

Desserts	Wine suggestion
Coffee royal Coffee or tea of your choice chocolate bar fruit candy coffee praline salted caramel with yogurt mocha beans Dutch coffee liquor	€ 10,95
Dutch 'speculaas' parfait Caramelized apple dulce de leche meringue 🍷 Coteaux du Layon Rochefort Château, Loire, France Fresh and sweet apricot soft acidity	€ 10,95
Steve's grandmothers cherry bakewell tart Warm traditional bakewell cherry tart vanilla ice cream amaretto cream 🍷 Coteaux du Layon Rochefort Château, Loire, France Fresh and sweet apricot soft acidity	€ 10,95
Dutch blackberry- plum tart Plums blackberry port mousse poppy seed parfait 🍷 De Moya Gloria Dulce Monastrell, Valencia, Spain Sweet plums figs	€ 10,95
Mövenpick ice cream – or sorbet Ask about our selection of flavors, with whipped cream	(per scoop) € 2,95 (+ € 0,95)
Dutch cheeses Fig chutney raisin bread grapes 🍷 Taylor's 10 Year Old Tawny Port, Douro, Portugal Elegant nuts ripe fruit figs Or Taylor's Fine White Port, Douro, Portugal Sweet apricot raisin	€ 15,95

K I N G S T R E E T RESTAURANT

“Our kitchen team makes use of seasonal vegetables and ingredients whenever possible, sourced mainly from local suppliers. We strive to reduce our waste wherever we can. As a result, some items may occasionally be unavailable.

Enjoy your meal!”

Steve Sykes
Head chef

KINGSTREET MENU

TO SHARE

Artisan bread € 7,25
Served with pesto cream cheese spread

Coppa di Parma D.O.P. € 15,50
The original D.O.P. Parma ham
Served with marinated olives
*Made exclusively from Italian pigs and produced only in the Parma region.
Cured for a minimum of 12 months.*

Chorizo Ibérico de Bellota € 13,50
Served with marinated olives.
The Ibérico de Bellota chorizo has a unique flavor. Authentically prepared from Ibérico de Bellota meat scraps and enriched with a blend of spices.

White tuna Ortiz € 19,25
White tuna in Spanish olive oil | olives | cornichons | crusty bread

Porthos sardines € 17,95
Portuguese sardines in olive oil | olives | cornichons | crusty bread

Starters

Wine suggestion

Farm Fields veal € 16,50
Fillet | tataki | horseradish | mushrooms | ponzu
🍷 Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | floral | tropical fruit

Hake € 16,00
Roasted leek | daikon radish | pickled mushrooms | garden cress
🍷 Viognier – Domaine de Viranel, Languedoc, France
Fresh | lemon | apricot

Salmon € 16,00
Marinated | beetroot | horseradish | fennel | salmon caviar
🍷 Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | floral | tropical fruit

Crispy chicken € 15,50
Karaage | sushi rice | kewpie mayonnaise | cabbage | hothoney
🍷 Van Volxem Riesling 'Schiefer' Mosel, Germany
Fresh and full | mineral | long finish

Pumpkin 🌱 € 15,25
Roasted | hummus | hazelnut dukkah | chickpeas | pita
🍷 Viognier – Domaine de Viranel, Languedoc, France
Fresh | lemon | apricot

Celeriac 🌱 € 15,25
Carpaccio | beluga lentils | mushroom cream | pangrattato | rocket
🍷 Manz Spätburgunder, Rheinhessen, Germany
Ripe | cherries | plums | elegant

SOUPS

Classic French onion soup € 8,95
Croutons | beef broth | Gruyère cheese | parsley

Forest mushroom soup 🌱 € 8,95
Porcini | truffle mascarpone | spring onion

Main courses

Wine suggestion

Beef € 34,95
Simmentaler rib-eye steak 250 gram | green beans | chimichurri | roasted vine tomato | fries with truffle mayonnaise
🍷 Domaine de Poulvarel, Syrah, Grenache, Rhône, France
Dark red fruit | oak | rich and rounded

Venison steak € 32,25
Celeriac | stewed pear | king oyster mushroom | lingonberry sauce
🍷 Rioja Vega Tempranillo, Garnacha, Spain
Full-bodied | spices | liquorice | blueberry

Gamba green curry € 27,75
Basmati rice | bimi | pak choi | sesame
🍷 Simonsig Chenin blanc, Stellenbosch, South-Afrika
Round and fresh | passion fruit and pear | mild acidity

Heritage Orange chicken***** € 28,50
Fillet | butterbean cassoulet | polenta | rosemary sauce
🍷 Manz Spätburgunder, Rheinhessen, Germany
Ripe | cherries | plums | elegant

The five-star Heritage Orange chicken:

- Better life certification;
- Locally sourced;
- Antibiotic-free;
- Energy-neutral farm;
- Distinctive in color and flavor.

Scan the QR code for more information about the five-start orange chicken.



Catch of the day € 28,95
The fish of the day is selected based on four factors:
Quality, sustainability, freshness and responsibly sourced out of the spawning season. This dish is served perfectly with paired garnishes.
Ask our sommeliers for a wine recommendation

Wild boar ragú € 26,75
Forest mushrooms | rigatoni pasta | truffle cream | Parmesan | pumpkin
🍷 Chianti Classico, Sangiovese, Toscane, Italy
Fruity | raspberry and cherry | spices

Tender pointed cabbage 🌱 € 27,50
Chestnut polenta | Oyster mushroom | mushroom cream | aged Rotterdams cheese
🍷 Thorn Clarke, Shiraz, Barossa, Australia
Complex | dark red fruit | herbal

Indian strudel 🌱 € 27,50
Spinach | cauliflower | tempeh | red lentils
🍷 Viognier – Domaine de Viranel, Languedoc, France
Fresh | lemon | apricot

Side dishes

Fries € 5,25
with rosemary sea salt and mayonnaise

Deluxe Fries € 8,95
with Parmesan and truffle mayonnaise

ALLERGIES

Do you have any dietary requirements or allergies?

Please inform one of our staff members.

Our dishes may contain traces of nuts, peanuts and gluten.

Vegetarian dishes are marked with 🌱

Vegan dishes are marked with 🍃