

DESSERTS

Piña Colada € 10,75
Pineapple | rum | Crème pâtissière | coconut blossom parfait |
coconut

🍷 *Moscato d'Asti DOCG Ca' de; Baio, Piëmont, Italy*

Fresh | sweet | tropical fruit

Carrot | Orange € 10,75
Cheesecake | short bread | orange cardamon parfait | carrot caramel

🍷 *Coteaux dy Layon Rochefort Château, Loire, France*

Fresh | sweet | apricot | honey

Eton Mess € 10,75
Rhubarb | mascarpone | red fruit | elderflower

🍷 *De Moya Gloria Dulce Monastrell, Valencia, Spain*

Sweet | ripe black fruit | plums | jam

Dutch cheeses € 14,25
Fig chutney | raisin bread | grapes

🍷 *Taylor's 10 Years Old Tawny port, Porto, Portugal*

Walnut | ripe fruit | figs | sweet

Coffee or tea with delicacies € 9,95
Cup of coffee or tea of your choice | chocolate bonbons |
fruit candy | salted caramel yogurt | coffee liquor

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!

KING STREET RESTAURANT

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 Earth water

STARTERS

Salmon tartare

Almonds | grapes | sweet peppers |
ajo blanco | melon

Or

Leek mosaic 🍷

Cashew nuts creme | beetroot | nori | radish

MAIN DISHES

Poussin

Poultry Suprême | morel | mousseline |
roti gravy

Or

Spring vegetables 🍷

Gnocchi | spinach | asparagus | broccoli |
pumpkin seeds | vegan pecorino

DESSERTS

Piña Colada

Pine apple | rum | Crème pâtissière |
coconut blossom parfait | coconut

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 pairings in smaller amounts.

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

APPETIZER

Bread with spread € 6,95
Salted butter | muhammara spread |
cassave chips

STARTERS

Salmon tartare € 14,75
Almonds | grapes | sweet peppers |
ajo blanco | melon
🍷 *La Grande Merveille Chardonnay, Lanquedoc,
France*
Fresh | lemon and apricot | peach

Beech mushroom flan 🍷 € 13,75
Sesamy yuzu | silken tofu | hazelnuts | spring onion
🍷 Pinot Grigio, Kellerei Kurtatsch, Alto Adige, Italy
Elegant | fresh | linden blossom | white fruit

Leek mosaic 🍷 € 13,75
Cashew nuts creme | beetroot | nori | radish
🍷 *Van Volxem Riesling 'Schiefer', Mosel, Germany*
Fresh and full bodied | minerals | intense aftertaste

Spring salad € 14,75
Free-range egg salad | green asparagus | dutch
shrimps | watercress mayonnaise
🍷 *Hofstatt Weißburgunder Kellerei Kurtatsch, Alto
Adige, Italy*
Apple | almonds | soft acidity

Smoked beef tenderloin canneloni € 14,75
Cannelini beans | artichoke | roseval potato |
crumbly cheese | rocket salad pesto
🍷 *Kurt Angerer Grüner Veltliner Kies, Kamptal,
Austria*
Elegant | fresh | green apple | aromatic

Duck € 14,75
Smoked duck breast | "bitterbal" | Ras el Hanout |
Pearl couscous | confit red onions
🍷 *Vignamato Verdicchio dei Castelli di Jesi Classico,
Marche, Italy*
Fresh | soft | apple | lemon | green herbs

Miso Noodle soup € 9,75
Ramen | chicken | mung bean sprout | bok choy |
coriander

Mustardsoup 🍷 € 9,25
Spring onions | croûtons | garden cress

MAIN COURSES

Jackfruit Rendang 🍷 € 24,95
Chick peas | eggplant | papadum | basmati rice |
mint yogurt
🍷 *Mänz Spätburgunder Trocken, Rheinhessen,
Germany*
Mature | aromatic | cherries and prunes | elegant

Coquelet € 26,95
Poultry suprême | morel | mousseline |
roti gravy
🍷 *Fleurie la Roilette Domaine Bernard Métrat,
Beaujolais, France*
Soft and juicy | raspberries | lightly oaked

Prawns € 26,95
Crab ravioli | Thai green curry | corn | mung bean
sprout | bok choy
🍷 *Gustave Lorentz Gewürztraminer Réserve, Elsass,
France*
Lychee | apricot | honey | aromatic

Spring vegetables 🍷 € 24,95
Gnocchi | spinach | asparagus | broccoli | pumpkin
seeds | vegan pecorino
🍷 *Van Volxem Riesling 'Schiefer', Mosel, Germany*
Elegant and fresh | green apple | aromatic

Steak € 29,95
Beef rib-eye steak | green beans | garlic butter |
roasted vine tomato | home made fries | rosemary
sea salt | truffle mayonnaise
🍷 *Rioja DOCa Crianza Bodegas Vega, Rioja, Spain*
Intense | cherries and blackcurrant | spices

Cod fish € 26,95
Beurre noisette | green asparagus | spinach |
gnocchi
🍷 *Rosenhof Oaked Chardonnay, Coastal Region,
South-Africa*
Full bodied | oak and vanilla | intense aftertaste

Veal steak "Saltimbocca" € 29,95
Medallion | sage | crispy ham | Dutch "oplegkaas" |
corn polenta | Marsala
🍷 *Chianti Classico Azienda Agricola Castello La
Lecci DOCG, Tuscany, Italy*
Fruity | raspberry and cherries | spices

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

🍷 *Wine suggestion*

Vegetarian dishes are marked with 🍷
Vegan dishes are marked with 🌱

Do you have dietary requirements or allergies?
Tell it to our employees.