

## DESSERTS

 *Wine suggestion*

Coffee Royal € 10,95

Choice of coffee or tea | chocolate bonbons | fruit candy |  
caramel fudge | salted caramel yogurt | Dutch coffee liqueur

Mango parfait € 10,95

Mango | layer cake | coconut | yogurt crumble

 Coteaux du Layon Rochefort Château, Loire, France

Fresh sweet | apricot | soft acidity

Eton mess € 10,95

Strawberry | meringue | mascarpone crème

 Moscato d'Asti, Piëmonte, Italy

Fresh sweet | soft bubble | tropical fruit

Limoncello tiramisu € 10,95

Lemoncurd | white chocolate | mascarpone |  
biscuit | advocaat

 Moscato d'Asti, Piëmonte, Italy

Fresh sweet | soft bubble | tropical fruit

or

Ice cold limoncello

Mövenpick icecream – or fruit sorbet ( per scoop ) € 2,95

Ask for the different tastes

With whipped cream (+ € 0,95)

Dutch cheeses € 15,95

Fig chutney | raisin bread | grapes

Taylor's 10 Year Old Tawny Port,

Elegant | nutty | ripe fruits | figs

Or

Taylor's Fine White Port, Douro, Portugal

Sweet | apricot | raisins

# 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 product are not available.

Enjoy your dinner!”

*Steve Sykes*  
*Head chef*

# KINGSTREET MENU

## APPETIZERS

<b>Bread with spread</b> Salted butter   spread   cassava chips	€ 6,95
<b>Coppa di Parma D.O.P</b> The original D.O.P. Parma ham Served with marinated olives The ham is only coming from Italian pork and it may only be produced in the Parma area. The ham is dried for a minimum of 12 months.	€ 15,50
<b>Chorizo Ibérico de Bellota</b> Served with marinated olives The chorizo Ibérico de Bellota is unique in taste. The meat is prepared in an authentic way, in which the Ibérico the Bellota is thinly cut and mixed with different herbs and spices.	€ 13,25



## STARTERS

Wine suggestion

<b>Veal</b> Filet   tataki   horseradish   beech mushroom   ponzu Solo Fiano - Cantina Michele Biancardi, Puglia, Italy Fresh   flowers   tropical fruit	€ 16,25
<b>Mozzarella</b> Toasted vine tomato   thyme pangrattato   tomberry Pinot Grigio – Kellerei Kurtatsch, Alto Adige, Italy Fresh   melon   ripe pear	€ 15,25
<b>Salmon</b> Tartare   almond   grapes   bell pepper   ajo blanco   melon Viognier – Domaine de Viranel, Languedoc, France Fresh   lemon   apricot	€ 16,00

<b>Tonnato tonnato</b> Tuna filet   tuna crème   tomato   crispy capers   rocket salad Duo des Mers, Sauvignon blanc - Viognier, Languedoc, France Fresh   apple   ripe pineapple	€ 16,50
<b>Watermelon</b> Gazpacho   tomato   vegan feta cheese   olives MIP rosé – Guillaume & Virginie Philip, Provence, France Flowers   fresh   elegant and fruity	€ 15,25
<b>‘Keizers’ salad</b> Smoked chicken   marinated artichoke   crostini   artichoke tapenade Duo des Mers, Sauvignon blanc - Viognier, Languedoc, France Fresh   apple   ripe pineapple	€ 15,25

## SOUPS

<b>Italian pomodori soup</b> Vine tomato   mascarpone   basil pesto   crouton	€ 8,95
<b>Mustard soup</b> Mustard   garden cress   spring onion   crouton	€ 8,95

## MAIN COURSES

Wine suggestion

<b>Beef</b> Simmental rib-eye steak 250 gram   green beans   chimichurri   vine tomato   homemade fries   truffle mayonnaise Domaine de Poulvarel, Syrah, Grenache, Rhône, France Dark red fruit   oak   full and round	€ 32,95
<b>Gamba</b> Risotto   calamaris   grilled lemon   courgette   shrimps-gravy Rioja Muga – viura, malvasia, garnacha blanca, Rioja, Spain Citrus   fresh   nuts	€ 27,50
<b>Enchilada</b> Pulled jackfruit   king oyster   black beans   salsa   vegan cheddar cheese   vegan sour cream Grüner Veltliner ‘Kies’ – Kurt Angerer, Kamptal, Austria Elegant and fresh   green apple   herbal Or Salvé   beer from Apeldoorn “De Beboete Buur” Blond beer   orange   hop   herbal	€ 27,50
<b>Orange "Hoen"*****</b> Chicken filet   carrot   beetroot   pearl barley from Alkmaar Manz Spätburgunder, Rheinhessen, Germany Ripe fruit   cherry and plum	€ 28,50

The five star Orange "Hoen":

- Better life quality mark;
- Local circular food;
- No antibiotics;
- Low CO2 farm footprint;
- Distinctive in color and taste.

Scan the QR code to read more about the 5-star



<b>Catch of the day</b> The fish of the day is chosen based on four factors. Quality, sustainability, taste and not caught during the spawning season. Ask our sommeliers for a wine advice.	€ 28,95
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<b>Veal Ragù alla Napoletana</b> Slow cooked veal   rigatoni pasta   pesto   mascarpone   Parmesan cheese Chianti classico Castello la Leccia, Tuscany, Italy Herbal   cherry   clove	€ 26,50
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<b>Lamb</b> Grilled rump steak   tomato bulger   aubergine   roasted garlic gravy   mint Rioja Vega Tempranillo, Garnacha , Spain Full bodied   spices   liquorice   blueberry	€ 28,95
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<b>Gnocchi</b> Spinach   bimi   courgette   green asparagus   taleggio   pesto MIP rosé – Guillaume & Virginie Philip, Provence, France Flowers   elegant and fruity	€ 27,50
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## SIDE DISHES

<b>Homemade fries</b> with rosemary sea salt and mayonnaise	€ 5,25
<b>Homemade fries</b> with Parmesan cheese and truffle mayonnaise	€ 8,95

## ALLERGIES

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

Vegetarian dishes are marked with   
Vegan dishes are marked with