

DINNER

DISHES

BURRATA 12.5

strawberry | balsamico | basil
crostini

JOSPER AVOCADO 9.5

soy vinaigrette | cress salad
pickles | roasted sesame

STEAK TARTARE 14.5

hand-cut | pickles | 63°C yolk
kimchi mayo

LOBSTER PASTA 25.5

½ lobster | pasta nero
grilled tomato | salsa verde

GRILLED GREEN ASPARAGUS 11.5

Parmigiano Reggiano | roasted
hazelnut | poached egg | hollandaise

SWORDFISH CEVICHE 14.5

aji amarillo | lime | red pepper
herring caviar | grapefruit

CEASAR SALAD 10.5

romaine | Parmigiano Reggiano
poached egg | anchovy
garlic croutons
add: bbq chicken +3 | crispy bacon +2
grilled gamba +5

RAINBOW TOMATO SALAD 9.5

garlic croutons | balsamico
basil mayo | watermelon
add: burrata +6

BEEF TATAKI 15.5

black angus | butter soy | garlic chips
chili | scallion

TUNATATAKI 15.5

yellowfin tuna | black sesame
soy & truffle teriyaki | lotus chips

WOODFIRED BBQ & GRILL

BLACK LABEL TENDERLOIN | 160gr 22

GRAIN FED ANGUS NEW YORK STRIP | 250gr 27.5

BLACK LABEL CHATEAUBRIAND | 440gr 65

PICK YOUR SAUCE:

béarnaise | chimichurri | roasted garlic jus | BBQ sauce

CHEF'S SPECIALS

ANGUS BRISKET SIZZLER 29.5

Black Angus beef rolls | Asian greens | butter soy | garlic chips | shiitake

750gr SIMMENTAL SIGNATURE TOMAHAWK STEAK 79.5

thick fries | all sauces | slow roasted garlic | glazed vegetables

GUINEA FOWL 24.5

asparagus | pea puree | morille sauce | pistachio

TRUFFLE & RICOTTA RAVIOLI 17.5

Parmegiano Reggiano | sage butter | green asparagus

SEAFOOD SELECTION

JAPANESE GRILLED OYSTERS 10.5

3 oysters | chili garlic kewpie
ponsu soy

THE 'PERLE IMPERIAL' CAVIAR

♦ 10gr with poached egg &
toast | hollandaise 25

♦ 50gr with blinis | crème fraiche
roasted walnuts & iced shot
of Vodka 100

SPICY BBQ PRAWNS 12.5

4 big prawns | garlic & chili oil
grilled lemon

GRILLED SCALLOPS 10.5

3 scallops from the BBQ
soy vinaigrette | lotus chips

WHOLE or HALF LOBSTER

A LA PLANCHA 42.5 | 22.5
herb butter | grilled lemon
chili garlic

MISO SEA BASS FILLET 21

honey & miso glaze
Asian greens | noodles

CATCH OF THE DAY

changing fish special

EXTRA'S

TOPPINGS

½ grilled lobster +22
fresh grated truffle +7.5
pan seared foie +8
5gr caviar +12.5

SIDES

BBQ mushrooms 3.95
green side salad 3.5
oven roasted potatoes with
melted Parmesan 4.5
grilled asparagus &
roasted hazelnut 3.95
thick fries & homemade mayo 4.5
add: Parmesan +2 | truffle +3

DESSERT

CHOCOLATE & APRICOT GANACHE 9.5

caramel ice cream
'boerenmeisjes' mascarpone
cinnamon crisp

BLUEBERRY PANNA COTTA 9.5

yoghurt ice cream | merengue
pink chocolate | cookie crumble

MATCHA CRÈME BRÛLÉE 9.5

white choco ice cream
crispy chocolate

HAZELNUT & CARAMEL MILKSHAKE 11.5

"this milkshake brings
all the boys to the yard...!"
salted caramel | vanilla
Frangelico | whipped cream

THE DUTCH CHEESE SELECTION 13.5

selection of 5 artisanal cheeses
crackers | chutney & roasted nuts

DESSERT SPECIAL

changing sweets & treats

THE GRAND SATCHMO DESSERT TASTING PLATTER 9.5 pp

4 people minimum ...

In case of allergies, please ask our staff for the options!