

APPETIZERS

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

Coppa di Parma D.O.P € 15,50
Served with marinated olives

The original D.O.P. Parma ham. 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.

Chorizo Ibérico de Bellota € 13,00
Served with marinated olives

The chorizo Ibérico de Bellota is unique in taste. The meat is prepared in an authentic way, where little pieces of the Ibérico de Bellota meat is enriched with an mixture of herbs and spices.



STARTERS

Veal € 16,25
Filet | tataki | horseradish | beech mushroom | ponzu
🍷 *Solo Fiano - Cantina Michele Biancardi, Puglia, Italy*
Fresh | flowers | tropical fruits

Mozzarella 🌱 € 14,95
Toasted vine tomato | tyme pangrattato | tomberry
🍷 *Pinot Grigio- Kellerei Kurtatsch. Alto Adige, Italy*
Fresh | flowers | tropical fruit

Salmon € 16,25
Tartare | almond | grapes | bell pepper | ajo blanco
🍷 *Viognier Domaine de Viranel, Languedoc-Roussillon, France*
Rich | flowers | herbal

‘Keizers’ salade € 15,25
Smoked chicken | marinated artichoke | crostini | artichoke tapenade
🍷 *Duo des Mers, Sauvignon blanc - Viognier, Languedoc, France*
Fresh | apple | ripe pineapple

SOUPS
Italian pomodori soup 🌱 € 8,95
Vine tomato | mascarpone | basil pesto | crouton

Mustard soup 🌱 € 8,95
Mustard | garden cress | spring onion | crouton

MAIN COURSES

Beef € 32,95
Simintaal 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

Gamba € 27,50
Risotto | calamaris | grilled lemon | courgette | shrimp-gravy
🍷 *Rioja Muga – viura, malvasia, garnacha blanca, Rioja, Spain*
Citrus | fresh | nuts

Enchilada 🌱 € 27,50
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

“Oranje Hoen”***** € 28,50
Chickenfilet | carrot | beetroot | pearl barley from Alkmaar
🍷 *Manz Spätburgunder, Rheinhessen, Germany*
Ripe fruit | cherry and plum

The five star “Oranje 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 Orange grouse.

SIDE DISH TO ORDER

Homemade fries with rosemary sea salt and mayonnaise € 5,25

Homemade fries with parmesan cheese and truffle mayonnaise € 8,95

Allergies

Do you have dietary requirements or allergies? 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 🌱

DESSERTS

Coffee Royaal € 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 | yoghurt crumble
Coteaux du Layon Rochefort Château, Loire, France
Fresh sweet | apricot | soft acidity

Eton mess
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 our colleagues 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 products
are not available.
Enjoy your dinner!”

Steve Sykes
Head chef

