

# DESSERTS

Chestnut Parfait   poached pear   berries   tonka bean  <i>Rietvallei Rooi Muscadel, Robertson, South-Africa</i>  <i>Fresh sweet   confit fruits   light acids</i>	€ 10,95
Cherries   chocolate Ruby chocolate ganache   dark chocolate mousse   cherries    <i>De Moya Gloria Dulce Monastrell, Valencia, Spain</i>  <i>Sweet   ripe black fruit   plums   jam</i>	€ 10,95
Hazelnuts Panna cotta   ganache   crunchy hazelnuts   tuile  <i>Coteaux du Layon Rochefort Château, Loire, France</i>  <i>Sweet   ripe black fruit   plums   jam</i>	€ 10,95
Dutch cheeses Fig chutney   raisin bread   grapes  <i>Taylor's 10 Years Old Tawny port, Porto, Portugal</i>  <i>Walnuts   figs   elegant   sweet</i>	€ 15,25
Coffee or tea with delicacies Cup of coffee or tea of your choice   chocolatebonbons   fruit candy   caramel fudge   salted caramel yogurt   coffee liquor	€ 9,95

# K I N G S T R E E T --- R E S T A U R A N T

Our kitchen team uses seasonal vegetables and ingredients from Dutch soil as much as possible, which we purchase from local suppliers who, just like us, have a heart for people, animals and nature. We also try to reduce our waste flow where possible because we know that our guests, just like us, consider sustainability and food waste to be important.

Enjoy your dinner!

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 45.00 p.p.  
(only served per table)

*Including bread with spread and water*

## STARTERS

Salmon  
Rillettes | salmon caviar | egg yolk cream


*Or*

Pumpkin   
Roasted pumpkin | eggplant | hazelnut dukkah |  
Pomegranate

## MAIN COURSES

Veal  
Entrecôte | mushroom duxelles |  
mashed celeriac | king oyster

*Or*

Portobello   
Celeriac | mushrooms duxelles | red cabbage



## DESSERTS

Chestnut  
Parfait | stew pear | berries | tonka beans  
*Or*  
Dutch cheeses  
Fig chutney | raisin bread | grapes

## WINE PAIRING

2 glasses € 18 | 3 glasses € 26

Feel free to ask our employees for the  
"Bob" pairing and be surprised by the delicious  
wine parings in smaller amounts.



*Vegetarian dishes are marked with *  
*Vegan dishes are marked with *




*Do you have dietary requirements or allergies?*  
*Please let our employees know*



## APPETIZER



Rustique bread with spread € 6,95  
Salted butter | spread | cassava chips




## STARTERS



Dorade € 15,25  
Seaweed cream | rettich | sesame |  
East-Indian cherry | bonito dressing  
 *Offida Pecorino Belato, Marche, Italy*  
 *Minerality | floral | fruity | honey*

Pumpkin  € 14,25  
Roasted pumpkin | eggplant |  
hazelnut dukkah | pomegranate  
 *Mestizaje Blanco, Valencia, Spain*  
 *Pure | citrus | floral | nuts*

Veal € 15,50  
Tataki | horseradish cream | glass noodles |  
yuzu | rettich  
 *Offida Pecorino Belato, Marche, Italy*  
 *Minerality | floral | fruity | honey*

Salmon € 15,25  
Rillettes | salmon caviar | egg yolk cream  
 *Mestizaje Blanco, Valencia, Spain*  
 *Pure | citrus | floral | nuts*

Mushrooms  € 14,25  
Arancini | bean cream | pickled beech mushroom  
 *Tokaji Béres Naparany Dry, Tokaj, Hungary*  
 *Blossom | honey | herbs | ripe white fruit*



Venison € 15,50  
Venison pastrami | goose rillettes |  
pickled vegetables | piccalilly  
 *Van Volxem Riesling "Schiefer", Mosel, Germany*  
 *Fresh and full-bodied | minerals | intense aftertaste*




## SOUPS



Pumpkin  € 8,95  
Velouté | pumpkin seeds | coconut | spring onions



Game broth € 9,50  
Oyster mushroom | truffle ravioli | mushrooms



## MAIN COURSES



Beef € 30,50  
Rib-eye steak | green beans | roasted vine tomato |  
garlic butter | homemade fries | rosemary sea salt truffle  
mayonnaise  
 *Rioja DOCa Crianza Bodegas Vega, Rioja, Spain*  
 *Intense | cherries and blackcurrant | spices*



Portobello  € 25,50  
Celeriac | mushroom duxelles | red cabbage  
 *Mänz Spätburgunder Trocken, Rheinhessen, Germany*  
 *Mature | aromatic | cherries and prunes | elegant gant*




Rose veal € 27,95  
Entrecôte | braised mushroom | mashed celeriac | king oyster  
 *Caiaffa Primitivo, Puglia, Italy*  
 *Full-bodied and rich | juicy | forrest fruit*

Prawns € 27,95  
Moscardini octopus | risotto | olives | red bell pepper |  
salsa verde  
 *Rioja Muga Blanco, Rioja, Spain*  
 *Fresh acidity | nuts | juicy | sices*

Duck € 27,50  
Breast | duck "bitterbal" | truffle polenta |  
caramelized onion-gravy  
 *Mänz Spätburgunder Trocken, Rheinhessen, Germany*  
 *Mature | aromatic | cherries and prunes | elegant gant*

Venison € 29,50  
Steak | game casserole |  
red cabbage | mushrooms | cacao | swede mash  
 *Vasse Felix 'Filius' Cabernet Sauvignon,*  
 *Margaret River, Australia*  
*Full-bodied | Ripe fruit | spices | subtle tannine*

Codfish € 28,75  
Old limited Rotterdam cheese | gnocchi  
cauliflower | beurre noisettes  
*Verdicchio dei Castelli di Jesi Classico Riserva*  
 *Imariano, Marche, Italy*  
 *White fruits | floral | complex | almonds*

Vegetable strudel  € 25,50  
Quinoa | spinach | parsnip | walnut | fennel |  
goat cheese | red lentils  
 *Zeni Costalago Rosso, Veneto, Italy*  
 *Rich and juicy | red fruit | lightly oaked*

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