

# LUX

## APERITIEF

2,70 a piece

## LUXury TIP

6 delicious aperitifs per person

with Serrano ham,  
bread with dips and butter  
to share, let us surprise you!

18,50 per person

### LOBSTER BITTER BALL

with trufflemayonnaise

### ALBONDIGAS

with sun-dried tomato cream

### TEMPURA RENDANG (V)

made from pointed cabbage

### SESAME SALMON

with limemayonnaise

### GOATCHEESE (V)

with apple syrup

### PORK BELLY

with hoisin sauce

### SMALL STEAK TARTARE

with chilled hollandaise

### GAMBA TEMPURA

with sambal sauce

### TASTY TUNA

with soy syrup

### GYOZA

made from chicken with soy sauce

## BREAD

with dips and butter

4,50

## PATA NEGRA

50 grams

10,00

## THE LUXury DISHES

12,50 a piece - \* 3,00 supplement

🍷 wine suggestion

### TUNA PICA

crispy wonton with tuna, wakame,  
Oriental vinaigrette, avocado cream  
and lime mayonnaise

🍷 Grüner Veltliner / Pinot Noir Rosé

### CARPACCIO

thinly sliced beef loin with pesto,  
bacon, Parmesan and pine nuts

🍷 Pinot Grigio

### STEAK TARTARE

with smoked cold Hollandaise sauce,  
marmalade of pickled onion  
and brick dough with vadouvan

🍷 Pinot Noir / Chardonnay

### BURRATA (V)

with tomato, fresh basil, oil and toast

🍷 Sauvignon Blanc

### DUTCH SHRIMPS

LUXury shrimp cocktail with corn,  
little gem, salsify and pani puri

🍷 Sauvignon Blanc

### COQUILLE

with parsnip, hazelnuts,  
grilled king oyster (mushroom)  
and cèpes sauce

🍷 Chardonnay

### SALMON

marinated salmon with soy sauce, sesame,  
spring onion and wasabi mayonnaise

🍷 Chardonnay / Pinot Blanc

### VICHYSOISE SOUP (OPTIONAL V)

potato leek soup with chili oil,  
verjus, gremolata and smoked eel

🍷 Chardonnay

### SPRING ROLLS

with duck, bean sprouts, glass noodles  
and hoisin sauce

🍷 Grüner Veltliner

### COQ AU VIN

chicken and red wine with sweet and sour  
mushrooms, wild rice and carrot foam

🍷 Rhône

### BALI PRAWNS (5)

with bumbu Bali, palm heart  
and sweet and sour pumpkin

🍷 Chardonnay

### PORTOBELLO WELLINGTON (V)

portobello filled with aged cheese  
and duxelles with syrup of aceto

🍷 Ripasso

### IBERICO RIB-FINGERS

varnished spare ribs (boneless)  
with noodles, bok choy, sesame  
and fried onion

🍷 Malbec

### ARTICHOKE HEART (V)

stuffed with romesco sauce, almonds,  
black olive and bundle mushrooms

🍷 Sauvignon Blanc

### SEA BASS

with red lentils, eggplant  
and Hollandaise tomatoes

🍷 Sauvignon Blanc

### HALIBUT

with tandoori carrot cream  
and citrus-fennel beurre blanc

🍷 Pinot Noir Rosé / Chardonnay

### QUAIL

with sauerkraut, smoked parsley root  
and coffee beans gravy

🍷 Pinot Blanc

### DUCK LIVER \*

baked with figs, Liège waffle,  
pistachio and cherry aceto

🍷 Vin Doux

### TOURNEDOS \* (100 grams)

with pepper sauce or truffle gravy

🍷 Malbec / Ripasso

## SIDE DISHES

### FRESH FRIES

with mayonnaise or ketchup

4,50

### CAPONATA (V)

Italian warm vegetable mix with eggplant,  
celery, raisins, capers and olives

5,50

### 'ZEEUWSE' SALAD (OPTIONAL V)

chicory, apple, kidney beans, bacon and chives

5,50

## THE LUXury DESSERTS

### SGROPPINO

To original Venetian recipe,  
but we make it even better.

7,50

### JUG OF SGROPPINO

1 liter

34,00

### DON PEDRO

liquid dessert with Kahlua and whiskey

7,50

### CHEESECAKE PIE

mango and passionfruit cremeux

8,50

### WARM APPLE PIE

with cinnamon ice cream

8,50

### CHOCOLATE PIE

with vanilla ice cream

8,50

### CRÈME BRÛLÉE

of tonka beans with pistachio ice cream

8,50

### CHEESE

four kind regularly cheeses,  
red, white, blue & old  
with pain noix and fig compote

12,00

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