
Aperitif



Dekxels Aperitif

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

Sparkling Wine

Elvia Cava Ecológico - Fresh Fruity Light toast Brut	7,5	38
Charles Heidsieck Champagne - Elegant Soft Ripe Brut Réserve	12	69
Charles Heidsieck Champagne - Red fruit Brioche Rich Rosé Brut Réserve		95
Agrapart Grand Cru Terroir - Mineral Toast Ripe yellow fruit Blanc de Blancs		110
Agrapart Grand Cru Venus 2013 - Intense Complex Rich Brut Nature		225

Gin & Tonic

Jinzu & Botanical Tonic Maraschino Cherry Apple Blossom	12
Hendricks Gin & Fever Tree Tonic Cucumber	12
Etsu Japanese Gin & Grapefruit Tonic Grapefruit	12,5
Kinobi Gin & Imperial Tonic Ginger Red pepper	12,5
Seedlip 0.0% & Fever Tree Tonic Lemongrass	8,5

Beer

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

Aperitif

White wine



Orbiel & Frères, Chardonnay - Slightly creamy Fresh Languedoc, France	5	17,5	25
Piqueras White - Label, Verdejo - Fresh Juicy Almansa, Spain	5,75	20,25	28,75
Madregale, Pinot Grigio - Elegant Refined Abruzzes, Italy	5,75	20,25	28,75
Stefan Winter Blanc De Noir, Pinot noir - Ripe Fruit Nutty Rheinessen, Germany	6,75	23,75	33,75
Walvisch, Chenin Blanc - Toast Fruity Stellenbosch, South Africa	6,75	23,75	33,75
Domaine Coudoulet Fontgaline, Viognier - Ripe Juicy Languedoc, France	7,5	26,25	37,5
Di Lenardo Fathers Eyes, Chardonnay - Buttery Nutty Friuli, Italy	7,95	27,75	39,75
Veiga Da Princesa, Albariño - Aromatic Fresh Juicy Rias Baixas, Spain			40
Palliser Estate, Sauvignon Blanc - Fresh Lively Tropical Fruits Martinborough, New Zealand			43
Luis Seabra Douro Xisto Ilimitadi Branco - Fruity Flint Slightly oaky Douro, Portugal			45
Sepp Moser Gebling Erste Lage, Grüner Veltliner - Spicy Citrus Aromatic Kremstal, Austria			47
Michel Redde La Moynerie, Pouilly-Fumé - Minerals Dry Fruity Loire, France			52
Vina del Lentisco Villota Blanco, Viura - Full bodied Flint Citrus Rioja, Spain			59
Jacques Saumaize Premier Cru, Pouilly-Fuissé - Powerfull Ripe Toast Burgundy, France			61
Talley Vineyards Arroyo Grande Valley, Chardonnay - Creamy Toast Citrus peel California, Vs			63
DeMorgenzon Reserve, Chenin Blanc - Ripe Oak Flint Stellenbosch, South Africa			64
Rémi Niero, Condrieu - Complex Refined Roasted tones Rhône, France			78
Bouard-Bonnefoy Chassagne-Montrachet 1er Cru, Chardonnay - Full Ripe Strong Burgundy, France			99

White wine

Red wine



Valviejo Tierra de Castillo, Tempranillo - Soft Smooth La Mancha, Spain	5	17,5	25
La Cour des Dames, Merlot - Smooth Fruity Soft Languedoc, France	5,75	20,25	28,75
La Grange Delay, Ventoux - Black fruit Smokey Aromatic Rhône, France	6,75	23,5	33,75
Von der Mark, Spätburgunder - Fruity Juicy Spicy Baden, Germany	6,75	23,5	33,75
Tenuta Giuliano, Montepulciano - Powerful Forest fruits Abruzzen, Italy	7,95	27,75	39,75
Chakana Cueva Las Manos Reserva, Malbec - Ripe fruit Full bodied Gentle Mendoza, Argentina			40
Quinta Da Romaneira Sino, Touriga Franca, Tinta Roriz - Ripe black fruit Firm Douro, Portugal			40
Vivanco Rioja Reserva, Tempranillo - Full bodied Powerfull Balanced Rioja, Spain			46
Isole e Olena Chianti Classico, Sangiovese - Gentle Spicy Smooth Tuscany, Italy			50
Campo alla Sughera Adè, Cabernet Sauvignon, Melot - Strong Ripe Creamy Bolgheri, Italy			59
Fratelli Seghesio Barolo, Nebbiolo - Refined Elegant Spicy Piemonte, Italy			68
Chateau Tronquoy-Lalande, Saint-Estèphe - Oakey Forest Fruits Ripe Bordeaux, Frankrijk			75
Kershaw Clonal Selection, Pinot Noir - Elegant Complex Toast Elgin, South Afrika			76
Robert Sirugue Vosné-Romanée, Pinot Noir - Full Spicy Refined Burgundy, France			92
Stefano Accordini, Amarone il Fornetto 2015 - Figs Powerful Spicy Veneto, Italy			99

Red wine

Dinner

Cod Tiradito with coconut, Lemon Habanero, orange, sesame, dill and fennel	13
Tuna Tartar with avocado, wakamé, horseradish, edamame, ikura and nori(G)(L)	16*
Beef Tataki with garlic, lavas, lemon, almonds, cress and truffle	16*
Burrata Salad with carrot, harissa, laffa, grapes and pistachio(G)(L)(V)	13
Smoked Eel with brioche bread, fennel, wasabi and dashi(G)(L) -> <i>Vegetarian option with Eggplant(G)(L)(V)</i>	16*
Kung Pao Cauliflower with ginger, peanut, spring onion and chili(G)(V)	13
Korean Beef Gyoza with gochujang, sesame, nashi pear, ginger and scallions(G)	13
Curry Gambas with sweet potato, chili, cashew, sea lavender and Thai basil	16*
Scallops with potato, carpet clams, yuzu kosho, garlic and musterd seed(L)	16*
2 Bao Buns with spicy crispy chicken, goma, togarashi, red cabbage and mirin(G)	13
-> <i>Vegan option with Seitan(G)(V)</i>	
2 Rib Eye Tostadas with butter beans, chamoy, garlic, parsley and tomatillo(G)(L)	16*
Miso Salmon with shiso, wasabi, mirin-fu, sake, ikura and yuzu(G)	16*
Sichuan Noodles with peanut, egg, bimi, bok choy, ginger, soy and sesame(G)(V)	13
Tocino Iberico Porkbelly with white rice, achiote, vinegar, mango and garlic(G)	13

Extras

Mexican Oyster with pineapple, coconut, Nixta licor, lime and Jalapeño(G)	3,75
Chinese Flatbread with Szechuan, peanut, yoghurt and scallions(G)(V)	4,75
Dekxels fries with peanut, lime, atjar, djeroek poeroet and ketumbar(G)(V)	4,75

(G) Contains Gluten

(L) Contains Lactose

(V) Vegetarian

3 Course menu + Dessert starting from 43,- p.p.
***supplement per dish 3,-**

Dinner

Dessert

Cheese platter with apple yuzu compote and umeboshi nut bread(G)(L)(V)	12*
Chocolate Caramel Cake with banana, macadamia, champurrado and cinnamon(G)(L)(V)	9
Cherry Yoghurt Ice Cream with white chocolate, goji berry, almond and sakura(G)(L)(V)	9
Cheesecake with mango, Aji mirasol, sticky rice, coconut and peanut(G)(V)	9

After-dinner drinks

Dessert wine

Chateau Pajzos, Tokaj Late Harvest Tokaj, Hungary	6
Pioneiro, Moscatel Roxo De Setubal Palmela, Portugal	6
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6,5
Kiuchi, Umeshu Ibaraki, Japan	6,5

Port

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

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

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

Cognac

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

Dessert & After-dinner drinks