
Aperitif



Dekxels Aperitif

Spicy Tokyo Mule Shochu, Gingerbeer, Ancho Reyes Chili Verde, Lime & Ginger	10,50
Kanpai Fizz Champagne, Yuzuchello, Grapefruit bitters, Shiso & Ginger	10,50
Dekxels Mocktail 0.0% Gingerbeer, Cassis, Lime & Ginger	6,5

Champagne and Prosecco

La Tordera Jelma's Prosecco - Fresh Fruity Spumante	6,25	31,25
Legras & Haas Champagne - Elegant Soft Tradition	11	65
Ruinart - Refined Fruity Blanc de blancs		90
Ruinart - Elegant Fruity Rosé champagne		90
Dom Perignon, 2008 - Powerfull Well blanced Vintage		190

Gin & Tonic

Tanqueray & Yuzu Tonic Lime	8,5
Hendricks Gin & Fever Tree Tonic Cucumber	10,5
Etsu Japanese Gin & Grapefruit Tonic Grapefruit	12
Sakurao Gin & Imperial Tonic Ginger Red Pepper	12,5
Seedlip 0.0% & Fever Tree Tonic Lemongrass	8,5

Beer

Hertog Jan - Lager	3,25
Lefte blond - Blond beer	4,5
Thai Thai - Tripel	5,75
Hitachino - White Ale	6
Hitachino - Dai Dai IPA	6
Hertog jan 0.0% - Lager	3,25
Lefte blond 0.0% - Blond	4,5

Aperitif

White wine



Maravilla, Chardonnay - Slightly creamy Fresh Fruity Maule Valley, Chili	4,5	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
Diwald, Grüner Veltliner - Fresh Slightly spicy Wagram, Austria	5,75	20,25	28,75
Benjamin d'Octavie, Sauvignon Blanc - Ripe Fresh Touraine, France	6,25	21,5	31,25
Tenuta de Angelis, Pecorino - Ripe Light toast Yellow fruit De Marken, Italy			33
Veiga Da Princesa, Albariño - Aromatic Fresh Juicy Rias Baixas, Spain			34
Domaine Coudoulet Fontgaline, Viognier - Ripe Juicy Languedoc, France	6,90	24,25	34,5
Palliser Estate Pencarrow, Sauvignon Blanc - Fresh Lively Tropic fruit Martinborough, New Zealand			37
Di Lenardo Fathers Eyes, Chardonnay - Ripe Roasted tones Friuli, Italy	7,75	27,25	39
Domaine Dezat, Sancerre - Rich Fresh Fruity Loire, France			40
Von Buhl Deidesheimer, Riesling - Fragrant Citrus Soft-dry Pfalz, Germany			42
La Soufrandise 'Clos Marie', Pouilly-Fuissé - Powerfull Ripe Juicy Burgundy, France			46
Domaine Sebasti�n Dampt, Chablis - Dry Mineral Ripe yellow fruit Burgundy, France			47
De Morgenzon Reserve, Chenin Blanc - Ripe Oak Flint Stellenbosch, South Africa			59
R�mi Niero, Condrieu - Complex Refined Roasted tones Rh�ne, France			68
Louis Jadot, Meursault - Full Ripe Nuts Burgundy, France			78
Ramey Ritchie Vineyard, Chardonnay - Full Ripe Full bodied Sonoma, Californi�			89

White wine

Red wine



Maravilla, Merlot - Soft Smooth Valle Central, Chili	4,5	15,75	22,5
Kiwi Cuvee, Pinot Noir - Spicy Fruity Smooth Loire, France	5,5	19,25	27,5
Kaiken Reserva, Malbec - Full Powerfull Mendoza, Argentina	5,75	20,25	28,75
Beauté du Sud, Cabernet Sauvignon, Syrah - Creamy Fruity Languedoc, France			29
Marcus Clauß, Spätburgunder - Smooth Spicy Rheinhessen, Germany			32,5
Tierras de Murillo Rioja Crianza, Tempranillo - Full Spicy Rioja, Spain	6,75	23,50	33,75
Tenuta Giuliano, Montepulciano - Powerfull Ripe Abruzzen, Italy	6,75	23,50	33,75
Dom Rafael Tinto, Aragonez, Alicante Bouschet - Ripe black fruit Full Spicy Alentejo, Portugal			37
Chateau Puy Rigaud, Merlot - Full Powerfull Montagne Saint-Emillion, France			37,5
Clos Marguerite Marlborough, Pinot Noir - Elegant Complex Malborough, New Zealand			44
Stefano Accordini, Valpolicella Ripasso - Powerfull Spicy Balanced Veneto, Italy			44
Gaja Promis, Merlot, Shiraz, Sangiovese - Fruity Juicy Creamy Toscane, Italy			58
Fratelli Seghesio Barolo, Nebbiolo - Refined Elegant Spicy Piemonte, Italy			60
Clos du Caillou Châteauneuf-du-Pape - Refind Spicy Black berries Rhône, France			67
Robert Sirugue Vosné - Romanée Les Petits Monts 1er Cru - Full Spicy Refined Burgundy, France			129

Red wine

Dinner

Salmon sashimi with horseradish, cucumber, nori soy and rice crisps(G)	10,5
2 Taco's with tuna tartar, yuzu, wasabi, avocado, soy and tobiko(G)	14*
Vietnamese salad with sticky tofu, coriander, peanut, sesame and ginger(V)	10,5
Beef tataki with shichimi togarashi, garlic, chives, nori and ponzu(G)	14*
Smoked eel with brioche bread, sesame, raddish and dashi(G)(L)	14*
Coconut lime soup with tempeh, shiitake, daikon, shiso and mango(G)(V)	10,5
Kung pao cauliflower with ginger, peanut, spring onion and garlic(G)(V)	10,5
Crab Dumplings with Norway lobster-laksa, kaffir lime, coconut and tomato(G)	14*
Scallops with black truffle, soy, mirin fu and green asparagus(G)	14*
2 Bao buns with Galbi pork, gochugaru, cabbage and cucumber kimchi(G)	10,5
Indian curry with naan, raita, coriander, eggplant, cashew and sweet potato(G)(L)(V)	10,5
Cod with shiro miso, sake, wasabi, red onion and shiso(G)	10,5
Duck breast with 5 spice, hoisin, carrot, ginger, bimi and bok choy(G)	14*
Flank steak with black beans, szechuanpepper, amsoi, macadamia and onion(G)	14*

Extras

Asian oyster with gari, soy and lime(G)	3,25
Sourdough bread with miso garlic butter and Thai pesto(G)(L)(V)	4,75
Edamame: soy beans with smoked almonds, chili and garlic(G)(V)	4,25
Dekxels French fries with mayonaise, tobiko, tonkatsu, seaweed and bonito(G)	4,75
Sweet potato Karaage with chives and gomadare(G)(V)	4,75

(G) contains Gluten, (L) contains Lactose, (V) Vegetarian

3 Course menu + Dessert starting from 33,5 p.p.
***supplement per dish 3,5**

Dinner

Dessert

Cheese platter with nashi pear compote and umeboshi nut bread(G)(L)(V)	11,5*
Chocolate pie with pecan, date, banana and warm caramel(G)(L)(V)	8
Spicy sticky rice mango with peanut, rode pepper and coconut(V)	8
Sweet potato cake with a pistachio macaron, saffron and cardamom(G)(L)(V)	8

After-dinner drinks

Dessert wine

Chateau Pajzos, Tokaj Late Harvest Tokaj, Hongarije	5,5
Elysium, Black Muscat Californië, U.S.A	5,5
Toro Albala, Don Pedro Xeminez Andalucía, Spanje	6
Kiuchi, Umesu Ibaraki, Japan	6

Port

Taylor's White	4
Taylor's Ruby	4,25
Taylor's Late Bottle Vintage	4,75
Taylor's Tawny 10 years old	6,25
Port tasting	9

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	Fiorito Limoncello	5,5
Dom Benedictine	5		

Whisky

Glenkinchie	7,5	Hatozaki	9,5
Tenjaku	7,5	Fujimi 7 Virtues Of The Samurai	9,5
Talisker	8	Togouchi Kiwami	10
Oban	8		
Lagavulin	9,5		

Cognac

De Rothenac Cognac VS	5,25
Rémy Martin VSOP	6
Rémy Martin X0	14

Dessert & After-dinner drinks