

SHARED DINNER

BAO BUN KIP — 12⁵⁰

2 Bao Buns - Gemarineerde kippendij - Peppadew mayonaise
Zoetzure rode kool & komkommersalade

*2 Bao Buns - Marinated chicken thigh - Peppadew mayonnaise
Pickled red cabbage & cucumber salad*

BABI PANGANG — 15⁵⁰

Buikspek gelakt met een glaze van sinaasappel & hoisin
Gepekelde rode kool - Gegrilde bosui - Crème van miso & zoete aardappel
*Pork Belly glazed with orange & hoisin - Pickled red cabbage
Grilled spring onion - Miso & sweet potato cream*

MEXICAN SLIDERS — 17⁵⁰

OR VEGAN BLACK BEAN BURGERS 🌱

Angus burgers - Tomaten & avocado salsa
Smokey chipotle mayonaise - Little Gem - Cheddar
Angus burgers - Tomato & avocado salsa - Smokey chipotle mayonnaise - Little Gem - Cheddar

THOM KHA KAI — 6⁵⁰

Add on: Gamba +2

Kippendij - Kokos - Shiitake - Bosui - Taugé - Korianderolie - Sojabonen
chicken thigh - Coconut - Shiitake - Spring onion - Bean sprouts - Coriander oil - Soybeans

QUESADILLA — 12⁵⁰ 🌱

Geroosterde groentes - Cheddar - Tomatensalsa
Roasted vegetables - Cheddar - Tomato salsa

GAMBA AL AJILLO — 15

6 Tijgergarnalen - Knoflookolie - Gegrild maïsbrood
6 Tiger prawns - Garlic oil - Grilled cornbread

TACO SETAS AL PASTOR — 14 🌱

2 Soft shell taco's - Gevuld met pulled mushrooms - Ananas - Uien
2 Soft shell tacos - Filled with pulled mushrooms - Pineapple - Onions

TACO PESCADO — 16

2 Soft Shell taco's - Gevuld met gefrituurde witvis
Chipotle aioli - Rode kool - Radijs
2 Soft shell tacos - Filled with fried white fish - Chipotle aioli - Red cabbage - Radish

TACO BEEF BIRRIA — 16

2 Soft shell taco's - Gevuld met Pulled beef - Uien
Koriander - Limoen aioli - Birria dip
2 Soft Shell Tacos - Filled with pulled beef - Onions - Coriander - Lime aioli - Birria dip

BEEF TATAKI — 16⁵⁰

Wakame - Bosui - Shimeji paddenstoel - Krokante wasabi - Zeewiermix - Ponzu
Wakame - Spring onion - Shimeji mushroom - Crispy wasabi - Seaweed mix - Ponzu

STEAK TARTARE — 16

Cassave - Mini mais - Crème van eigeel - Zilverui
Cornichon - Kewpie - Mosterdzaad
Cassava - Baby corn - Egg yolk cream - Pearl onion - Cornichon - Kewpie - Mustard seeds

ZEEUWSE KINGFISH CEVICHE — 19

Tijgermelk passievrucht - Geroosterde zoete aardappel - Komkommer
Zeebanaan - Kerrie emulsie - Takuan - Krokante pulpo crisps
*Passion fruit tiger's milk - Roasted sweet potato - Cucumber
Sea banana - Curry emulsion - Takuan - Crispy octopus crisps*

TUNA TARTARE — 21⁵⁰

Flan van Wakame - Zilte kruiden - Red meat Radijs
Aziatische gemarineerde groentes - Algenpoeder - Wasabi emulsie
*Wakame flan - Salty herbs - Red meat radish - Asian marinated
vegetables - Seaweed powder - Wasabi emulsion*

JAPANESE AUBERGINE — 18 🌱

Miso - Granaatappelpitjes - Bosui - Sesam - Shiso salade
Bok Choi - Roodlof - Zwarte knoflook crème
*Miso - Pomegranate - Spring onion - Sesame
Shiso salad - Bokchoy - Red chicory - Black garlic cream*

VEGAN THAI CURRY — 22 🌱

Bok Choi - Shiitake - Aubergine - Korianderolie
Asperges - Sugar snaps - Basmati rijst
Bok Choy - Shiitake - Eggplant - Coriander oil - Asparagus - Sugar snaps - Basmati rice

FLAT IRON STEAK - 200 G. — 30

Gratin van aardappel - Groene asperges - King oyster
Mini mais - Crème van mais - Chimi Churri
Potato gratin - Green asparagus - King oyster - Baby corn - Corn cream - Chimichurri

DORADEFILETS — 25

Zeekraal - Bok choi - Wakame mousseline
Oester beurre blanc - Vliegviskaviaar - Dille olie
Samphire - Bok choy - Wakame mousseline - Oyster beurre blanc - Flying fish roe - Dill oil

KIDS MENU

KROKET OF BURGER OF TACO — 12⁵⁰

met friet en garnituur
Croquette or Burger or Taco with fries and garnish

START YOUR EVE

ZUURDESEMBOL — 7⁵⁰ 🌿

Vers afgebakken zuurdesem bol met Tomaten Aioli

Freshly baked sourdough bread with tomato aioli

CHARCUTERIE — 16

Jambon d'Ardennes - Fuet - Herz salam - Rillette van eend - Tafelzuur

Jambon d'Ardennes - Fuet - Herz salami - Duck rillette - Pickled vegetables

PIMIENTOS DE PADRON — 8 🌿

Groene pepers - Fleur de sel - Olijfolie

Green peppers - Fleur de sel - Olive oil

GEAY OYSTERS — 5 1 PCS.

Passievruchten tijgermelk

Passion fruit tiger's milk

SIDES

FRIET — 5 🌿

Cajun kruiden - Mayonaise

French fries - Cajun spices - Mayonnaise

COLIFLOR ASADA — 9 🌿

Bloemkool - Crème van gezouten citroen en tuinbonen - Harissa citroen olie

Cauliflower - Salted lemon and broad bean cream - Harissa lemon oil

PURATTA — 12⁵⁰ 🌿

Aardappeldonuts - Cheddarkaas - Jalapeños

Potato donuts - Cheddar cheese - Jalapeños

EVE SIDE SALAD — 6 🌿

Komkommer - Tomaat - Rode kool - Mesclun sla - Citrusdressing

Cucumber - Tomato - Red cabbage - Mesclun salad - Citrus dressing

LOADED FRIES — 13 🌿

Guacamole - Crème fraîche - Cheddar - Bosui - Tomatensalsa - Jalapeños

Guacamole - Crème fraîche - Cheddar - Spring onion - Tomato salsa - Jalapeños

CORNRIBS — 10⁵⁰ 🌿

Gefrituurde mais ribs - Koriander limoendip & Chimichurri

Fried corn ribs - Coriander lime dip & Chimichurri

AFTER DINNER

CRÈME BRULÉE VAN HAAGSE HOPJES — 9⁵⁰

Amandelkletskep - Witte chocolade IJs

Almond Tuile - White chocolate Ice Cream

CRÉMEUX VAN MANGO & KALAMANSI — 11⁵⁰

Kokos sorbet - Spekkoek - Physalis

Crumble van yoghurt - Atsina cress

Coconut sorbet - Spekkoek - Physalis - Yogurt crumble - Atsina cress

COUPE EXOTICA — 9⁵⁰

2 Sorbets crumble van framboos & witte chocolade

Papaya - Compôte van nashi peer - Slagroom

2 Sorbets raspberry & white chocolate crumble

Papaya - Nashi pear compote - Whipped cream

CHURROS — 10

Huisgemaakte Churros - Kaneelsuiker - Vanille IJs

Homemade Churros - Cinnamon sugar - Vanilla Ice Cream

SIGNATURES

THE FORBIDDEN DRINK — 14

42 Below Vodka - De Kuyper Crème de Banana

Kwai Feh Lychee Liqueur - Pineapple Juice

Monin Coco Syrup

ETERNAL VIBE ELIXIR — 15

Patron Silver Tequila - 42 Below Vodka

Bacardi Carta Blanca Rum - Kwai Feh Lychee Liqueur

De Kuyper Triple Sec - Lemon Juice

Simple Syrup - Cranberry Juice

ADAM'S GOLDEN SIN — 16

Derrumbes No.3 San Luis Mezcal - Lime Juice

Pineapple Juice - Agave Syrup - Ginger Beer

Tajín Powder

EVE-LUTION OF SPICE — 17

Patron Reposado Tequila - Lime Juice

Mango Puree - Agave Syrup - Red Pepper