

To share

Artisan bread

With pesto spread € 7,25

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.

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

Farm Fields Veal € 16,25

Filet | tataki | horseradish | beech mushroom | ponzu

🍷 Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | flowers | tropical fruits

Pumpkin € 14,95

Roasted | hummus | hazelnut dukkah | chickpeas | pita

🍷 Viognier Domaine de Viranel, Languedoc-Roussillon, France
Rich | flowers | herbal

Salmon € 16,25

Marinated | beetroot | horseradish | fennel | salmon caviar

🍷 Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | flowers | tropical fruits

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

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

Catch of the day € 28,95

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.

Indian strudel € 27,50

Spinach | cauliflower | tempeh | red lentils

🍷 Viognier Domaine de Viranel, Languedoc-Roussillon, France
Rich | flowers | herbal

Heritage Orange chicken***** € 28,50

Fillet | butterbean cassoulet | polenta | rosemary sauce

🍷 Manz Spätburgunder, Rheinhessen, Germany
Ripe | cherries | plums | elegant

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

Fries with rosemary € 5,25

sea salt and mayonnaise

Fries deluxe with Parmesan cheese € 8,95

and truffle mayonnaise

Allergies

Do you have dietary requirements or allergies?

Please tell our employees.

Our dishes may 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 bar | fruit candy | coffee praline | salted caramel with yoghurt | mocha beans | Dutch coffee liquer

Dutch ‘speculaas’ parfait € 10,95
Caramelized apple | dulce de leche | meringue
🍷 Coteaux du Layon Rochefort Château, Loire, France
Fresh and sweet | apricot | soft acidity

Steve’s grandmothers cherry bakewell tart € 10,95
Warm traditional bakewell cherry tart | vanilla ice cream | amaretto cream
🍷 Coteaux du Layon Rochefort Château, Loire, France
Fresh and sweet | apricot | soft acidity

Dutch blackberry- plum tart € 10,95
Plums | blackberry | port | mousse | poppy seed parfait
🍷 De Moya Gloria Dulce Monastrell, Valencia, Spain
Sweet | plums | figs

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 Years Old Tawny Port, Douro, Portugal
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

