
Aperitif



Dekxels Aperitif

Frenchman In Japan Shochu, Calvados, Maple Syrup, Lime & Ginger Beer	11
Mexican Champagne Paloma Champagne, Añejo Tequila & Grapefruit Soda	11
Dekxels Mocktail 0.0% Gingerbeer, Cassis & Lime	7

Sparkling Wine

Elvia Cava Ecológico - Fresh Fruity Light toast Brut	6,50	32,5
Charles Heidsieck Champagne - Elegant Soft Ripe Brut Réserve	11	65
Ruinart - Refined Fruity Blanc de blancs		95
Ruinart - Elegant Fruity Rosé champagne		95
Dom Perignon, 2008 - Powerfull Well blanced Vintage		190

Gin & Tonic

Jinzu & Botanical Tonic Maraschino Cherry Apple Blossom	11
Hendricks Gin & Fever Tree Tonic Cucumber	11
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	3,25
Leffe blond - Blond beer	4,5
Thai Thai - Tripel	5,75
Brouwerij't ij - Ijwit	5,75
Hitcachino - Dai Dai 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	4,50	15,75	22,5
Piqueras White - Label, Verdejo - Fresh Juicy Almansa, Spain	5,25	18,25	26,75
Madregale, Pinot Grigio - Elegant Refined Abruzzan, Italy	5,75	20,25	28,75
Huber Rosenweg, Grüner Veltliner - Aromatic Floral Traisental, Austria	5,75	20,25	28,75
Nieuwe Trek, Chenin Blanc - Toasty Fruity Piekenierskloof, South Africa	5,75	20,25	28,75
Château Pajzos Tokaj, Furmint - Nutty Slightly spicy Floral Tokaj, Hungary			35
Veiga Da Princesa, Albariño - Aromatic Fresh Juicy Rias Baixas, Spain			35
Domaine Coudoulet Fontgaline, Viognier - Ripe Juicy Languedoc, France	7,25	25,5	36
Palliser Estate Pencarrow, Sauvignon Blanc - Fresh Lively Tropic fruit Martinborough, New Zealand			37
Di Lenardo Fathers Eyes, Chardonnay - Buttery Nutty Friuli, Italië	7,75	27,25	39
Von Buhl Deidesheimer, Riesling - Fragrant Citrus Soft-dry Pfalz, Germany			39
Domaine Raimbault, Sancerre - Rich Ripe Fruity Loire, France			41
La Soufrandise 'Clos Marie', Pouilly-Fuissé - Powerfull Ripe Juicy Burgundy, France			47
Raúl Pérez Ultreia, Godello - Mineral Juicy Complex Bierzo, Spain			48
De Morgenzon Reserve, Chenin Blanc - Ripe Oak Flint Stellenbosch, South Africa			62
Rémi Niero, Condrieu - Complex Refined Roasted tones Rhône, France			70
Domaine Vincent Bouzereau, Meursault - Juicy Ripe Nutty Bourgogne, France			78
Ramey Ritchie Vineyard, Chardonnay - Full Ripe Full bodied Sonoma, California			92

White wine

Red wine



Valviejo Tierra de Castillo, Tempranillo - Soft Smooth La Mancha, Spain	4,5	15,75	22,5
La Cour des Dames, Merlot - Smooth Fruity Soft Languedoc, France	5,5	19,25	27,5
Chakana Atorrante, Malbec - Rich Spicy Smooth Mendoza, Argentina	6,5	22,75	32,5
La Grange Delay Ventoux, Grenache, Syrah - Black fruit Smoky Aromatic Rhône, France			32,5
Salcheto Biskero, Chianti - Soft Spicy Fresh Tuscany, Italy			33
Von der Mark, Spätburgunder - Fruity Juicy Spicy Baden, Germany	6,75	23,5	33,75
Tenuta Giuliano, Montepulciano - Krachtig Rijp Abruzzen, Italy	7,25	25,5	36
Dom Rafael Tinto, Aragonez, Alicante Bouschet - Ripe black fruit Full Spicy Alentejo, Portugal			38
Vivanco Rioja Reserva, Tempranillo - Full bodied Powerfull Balanced Rioja, Spain			39,5
Saint-Georges Saint-Émilion, Bordeaux - Powerfull Ripe Bordeaux, France			47
Palliser Estate, Pinot Noir - Elegant Complex Martinborough, New Zealand			52
Gaja Promis, Merlot, Shiraz, Sangiovese - Fruity Juicy Creamy Tuscany, Italy			62
Fratelli Seghesio Barolo, Nebbiolo - Refined Elegant Spicy Piemonte, Italy			67
Monte del Frà Amarone della Valpolicella Classico - Dried fruit Full bodied Veneto, Italy			79
Robert Sirugue Vosné-Romanée, Pinot Noir - Full Spicy Refined Burgundy, France			87

Red wine

Dinner

Salmon Sashimi with coconut, calamansi, aji amarillo and corn(G)	12
Tuna Tartar with avocado, wakamé, horseradish, edamame, ikura and nori(G)(L)	15*
Beef Tataki with gochujang, pine nut, sesame, garlic and chili(G)	15*
Indian Salad with pumpkin, honey, paneer, massala, almond and lime(L)(V)	12
Smoked Eel with brioche bread, fennel, wasabi and dashi(G)(L)	15*
Kung Pao Cauliflower with ginger, peanut, spring onion and chili(G)(V)	12
Shiitake Gyoza with kombu, soy, mirin fu, shimeji and enoki(G)(V)	12
2 Shrimp Tostadas with avocado, tomato, chipotle, piementos and peanut(G)	15*
Scallops with parsnip, miso, tobiko, soy and kombu(G)(L)	15*
2 Bao Buns with porkbelly, rawit, lemongrass, tamarind and peanut(G) -> <i>Vegan option with sticky tempeh, peanut, ketjap, atjar and kentang(G)(V)</i>	12
Curry Katsu with sweet potato, red cabbage, rice, sesame and chili(G)(V)	12
Thai Cod with coconut, sweet potato, ginger, bok-choi and Thai basil(G)	15*
Sticky Soy Lemon Chicken with coconut rice, lime leaves, honey and spring onion(G)	12
Fillet Steak with potato, mole, truffle, chicory and chile ancho(L)	15*

Extras

Japanese Oyster with yuzu, shiso, nashi pear, sake and Tomasu soy(G)	3,25
Chinese Flatbread with black beans, chili and yoghurt(G)(L)(V)	4,75
Dekxels fries with peanut, ketjap, emping, rawit, lemongrass and garlic(G)(V)	4,75

(G) Contains Gluten

(L) Contains Lactose

(V) Vegetarian

3 Course menu + Dessert starting from 38,- p.p.
***supplement per dish 3,-**

Dinner

Dessert

Cheese platter with nashi pear compote and umeboshi nut bread(G)(L)(V)	11*
Chocolate Chip Cookie with caramel, miso, hazelnut and banana(G)(L)(V)	8
Spicy Sticky Rice Mango with peanut, red pepper and coconut(V)	8
Cheesecake with lychee, yuzu, meringue and lime curd(G)(L)(V)	8

After-dinner drinks

Dessert wine

Chateau Pajzos, Tokaj Late Harvest Tokaj, Hungary	6
Du Toitskloof, Red Muscadel Breedekloof, South-Africa	6
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6
Kiuchi, Umeshu Ibaraki, Japan	6

Port

Churchill's White	5
Quinta da Romaneira Ruby	5
Quinta da Romaneira Late Bottle Vintage	6
Quinta da Romaneira Tawny 10 years old	6,50
Port Tasting	10

Liqueur

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

Whisky

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

Cognac

De Rothenac Cognac VS	5,25
Rémy Martin VSOP	7
Rémy Martin XO	15

Dessert & After-dinner drinks