



COCKTAILS

PALOMA | 12.50
tequila | grapefruit soda | lime

MOJITO CLASSIC | 9.50
carta oro | lime | mint | angostura

APPLE AMARETTO SOUR | 10.50
amaretto | appelaere

ESPRESSO MARTINI | 9.50
vodka | espresso | kahlúa

PORNSTAR MARTINI | 11.50
vodka | passion fruit

SPRITZERS

CAMPARI | 8.50
cava | orange

LIMONCELLO | 8.50
cava | lemon

APEROL | 8.50
cava | orange

MOCKTAILS

ROOFTOP LEMONADE | 4.50
alcohol-free | different flavours

MOJITO VIRGIN | 10.50
sekt | mint | lime | ginger ale

CRODINO SPRITZ | 8.50
crodino | orange

SEEDLIP SPICE GIN | 9.00
alcohol-free | grapefruit | lemon

GIN TONIC

+ PREMIUM TONIC

HENDRICK'S | 15.50
cucumber | lime

TANQUERAY NO. 10 | 14.50
orange | cucumber

BEERS

PERONI | 4.50

PERONI 0% | 4.50

VEDETT WHITE | 5.90

VEDETT IPA | 6.20

GROLSCH WEIZEN 0% | 5.50

LIEFMANS FRUITESSE | 5.90

LIEFMANS FRUITESSE 0% | 5.60

ROOFTOP

DRINKS | LUNCH | BITES

BITES

PATA NEGRA | pan con tomato | 80 grams | 18.50

GYOZA VEGETARIAN | truffle | ponzu | sesame | 12.50

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SOURDOUGH | truffle mayonnaise | hummus | 6.50

ROOFTOP NUGGETS | farm chicken | tempura | spicy mayonnaise | 11.50

MEZZE | per 2 persons | falafel | flatbread | lebanese dips | 17.50

ASIAN PLATTER DELUXE | 2 persons | 37.50

SANDWICHES

GOAT CHEESE | charred grape | belgian endive | onion compote | 14.50

MACKEREL RILLETTES | crème fraîche | granny smith | lime | mustard seed | 15.50

STEAK TARTARE | seasoned beef tartare | sourdough | amsterdam onion | 17.50

CLUB SANDWICHES

FREE-RANGE CHICKEN | bacon | egg | cucumber | tomato | green herb cream | 18.50

ROOFTOP | carpaccio | pata negra | truffle | confit onion | 19.50

COLD LUNCH DISHES

ROOFTOP OYSTERS | half dozen | irish oyster | bloody mary | shallot & chili pepper vinegar | 22.50

PIZZA WITH TUNA | fresh tuna | ricotta | wasabi mayonnaise | soy glaze | 19.50

ROOFTOP CARPACCIO | steak tartare | pata negra | truffle cream | parmesan | 24.50

STEAK TARTARE | seasoned beef tartare | salad | fresh fries | 22.50

WARM LUNCH DISHES

BEEF CROQUETTES | gourmet | mustard mayonnaise | sourdough bread | 16.50

PIZZETTE | ricotta | aged cheese | truffle | arugula | 18.50

MELANZANE PARMIGIANA | aubergine | tomato sauce | mozzarella | parmesan | 19.50

RIBEYE | 250 grams | Double Dutch | pepper sauce | salsa verde | 34.50

BEEF SIRLOIN | 250 grams | Double Dutch | pepper sauce | salsa verde | 33.50

SALADS

CAESAR | cornfed chicken | bacon | anchovies | egg | parmesan | 18.50

LEBANESE SALAD | falafel | bulgur | feta | pomegranate | tahini | 17.50

ROOFTOP | scallop | prawn | pata negra | truffle | 29.50

DESSERTS

DAME BLANCHE | soft serve | chocolate sauce | almond | 9.50

PORNSTAR MARTINI TRIFLE | passion fruit | vodka | mango | vanilla | 12.50

WE LOVE CHOCOLATE | 10.50

SELECTION OF MACARONS | 7.50

PASTRIES | pastries of the season | 7.50

ESPRESSO MARTINI | kahlúa | vodka | espresso | 9.50

SCROPPINO | lemon | vodka | cava | 8.50

SAMPLING OF CHEESES | fig compote | nut bread | 14.50

Double Dutch beef comes from a so-called Dutch "multi purpose" cow. First these cows had a good life as dairy cows. After, they are fed a rich diet of grasses and grains for 120 days. The result is delicious marbled meat with an authentic taste.

- vegetarian

PLATTERS TO SHARE

MEZZE | 17.50
per 2 persons | falafel | flatbread | lebanese dips

ASIAN PLATTER DELUXE | 37.50
various small dishes and bites to share | 2 persons