

Green tea panna cotta Apple gyoza   caramelised apple   mango parfait	€ 10,95
Orange parfait Cheesecake cream   shortbread   carrot caramel	€ 10,95
Pineapple Mascarpone   espresso   chocolate   boudoir cookie	€ 10,95
Dutch cheeses Fig chutney   raisin bread   grapes	€ 15,75
Coffee Royaal Choice of coffee or tea   chocolate bonbons   fruit candy   caramel fudge   coffee liquor   salted caramel yogurt	€ 10,50

# K I N G S T R E E T

---

## RESTAURANT

"Our kitchen team uses seasonal vegetables and ingredients.  
As much as possible locally sourced from our trusted suppliers.  
We try to reduce our waste as much as possible, so there  
may be times when certain products are not available.

Enjoy your dinner!"

*Steve Sykes*  
*Head chef*

Hospitality:

"People forget what you have  
said, they forget what you have done, but  
they will never forget what feeling you  
gave them"

# KINGSTREET MENU

3 course choice menu € 47,00 per person  
(only served per table)  
*including table water and bread  
with salted butter*

## WINE PARING

2 glasses € 18  
3 glasses € 26

*The wine paring is also  
available in half glasses.*

*Vegetarian dishes are marked with ♯  
Vegan dishes are marked with 🌱*

*Do you have any dietary requirements or  
allergies? Please tell it to one of our  
employees. Our dishes can contain traces of  
nuts, peanuts and gluten.*

## STARTERS

Salmon  
Marinated | passion fruit | mango |  
red onion | chili | coriander

*Or*

Aubergine 🌱  
Falafel | baba ganoush | tahini |  
hazelnut dukkah

## MAIN COURSES

Veal  
Sucade | sirloin | tomato |  
truffle polenta | fennel | gremolata

*Or*

Enchilada ♯  
Pulled jackfruit | oyster mushroom |  
black beans | cheddar |  
roasted bell pepper salsa

## DESSERTS

Pineapple  
Mascarpone | espresso |  
chocolate boudoir cookie

*Or*

Dutch cheeses  
Fig chutney | raisin bread | grapes

## APPETIZER

Bread with spread € 6,95  
Salted butter | spread | cassava chips

## STARTERS

Salmon € 15,75  
Marinated | passion fruit | mango | red onion | chili |  
coriander

Veal € 15,75  
Fillet | tataki | horseradish | yuzu | beech mushroom

“Keizers” salad € 15,75  
Smoked duck breast | grilled little gem |  
Parmesan cheese | anchovy | croutons

Aubergine 🌱 € 14,50  
Falafel | baba ganoush | tahini | hazelnut dukkah

Goats cheese ♯ € 14,50  
Marinated beetroot | fennel | horseradish |  
little gem | sourdough croutons

Cod € 15,75  
Rillettes | vadouvan | cucumber | radish

## SOUPS

Chestnut mushroom velouté ♯ € 8,95  
Truffle | herbs | croutons

Classic French onion soup € 9,50  
Beef bouillon | braised onions | cheese croutons

## MAIN COURSES

Veal € 28,95  
Sucade | sirloin | tomato | truffle polenta | fennel |  
gremolata

Beef € 30,75  
Rib-eye steak | green beans | roasted vine tomato |  
herb butter | homemade fries with rosemary sea salt  
and truffle mayonnaise

Rendang 🌱 € 25,50  
Pappadum | tempeh | basmati rice | cauliflower |  
chickpeas

Enchilada ♯ € 25,50  
Pulled jackfruit | oyster mushroom | black means |  
cheddar | roasted bell pepper salsa

‘Gaasterlander’ herb pork € 28,95  
Loin | Calvados | apple | fondantpotato |  
king oyster mushroom | sage

Coquette € 28,95  
Poussin | beech mushroom gravy | mushroom  
croquette

Salmon € 25,50  
Pappardelle | fennel | lemon cream |  
trout caviar | dill

Gamba’s € 28,25  
Crayfish risotto | paksoy | bimi | grilled lemon

Side dish to order € 4,95  
Homemade fries with rosemary sea salt and  
mayonnaise