

## APPETIZERS

### - Bread -

<b>Desembrood</b> <i>Sourdough</i>	Beurre Noisette Boter, Tapenade ..... <i>Beurre Noisette Butter, Tapenade</i>	7.5
<b>Tzatziki</b>	Geserveerd met Pitabrood ..... <i>Served with Pita Bread</i>	8.5

### - Charcuterie -

<b>Chorizo</b> <b>Noir de Bigorre</b>	80g, Chorizo van het Gasconne Varken..... <i>80g, Chorizo from Gasconne Porc</i>	9.5
<b>Bresaola</b>	80g, Gekruid met Peperkorrels en Laurier, 180 dagen Rijping.. <i>80g, Seasoned with Peppercorns and Bay Leaves, Aged for 180 Days</i>	18.5
<b>Iberico Bellota</b>	80g, Rijping van 42 maanden..... <i>80g, Aged for 42 months</i>	22.5
<b>Cecina de Wagyu</b>	50g, Wagyu Rump, Gerookt, Rijping van 18 maanden ..... <i>50g, Smoked, Aged for 18 months</i>	19.5
<b>Charcuterie</b> <i>Platter</i>	Selectie van onze Charcuterie: Bellota, Chorizo, Bresaola..... <i>Selection of our Charcuterie: Bellota, Chorizo, Bresaola</i>	20.5

### - Oysters - Irish Mór

<b>Asian</b>	Limoen, Soja, Gember ..... <i>Lime, Soy, Ginger</i>	5.5
<b>Persillade</b>	Limoen, Peterselie, Knoflook, Sjalot..... <i>Lime, Parsley, Garlic, Shallot</i>	5.5
<b>Oesterplateau</b> <i>Oyster Platter</i>	6 Oesters met beide dressings..... <i>6 Oysters with both dressings</i>	30

Als u dieetwensen of allergieën heeft, laat dit ons dan weten.  
If you have any dietary requirements or allergies, please notify us.

## STARTERS

<b>Steak Tartaar</b>	Karnemelkvinaigrette, Gepekeld Eidooyer .....	16.5
	<i>Buttermilk Vinaigrette, Cured Egg Yolk</i>	
<b>Steak Tartaar</b> <i>Asian</i>	Zoetzure Wortel, Rauwe Eidooyer, Sesam .....	16.5
	<i>Pickled Carrot, Raw Egg Yolk, Sesam</i>	
<b>Carpaccio</b>	Gerookte Knoflook, Sjalottenmarmelade, Piave Vecchio .....	16.5
	<i>Smoked Garlic, Shallot Marmalade, Piave Vecchio</i>	
	Supplement Foie Gras +10.5	
<b>Beef Tataki</b>	Uien Ponzu, Gerookt .....	16.5
	<i>Onion Ponzu, Smoked</i>	
<b>Ravioli</b>	Ossenstaart, Prei, Morille, Truffel, Belper Knolle.....	16.5
	<i>Oxtail, Leek, Morel, Truffle, Belper Knolle</i>	
<b>Lam</b> <i>Lamb</i>	Wortel, Balsamico, Rode Biet, Kruidenjus.....	15.5
	<i>Carrot, Balsamico, Beetroot, Herb Gravy</i>	
<b>Zeebaars</b> <i>Sea Bass</i>	Crudo, Bouillon, Jalapeño, Limoen, Pico de Gallo.....	16.5
	<i>Crudo, Broth, Jalapeño, Lime, Pico de Gallo</i>	
<b>Burrata V</b>	Bereidingen van Tomaat, Mierikswortel, Dille.....	14.5
	<i>Preparations of Tomato, Horseradish, Dill</i>	
<b>Octopus</b>	Miso Risotto, Schaaldierenvinaigrette, Shiitake .....	17.5
	<i>Miso Risotto, Crustacean Vinaigrette, Shiitake</i>	
<b>Zwezerik</b> <i>Sweetbreads</i>	Linzen, Albufera Saus .....	19.5
	<i>Lentils, Albufera Sauce</i>	

# OUR GREAT BEEF

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## SIGNATURE CUTS

BLACK ANGUS, GRAIN FED FOR 200 DAYS

### Ossenhaas | Tenderloin

180g | 225g | 300g | 400g  
30.5 | 36.5 | 43.5 | 51.5

### Ribeye

300g | 400g | 500g  
34.5 | 40.5 | 45.5

### Biefstuk | Rump Steak

225g | 300g | 400g | 500g  
22.5 | 26.5 | 30.5 | 34.5

### Entrecote | Sirloin

225g | 300g | 400g | 500g  
26.5 | 33.5 | 39.5 | 44.5

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## EXCEPTIONAL CUTS

### SPANISH WAGYU

SPAIN  
FED: GRAIN  
ANGUS x WAGYU  
MARBLING: MB6+

From the north of Spain.  
Exceptional, buttery and  
flavorful beef.

**Ribeye, 300g**  
68

### AMERICAN WAGYU

IDAHO, USA  
FED: GRAIN  
ANGUS x WAGYU  
MARBLING: MB9+

Renowned Wagyu, offering  
buttery texture, flavor, and  
a lasting sweet finish.

**Entrecote, 350g**  
85

### JAPANESE WAGYU

KAGOSHIMA, JAPAN  
FED: GRAIN, 900 DAYS  
100% WAGYU  
MARBLING: A5

Its taste & tenderness is a  
unique experience as it is  
the finest meat.

**Entrecote, ±180**  
55 per 100g

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## PRIME CUTS

### PRIME CREEKSTONE FARMS

KANSAS, USA  
FED: CORN, 150 DAYS  
BLACK ANGUS  
MARBLING: MB3+

American beef is famous for being the  
most flavourful meat available.

**T-Bone for two, ±1kg**  
110

### MIGUEL VERGARA

VALLADOLID, SPAIN  
FED: GRAIN 300 DAYS  
BLACK ANGUS  
MARBLING: MB3+

This beef is known for its great flavor and  
succulent, juicy tenderness.

**Entrecote Dry Aged, 300g**  
54.5

## SAUCE

Peper, Champignon, Chimichurri, Truffel, Béarnaise  
*Pepper, Mushroom, Chimichurri, Truffle, Béarnaise*

Alle Steaks worden geserveerd met frieten, salade en een saus naar keuze.  
We serve fresh fries, sauce of your choice, and green salad with the steaks.

## NO BEEF

<b>Spareribs</b>	Zoete Marinade, Frieten, Frisse Salade ..... <i>Sweet Marinade, Fries, Fresh Salad</i>	24.5
<b>Zeebaars</b> Sea Bass	Liguine, Basilicum, Tomaat..... <i>Linguine, Basil, Tomato</i>	25.5
<b>Pilav V</b>	Parelgort, Kikkererwten, Rucola Schuim ..... <i>Pearl Barley, Chickpeas, Arugula Foam</i>	21.5

## SIDES

<b>Aardappel</b> <i>Baked Potato</i>	Antiboise, Dragon, Bosui ..... <i>Antiboise, Tarragon, Spring Onion</i>	6.5
<b>Groene Asperges</b> <i>Green Asparagus</i>	Citrusolie, Pistache-Amandel Crumble ..... <i>Citrus Oil, Pistachio-Almond Crumble</i>	6.5
<b>Paddenstoelen</b> <i>Mushrooms</i>	Seizoensselectie, Bieslook, Sjalot ..... <i>Seasonal Selection, Chives, Shallot</i>	6.5
<b>Mais Ribs</b> <i>Corn Ribs</i>	Kokosmelk, Piave Vecchio ..... <i>Coconut Milk, Piave Vecchio</i>	6.5
<b>Bloemkool</b> <i>Cauliflower</i>	Curry, Raita, Granaatappel, Amandel..... <i>Curry, Raita, Pomegranate, Almond</i>	6.5
<b>Foie Gras</b>	Gebakken of Krullen..... <i>Fried or Shavings</i>	10.5