option with King Oyster(G)(V)</i>	16*
<b>Scallops</b> with coconut, kaffir lime, laos, sea lavender and rawit	16*
<b>2 Bao Buns</b> with crispy chicken, togarashi, tobiko, gari and red cabbage(G) -> <i>Vegan option with eggplant, massala, raita, pumpkin seed and red cabbage(G)(V)</i>	13
<b>Curry Katsu</b> with sweet potato, red cabbage, rice, sesame and chili(G)(V)	13
<b>Plaice fillet</b> with potato, asparagus, miso, peas and lemongrass(G)(L)	16*
<b>Porkbelly Adobo</b> with garlic rice, calamansi, black pepper and chili(G)	13
<b>Flank Steak</b> with ssamjang, corn, gochugaru, sesame, onion and kimchi(L)	16*

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## Extras

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<b>Japanese Oyster</b> with yuzu, shiso, nashi pear, sake and Tomasu soy(G)	3,5
<b>Chinese Flatbread</b> with black beans, chili and yoghurt(G)(L)(V)	4,75
<b>Dekxels fries</b> with sumak, za'atar, massala and spring onion(G)(V)	4,75

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(G) Contains Gluten

(L) Contains Lactose

(V) Vegetarian

**3 Course menu + Dessert starting from 42,- 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 Caramel Roll with tonkabean, Brazil nut and passilla(G)(L)(V)	9
Shiso Sorbet with verveine, coconut, koji, lychee and nashi pear(V)	9
Cheesecake with Amarena cherry, rhubarb, kaffir lime and honey(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
Du Toitskloof, Red Muscadel Breedekloof, South-Africa	6
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6,5
Kiuchi, Umeshu Ibaraki, Japan	6,5

### 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	6,5
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	10		
Lagavulin	11		

### Cognac

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De Rothenac Cognac VS	6
Rémy Martin VSOP	7
Rémy Martin XO	15

## Dessert & After-dinner drinks