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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	12,5
<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	69
<b>Charles Heidsieck Champagne</b> - Red fruit   Brioche   Rich Rosé Brut Réserve		95
<b>Agrapart Grand Cru Terroir</b> - Mineral   Toast   Ripe yellow fruit Blanc de Blancs		110
<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	21	30
<b>Madregale, Pinot Grigio</b> - Elegant   Refined   Fruity Abruzzen, Italy	6	21	30
<b>Walvisch, Chenin Blanc</b> - Toast   Fruity Stellenbosch, South Africa	6,75	23,75	33,75
<b>Chateau Pajzos Tokaj, Furmint</b> - Fresh   Nutty   Spicy Tokaj, Hungary	7,25	25,25	36,25
<b>Domaine Coudoulet Fontgaline, Viognier</b> - Ripe   Juicy Languedoc, France	7,5	26,25	37,5
<b>Di Lenardo Fathers Eyes, Chardonnay</b> - Buttery   Nutty Friuli, Italy	7,95	27,75	39,75
<b>Veiga Da Princesa, Albariño</b> - Aromatic   Fresh   Juicy Rias Baixas, Spain			40
<b>Palliser Estate, Sauvignon Blanc</b> - Fresh   Lively   Tropical Fruits Martinborough, New Zealand			43
<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			55
<b>Domaine La Soufrandise Clos Marie, Pouilly-Fuissé</b> - Elegant   Ripe   Toast Burgundy, France			56
<b>Talley Vineyards Arroyo Grande Valley, Chardonnay</b> - Creamy   Toast   Citrus peel California, Vs			61
<b>Luis Seabra Douro Xisto Cru Branco</b> - Fruity   Flint   Slightly Oaky Douro, Portugal			64
<b>DeMorgenzon Reserve, Chenin Blanc</b> - Ripe   Oak   Flint Stellenbosch, South Africa			64
<b>Rémi Niero, Condrieu</b> - Complex   Refined   Roasted tones Rhône, France			78
<b>Domaine Caillot La Barre Dessus-Clos Marguerite 2017, Meursault</b> - Balanced   Ripe   Oak Burgundy, France			99

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	21	30
<b>La Grange Delay, Ventoux</b> - Black fruit   Smokey   Aromatic Rhône, France	7	24,5	35
<b>Von der Mark, Spätburgunder</b> - Fruity   Juicy   Spicy Baden, Germany	7	24,5	35
<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>Cederberg, Shiraz</b> - Full bodied   Ripe   Creamy   Powerfull Cederberg, South Africa			60
<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> - Oakey   Forest Fruits   Ripe Bordeaux, Frankrijk			75
<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			105

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, wakamé, horseradish, edamame, ikura and nori(G)(L)	16,5*
<b>Beef Tataki</b> with garlic, lovage, lemon, almonds, cress and truffle	16,5*
<b>Burrata Salad</b> with pumpkin, parsnip, goda masala, fig and dahl(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>Scallops</b> with potato, vongole, yuzu kosho, garlic and musterd seed(G)(L)	16,5*
<b>Prawn Wonton</b> with szechuan, ginger, sesame, water chestnut and lime(G)(L)	16,5*
<b>Skate Wing</b> with lime leaf, coconut, tamarind, napa cabbage and nam pla	16,5*
<b>2 Bao Buns</b> with spicy crispy chicken, goma, togarashi, red cabbage and mirin(G) -> <i>Vegetarian option with Seitan(G)(V)</i>	13,5
<b>Korean Beef Gyoza</b> with gochujang, sesame, nashi pear, ginger and scallions(G)	16,5*
<b>Salmon Blado</b> with sambal jeruk, atjar ketimoen, scallion, peanut and ketjap(G)	13,5
<b>Brussels Sprouts</b> with vadouvan, butter, almond, honey and halloumi(G)(L)(V)	13,5
<b>Mexican Beef</b> with corn, yuca, padron, tomato, garlic and chile ñora(G)(L)	16,5*
<b>Tocino Iberico Porkbelly</b> with white rice, achiote, vinegar, mango and garlic(G)	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 smoked sea salt, lime, kimchi and Korean BBQ sauce(G)(V)	5,5

(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 Caramel Doughnuts with coconut, tonkabean and condensed milk(G)(V)	9
Cherry Yogurt Ice Cream with white chocolate, goji berry, almond and sakura(L)(V)	9
Cheesecake with speculaas, pecans, clementine and 5 spices(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	6,5
Pioneiro, Moscatel Roxo De Setubal Palmela, Portugal	6,5
Toro Albala, Don Pedro Xeminez Andalucía, Spain	7,5
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	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