
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

Sparkling Wine

Elvia Cava Ecológico - Fresh Fruity Light toast Brut	6,50	32,5
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
Leffe blond - Blond beer	4,5
Thai Thai - Tripel	5,75
Hitcachino - White Ale	6
Hitcachino - Dai Dai IPA	6
Hertog jan 0.0% - Lager	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 Abruzzen, 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			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 - 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			40
La Soufrandise 'Clos Marie', Pouilly-Fuissé - Powerfull Ripe Juicy Burgundy, France			46
Raúl Pérez Ultreia, Godello - Mineral Juicy Complex Bierzo, Spain			47
De Morgenzon Reserve, Chenin Blanc - Ripe Oak Flint Stellenbosch, South Africa			59
Rémi Niero, Condrieu - Complex Refined Roasted tones Rhône, France			68
Domaine Vincent Bouzereau, Meursault - Juicy Ripe Nutty Bourgogne, France			78
Ramey Ritchie Vineyard, Chardonnay - Full Ripe Full bodied Sonoma, California			89

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	21	30
La Grange Delay Ventoux, Grenache, Syrah - Black fruit Smoky Aromatic Rhône, France			30
Salcheto Biskero, Chianti - Soft Spicy Fresh Tuscany, Italy			32,5
Von der Mark, Spätburgunder - Fruity Juicy Spicy Baden, Germany	6,75	23,50	33,75
Tenuta Giuliano, Montepulciano - Krachtig Rijp Abruzzen, Italy	6,75	23,50	33,75
Dom Rafael Tinto, Aragonez, Alicante Bouschet - Ripe black fruit Full Spicy Alentejo, Portugal			37
Vivanco Rioja Reserva, Tempranillo - Full bodied Powerfull Balanced Rioja, Spain			39,5
Saint-Georges Saint-Émilion, Bordeaux - Powerfull Ripe Bordeaux, France			40
Clos Marguerite Marlborough, Pinot Noir - Elegant Complex Malborough, New Zealand			47
Gaja Promis, Merlot, Shiraz, Sangiovese - Fruity Juicy Creamy Tuscany, Italy			58
Fratelli Seghesio Barolo, Nebbiolo - Refined Elegant Spicy Piemonte, Italy			60
Monte del Frà Amarone della Valpolicella Classico - Dried fruit Full bodied Veneto, Italy			65
Robert Sirugue Vosné-Romanée, Pinot Noir - Full Spicy Refined Burgundy, France			85

Red wine

Dinner

Salmon Sashimi with ponzu, orange, daikon, corn and jalapeño(G)(L)	11
Tuna Tartar with sushi rice, horseradish, edamame, ikura and nori(G)	14*
Beef Tataki with peanut, ketjap, emping, chives and red pepper(G)	14*
Miso Aubergine Salad with walnut, spinach, sesame, mizuna and tamago(V)	11
Smoked Eel with brioche bread, fennel, wasabi and dashi(G)(L)	14*
Kung Pao Cauliflower with ginger, peanut, spring onion and chili(G)(V)	11
Shrimp/Pork Dumplings with black beans, chili, green beans and hazelnut(G)	14*
3 BBQ Beef Taco's with avocado, onion, Manchego and chipotle(G)(L)	14*
Scallops with black truffle, soy, mirin fu, enoki and edamame(G)	14*
2 Bao Buns with softshell crab, nam pla, carrot, rawit and peanut(G) -> <i>Vegan option with sticky tempeh, peanut, ketjap, atjar and kentang(G)(V)</i>	11
Chicken Katsu with cabbage, wafu, tonkatsu, sesame, chives and tobiko(G)	11
Massaman Curry with sugar snaps, potato, paprika, tofu, rice and macadamia(V)	11
Mackerel with miso, fried rice, dried shrimp, cucumber and nori(L)	14*
Korean Porkbelly with corn, broccolini, napa cabbage and Gochujang(G)	11

Extras

Dekxels Oyster with Pisco, Angostura, Granny Smith and jalapeño(G)	3,25
Chinese Flatbread with macadamia, black beans, chili and yoghurt(G)(L)(V)	4,75
Edamame: soy beans with nori butter, smoked sea salt and togarashi(G)(V)	4,25
Japanese fries with tobiko mayonaise, tonkatsu, furikake and bonito(G)	4,75

(G) Contains Gluten

(L) Contains Lactose

(V) Vegetarian

3 Course menu + Dessert starting from 35,- 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 peper and coconut(V)	8
Pecan Pie with orange, maple syrup and almond(G)(L)(V)	8

After-dinner drinks

Dessert wine

Chateau Pajzos, Tokaj Late Harvest Tokaj, Hungary	5,5
Du Toitskloof, Red Muscadel Breedekloof, South-Africa	5,5
Toro Albala, Don Pedro Xeminez Andalucía, Spain	6
Kiuchi, Umeshu Ibaraki, Japan	6

Port

Churchill's White	5,25
Churchill's Ruby	4,25
Quinta do Crasto Late Bottle Vintage	5,25
Churchill's Tawny 10 years old	6,50
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