
Aperitif



Dekxels Aperitif

Spicy Mexican Mule Nixta, Ancho Reyes, Agave Syrup & Ginger Beer	12,5
Madame Fuji Champagne, Raspberry, Shochu, Pineapple & Chambord	12,5
Cherry Cooler Mocktail 0.0% Cherry Soda, Limonata, Cinnamon & Lime	7,5

Sparkling Wine

Elvia Cava Ecológico - Fresh Fruity Light toast Brut	7	35
Charles Heidsieck Champagne - Elegant Soft Ripe Brut Réserve	12	69
Charles Heidsieck Champagne - Mineral Toast Ripe yellow fruit Blanc de Blancs		90
Charles Heidsieck Champagne - Red fruit Brioche Rich Rosé Brut Réserve		95
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	3,5
Leffe Bruin - Brown beer	5
Thai Thai - Tripel	6
Brouwerij't ij - Ijwit	6
Big Belly - Mo Phi IPA	6,5
Hertog jan 0.0% - Pilsener	3,25
Leffe blond 0.0% - Blond	4,5

Aperitif

White wine



Cantine Due Palme, Chardonnay - Slightly creamy Fresh Apulië, Italy	4,75	16,25	23,75
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	6,25	21,75	31,25
Walvisch, Chenin Blanc - Toast Fruity Stellenbosch, South Africa	6,75	23,75	33,75
Palliser Estate Pencarrow, Sauvignon Blanc - Fresh Lively Tropical Fruits Martinborough, New Zealand			37
Veiga Da Princesa, Albariño - Aromatic Fresh Juicy Rias Baixas, Spain			37
Domaine Coudoulet Fontgaline, Viognier - Ripe Juicy Languedoc, France	7,5	26,25	37,5
Huber Kontrast Vin Nature, 10 Grape Varieties - Tropical Fruits Brioche Traisental, Austria			39
Di Lenardo Fathers Eyes, Chardonnay - Buttery Nutty Friuli, Italy	7,95	27,75	39,75
Domaine Sautereau, Sancerre - Rich Dry Fruity Loire, France			47
Sepp Moser Gebling Erste Lage, Grüner Veltliner - Spicy Citrus Aromatic Kremstal, Austria			47
La Soufrandise 'Clos Marie', Pouilly-Fuissé - Powerful Ripe Juicy Burgundy, France			49
Vina del Lentisco Villota Blanco, Viura - Full bodied Flint Citrus Rioja, Spain			61
Talley Vineyards Arroyo Grande Valley, Chardonnay - Creamy Toast Citrus peel California, VS			62
DeMorgenzon Reserve, Chenin Blanc - Ripe Oak Flint Stellenbosch, South Africa			63
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	4,75	16,25	23,75
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 Abruzzo, Italy	7,5	26,25	37,5
Salcheto Biskero, Chianti - Soft Spicy Fresh Tuscany, Italy			37,5
Dom Rafael Tinto, Aragonez, Alicante Bouschet - Ripe black fruit Full Spicy Alentejo, Portugal			38
Chakana Cueva Las Manos Reserva , Malbec - Ripe fruit Full bodied Gentle Mendoza, Argentina			39
Vivanco Rioja Reserva, Tempranillo - Full bodied Powerfull Balanced Rioja, Spain			46
Chateau Cordet Margaux, Merlot, Cabernet Sauvignon - Oak Blackberry Ripe Fruits Bordeaux, France			50
Palliser Estate, Pinot Noir - Elegant Complex Martinborough, New Zealand			52
Gaja Promis, Merlot, Shiraz, Sangiovese - Fruity Juicy Creamy Tuscany, Italy			68
Fratelli Seghesio Barolo, Nebbiolo - Refined Elegant Spicy Piemonte, Italy			68
Robert Sirugue Vosné-Romanée, Pinot Noir - Full Spicy Refined Burgundy, France			89
Stefano Accordini, Amarone il Fornetto 2015 - Figs Powerful Spicy Veneto, Italy			99

Red wine

Dinner

Monkfish Tiradito with coconut, Poblano, tomatillo and Granny Smith(G)	13
Tuna Tartar with avocado, wakamé, horseradish, edamame, ikura and nori(G)(L)	16*
Sichuan Beef with black bean, ginger, macadamia, shallot and sesame(G) -> <i>Vegan option with King Oyster Mushroom(G)(V)</i>	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)	16*
Kung Pao Cauliflower with ginger, peanut, spring onion and chili(G)(V)	13
Gamba Dumplings with coconut, kaffir lime, laos, Rawit and chervil(G)	16*
2 Chicken Naans with yogurt, za'atar, bell pepper, coconut and Vadouvan(G)(L)	13
Scallops with lobster-miso rice, garlic, saffron and togarashi(L)	16*
2 Bao Buns with Mexican porkbelly, pineapple, uchucuta, Guajillo and peanut(G)(L) -> <i>Vegetarian option with crispy sweet potato(G)(L)(V)</i>	13
Beef Bulgogi with noodles, shiitake, choisam, sesame, gochugaru and spring onion(G)	13
Miso Salmon with shiso, wasabi, mirin-fu, sake, tobiko and yuzu(G)	16*
Terong Blado: eggplant, coconut rice, Djeroek Poeroet, emping and peanut(G)(V)	13
Entrecote with truffle, garlic, miso, shisito and nori(G)(L)	16*

Extras

Vietnamese Oyster with papaya, laos, lime, ginger and chili(G)	3,75
Chinese Flatbread with black beans, chili, macadamia and yoghurt(G)(L)(V)	4,75
Dekxels fries with Chipotle, cheddar, peanut, lime and jalapeno(G)(L)(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 Roll with tonkabean, Brazil nut and passilla(G)(L)(V)	9
Tahini Ice Cream with dates, almond, saffron, orange and figs(G)(V)	9
Cheesecake with mango, ube, kalamansie, coconut and peanut(G)(L)(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 Andalucia, 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