

# Menu by James

Each month, we present a new, varied 3- or 4-course surprise menu featuring meat, fish, and vegetarian dishes. Do you have specific dietary preferences? Our staff will be happy to inform you about the options and suitable alternatives.

**3-course menu | 49**

**4-course menu | 55**

*From 9 people onwards, we exclusively serve a 3- or 4-course menu, including bread and butter.*

By **James**

# Starters

## **Cucumber Gazpacho 8 vegan**

tom kha foam · green herbs · panko

## **Watermelon Tataki 13 *vegan***

soy · yogurt · nori · chives

## **Sea Bream Ceviche 15**

blood orange · lime · jalapeño · mango

## **Tuna Sashimi | 14**

Ponzu | yuzu | cucumber | nori | lime mayonnaise

## **Pork Belly 15**

hoisin · caramelized apple · sweet and sour mustard seed

## **Steak Tartare | 15**

kimchi mayonnaise · coriander · cucumber

# Side dishes

## **Little Gem Salad 4 *vegan option***

lime · panko · Parmesan

## **Friet | 4 *vegan option***

Sweet potato fries or regular fries |  
mayonnaise

## Main courses ½ | 1

### **Flat Iron Steak By James 17 | 32**

Baby pak choi | sweet potato | ginger | black garlic jus

### **Duck Breast 16 | 30**

red lettuce · orange · beetroot · black garlic jus

### **Calf's Cheek 15 | 28**

lemon mousseline · green asparagus · pumpkin · veal jus

### **Sea bass 15 | 28**

Risotto | spinach | mango chutney | yellow curry

### **Halibut 15 | 29**

miso · bimi · lemon mousseline

### **Tortellini 13 | 24 vegan**

pea · lemon · sage · pumpkin · radish

### **Charred Leek 13 | 24 vegan**

yellow curry · sweet potato · smoked almond

# Desserts

## **Cheesecake 9**

lemon · crème fraîche · limoncello

## **White Chocolate Cremeux 10**

rhubarb · hung curd · blueberry

## **Strawberry Bavarois 10** *vegan option*

hung curd · Thai basil ice cream · strawberry broth

## **Coconut Panna Cotta 10** *vegan*

coconut · mango · kaffir lime · red pepper

## **Cheese platter | 14**

Selection of cheeses | fig chutney | nut bread | grapes | syrup

*Wijnsuggestion: Kopke Tawny Port*

*Tip: Pair our delicious desserts with a fine Moscato Giallo dessert wine or Pedro Ximénez Sherry.*

# White

## **Grillo – Feudo – Italy 6 | 29**

A fresh and fruity wine with notes of citrus and tropical fruit. Perfect with fish dishes, salads, or as an aperitif.

## **Chardonnay – Montes – Chili 6.9 | 33**

Light oak influence. Rich and full-bodied with ripe apple, vanilla and subtle oak notes.

## **Sauvignon Blanc – Wild Rock – New-Zealand 8 | 38**

Fresh, expressive and lively with passion fruit, lime, gooseberry and a touch of grass. Crisp acidity and juicy mineral finish.

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## **Antonio Camillo – Vermentino – Italy 45**

Fresh and Mediterranean with citrus, lime, green apple and slight bitterness in the finish.

## **Viognier – Le Versant – France 29**

An aromatic wine with floral and fruity notes. Full and smooth with hints of peach and apricot, and a fresh finish.

## **Alma Pura Blanco – Alarije & Gewürztraminer – Extremadura – Spain 40**

A distinctive wine for the adventurous. Floral and aromatic with rose petals, white flowers, soft tropical fruit (lychee, peach), and fresh citrus. Round yet not heavy.

## **Sauvignon Blanc – Misty Cove – New-Zeeland 33**

Lively with intense citrus aromas and green herbs. Fresh and crisp. Perfect as a aperitif or with seafood.

# Rosé

## **Grenache – Le Versant – France 6 | 29**

A vibrant rosé with a delicate color and flavors of red berries and cherries. Smooth and fruity, with a pleasant balance of acidity and sweetness. Perfect with fish dishes, salads, or as an aperitif.

## **Taparas – Vignerons d'Estezargues – France 8.4 | 40 *Bio***

Full and spicy with dark fruit (blackberry, black cherry), bay leaf, pepper, and Provençal herbs. A sultry mouthfeel with supple tannins. Delicious with a snack platter or heavy (vegetarian) dishes.

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## **UP Ultimate Provence · Château de Berne · France 62 Organic**

The UP Ultimate Provence rosé is an elegant, refreshing rosé with subtle aromas of ripe citrus, exotic fruit, light red fruit, and hints of flowers, herbs, and white pepper. On the palate, the wine is fruity, juicy, and well-balanced, with a lively acidity and a touch of minerality.

Thirsty? Go for a Magnum! | 148

# Red

## **Pinot Noir – Le Versant – France 6 | 28**

An elegant wine with soft tannins and aromas of strawberries and raspberries. Light-bodied with a smooth finish. For lovers of light red wines.

## **Grenache Syrah Mourvèdre (GSM) · Ante Cime · France 6.6 | 32**

For lovers of full-bodied wines. A complex blend with rich flavors of dark fruit, spices, and a hint of earthiness. Full and round with a long finish. Perfect with meat dishes

## **Primitivo 3 Passo Rosso · Cielo e Terra · Italy 6.9 | 33 Organic**

This Italian wine immediately impresses with its full, powerful structure and a lush palette of ripe cherries, sweet figs, and a touch of Mediterranean herbs. Ideal for lovers of bold, complex red wines that remain elegant and approachable.

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## **Tire Pe – Merlot – Bordeaux (Diem) 7 | 33 Bio**

Juicy Merlot with red fruit (cherry, raspberry, plum), soft tannins, and a subtle spicy note. Medium body and easy to drink.

## **BS Malbec · Salentein · Argentina 45**

A powerful, full-bodied red wine with intense notes of blackberries, plums, and a hint of spices. The flavor is rich and round, with soft tannins and subtle oak aging.

## **Grenache Syrah Mouverdere (GSM) – Ante Cime – France 29**

For those who love full-bodied wines. A complex blend with rich flavors of dark fruit, spices, and a hint of earthiness. Full and rounded with a lingering finish. Perfect with meat dishes.

## **Temperanillo – El Coto Mayor (Crianza) – Spain 7.6 | 36**

An accessible Tempranillo with red fruit, vanilla, and a soft spice. Smooth and elegant with subtle oak and rounded tannins. Versatile at the table. Ideal for those who want something with oak but not too robust.

# Champagne

## **A. Lété – Les Miscellanées Nr. II 12.5 | 73**

Elegant and smooth with aromas of praline, yellow fruit, and meringue. Round, refined, and very accessible. Smooth and rounded on the palate. A versatile champagne that is excellent as an aperitif or at the table.

## **Boisselle et Fils – Blanc de Noirs 12.5 | 73**

Full-bodied and expressive, with a seductive bouquet of berries and a warm golden yellow color. Pinot Noir and Meunier contribute rich structure, roundness, and depth.

A powerful yet elegant champagne, perfect as an aperitif for guests who appreciate character.

## **Boisselle et Fils – Blanc de Blancs 12.5 | 73**

A pure and fresh Blanc de Blancs with a bright gold color and subtle aromas of white flowers and citrus. The palate is clean, elegant, and harmonious, with a long, refreshing finish. Ideal for those who appreciate precision and finesse, and excellent with refreshing dishes or as an aperitif.

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## **Roger Constant Lemaire – Rosé de Saignée 87**

A distinctive and rare rosé Champagne with a deep ruby color.

Made using the saignée method, which creates intensity and structure. Aromas of raspberry, cherry, and rose blend with honey and light caramel notes. Powerful, refined, and ideal with meat dishes.

## **Gardet – Selected Réserve 96**

Through long aging and the use of oak, this champagne develops a layered profile of caramel, vanilla, candied citrus, and subtle spice. The low dosage creates tension and precision. A distinctly gastronomic champagne that shines at the table.

## **A. Lété – Rosé Les Aînées 78**

Rosé Les Aînées is powerful and balanced with notes of spice, red fruit, and exotic accents. Elegantly ripe and fruity, it boasts aromas of raspberry, strawberry, red cherry, and spice, and a finish with a hint of orange blossom. Ideal with charcuterie.



# Cocktails

## **Espresso Martini | 11**

A rich and invigorating cocktail combining espresso, vodka and coffee liqueur, served as a refreshment.

## **Tiramisu Martini | 12**

A delicious dessert-inspired cocktail with layers of espresso, coffee liqueur, dark rum, vodka, and egg yolk, reminiscent of the classic Italian tiramisu.

## **Pornstar Martini | 11**

A tropical and fruity cocktail with a mix of vodka, passion fruit, and vanilla.

*Shot of champagne + 2.5*

## **Dark & Stormy | 10**

A refreshing and zesty blend of dark rum, ginger beer and lime, known for its stimulating flavours and smooth finish.

## **Moscow Mule | 10**

A modern classic with a spicy blend of white rum, basil, green apple, and ginger.

## **James Clover Club | 10**

A sophisticated cocktail made with yuzu gin, raspberries, and lemon, offering a bright and tart flavor, perfect for warm days.

## **Mojito | 10**

A refreshing Cuban classic with white rum, mint, lime and sugar, topped off with sparkling water for a light, sparkling finish.

## **Aperol Spritz | 10**

A lively and effervescent cocktail combining Aperol, orange slices and sparkling water.

## **Limoncello Spritz | 10**

A refreshing, summery cocktail that combines the Italian flavor of limoncello with the lightness of a classic spritz.

# Mocktails

## **Virgin Mojito | 7**

A non-alcoholic version of the classic mojito, made with fresh mint, lime, sugar and soda water, with a refreshing taste.

## **Spiced Mule | 8**

A non-alcoholic take on the Moscow Mule, this mocktail mixes basil, green apple, jalapeño, and ginger for a unique, spicy kick.

## **Pornstar Martini | 9**

A non-alcoholic version of the popular cocktail, with passion fruit, vanilla, and a dash of apple juice for sweetness.

## **Paloma | 8**

A refreshing mocktail made with grapefruit, lime, and agave syrup, which delivers a tangy yet slightly sweet flavor.

# Gin & Tonic

## **Tanqueray London Dry | 9.5**

A classic, refreshing gin with juniper and citrus notes; perfect paired with Royal Bliss tonic and a slice of lime for a timeless, crisp G&T.

## **Tanqueray Rangpur Lime | 12**

Fruity and zesty with rangpur lime, enlivened with floral Fever-Tree elderflower tonic, a slice of lime and pomegranate for a summery, sophisticated twist.

## **Berkel London Dry 13**

A powerful, artisanal Dutch gin with a distinctive flavor profile. The gin is characterized by notes of ginger, clove, pepper, and anise, complemented by citrus fruits. Awarded as the world's third-best gin. Served with Fever Tree Elderflower tonic.

## **Bobby's Schiedam Dry | 12**

Exotic and spicy with Indonesian spices, Royal Bliss tonic, a slice of orange and a clove make this G&T warm, complex and surprisingly tasty.

## **Tanqueray 0.0 | 8**

Alcohol-free classic: the same botanical freshness without the alcohol, with Royal Bliss tonic and lime for a light, refreshing and responsible alternative.

## Hot drinks

Tea | 3  
Fresh mint tea | 3.5  
Fresh ginger tea | 3.5  
Chai latte | 5  
Dirty chai latte | 5.5  
Hot chocolate | 4  
Coffee | 3  
Espresso | 3  
Double espresso | 3.5  
Cappuccino | 3.8  
Latte macchiato | 4  
Flat white | 3.8  
Cortado | 3.5  
Soy or oat milk | +0.75

## Beer

### Draft

Hertog Jan 3.9 | 7.6  
IPA Goose Island 5.6  
Hertog Jan Weizener 5.6 | 8.6

### Alcohol-free beer

Hertog Jan 3.9  
Leffe blond 6.2  
Hoegaarden Radler 4.8  
Texels Skuumkoppe 6.2  
Franziskaner 0.5L 8.2

### Beer of the month

Changing offer

## Soft drinks

Coca Cola | Coca Cola Zero 3.5  
Fanta Sinas | Cassis 3.5  
Rivella 3.5  
Bitter Lemon 3.5  
Fuze Tea | Green | Peach Hibiscus 3.5  
Fever tree Elderflower Tonic 4 | Royal bliss  
Tonic Water 3.5  
Ginger ale | Ginger Beer 3.5  
Sprite Zero 3.5  
Fristi 3.5  
Minute Maid appelsap 3.5  
Vers Jus d'orange 4.3  
Chocomel  
Chaudfontaine plat of bruisend 3.5 | 7

## Lemonades

Berry Blossom | raspberry · strawberry · lime ·  
rosemary 6.5  
Tropical Glow | mango · passion fruit · coconut 6.5  
Citrus Smash | lime · Thai basil 6.5

### Special Bottled beers

Leffe Blond 6.8  
Karmeliet 6.8  
Texels Skuumkoppe 6.8  
Corona 6.8  
Hoegaarden Radler 2.0% 5.2  
Hoegaarden Wit 6.8  
Franziskaner 0,5L 8.5

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