

DE WITH

BAR - GRILL



RIBS

We are proud of our Iberico ribs. These extra full ribs packed with flavor, very tender and easily eaten with your cutlery, so no sticky hands. Slow cooked, marinated in pure love and finished at the grill.



STEAK

Together with our butcher we only choose the finest pieces of meat from America and Australia that we prepare on the charcoal grill or Big Green Egg. Our steaks are available in two type of weights.



FISH

Fish is also excellent for grilling, we love it and like to work with a whole dorade or large king prawns. That authentic grill flavor is almost indescribable, discover it yourself and be surprised.



VEGGIE

We will not let anyone down therefore we have all kind of dishes, for vegetarians we have a changing day special. Prepared with ingredients from mostly local suppliers and that is something you taste.

STARTER

SOURDOUGH FOCACCIA 4,50
salted herb butter and truffle sauce

LIGHTLY SMOKED STEAK TARTARE 12
veal, smoked mayonnaise, farm egg and crispy buckwheat

SMOKED SALMON 12,50
roasted brioche bread, young spinach salad, horseradish, crème of wasabi and a 63°C egg

CRISPY BEEF CHEEK FROM THE GREEN EGG 10
Bulleit bourbon marinated with home made barbecue sauce and ravigotte sauce

BEEF CARPACCIO 100 gr 12
Parmesan cheese, truffle crème, nut lettuce, cerise tomato, crispy bacon and extra virgin olive oil

CAESAR SALAD 11,50
Green Egg chicken, Romaine lettuce, Parmesan cheese, anchovy dressing, poached egg, croutons and Hollandaise sauce

VEGETARIAN SALAD 10,50
Romaine lettuce, poached egg, grilled green asparagus, seasonal vegetables, cheese crisp, croutons and Hollandaise sauce

RIBS

20,50

served with fries and garlic mayonnaise



The best ribs comes from the exclusive Spanish Iberico pigs. This blackfoot pig (Pata Negra) scrambles free in nature searching for acorns, nuts and turnips. This results in a perfect structure of the delicate meat around the bones. In our kitchen we take plenty of time in order to perfect the preparation. Enjoy our juicy ribs!

ASIAN
with coriander en cassava

CURRY
with yellow coconut curry

BARBECUE SAUCE
with smoked pimento

JACK DANIELS
with Jack Daniels sauce

STEAKS

HOUSE STEAK 180 gr 22,50 / 280 gr 30,50
grilled flat iron steak from USA with shallot gravy

DRY AGED ENTRECOTE 200 gr 24 / 300 gr 34
grilled marbled entrecote from Australia with Hollandaise sauce

DRY AGED RIBEYE STEAK 250 gr 27,50 / 350 gr 37,50
grilled marbled Ribeye steak from South-America with truffle gravy

SPECIALS

BUTCHERS PLATTER FOR TWO PERSONS 56,5
Jack Daniels ribs, Asian ribs, house steak, chicken thigh and pork belly. Served with salad and fries with truffle mayonnaise.

HAMBURGER 18,50
from Hereford and Wagyu with farmhouse cheese, pickle, onion, plum tomato, truffle gravy, curry crème, crunchy cheese. Served with fries and garlic mayonnaise.

SPRING CHICKEN 19,50
grilled spring chicken from the Green Egg, marinated in soy and sake sauce with young vegetables and ginger

FISH

WHOLE DORADE 22,50
grilled on the skin with extra virgin olive oil, herbs and lemon

KING PRAWNS 6 PIECES 22,50
curry butter, tarragon, pimento and bread

VEGGIE

VEGETARIAN SPECIAL 19,50
changing dish, prepared with fresh and local ingredients

SIDES

FRESH FRIES with garlic or truffle mayonnaise 4

COLESLAW with yogurt, sweet and sour 4,50

GREEN SALAD with mustard dressing, tomato and cheese crisp 4

DESSERTS

STICKY SNICKER 8
salted caramel, chocolate, sticky marshmallow, egg-white soufflé with cookies and sugar nuts

CHEESECAKE 6,75
coconut crumble and raspberry compote

TIRAMISU 7
from authentic recipe and served at your table

CHOCOLATE EXPLOSION 8
mousse, fudge, crispy, ice cream, red fruit and vanilla foam

CHEESE

CHEESE PLATTER 11
selection of cheese varieties with fig bread