

SPARKLING

CAVA

inviting - apéritifs 7,0

CHAMPAGNE

refined - with oysters 15,5

WHITE WINES

VERDEJO • Rueda, Sp.
fragrant - fruity 5,5

CHARDONNAY • Pays d'Oc, Fr.
full - creamy - oak aged 6,5

SAUVIGNON BLANC • Pfalz, Dui.
fresh - fragrant - gooseberry 7,0

VIIGNIER (BIO) • Valencia, Sp.
round - aromatic 7,5

ALBARIÑO • Rías Baixas, Sp.
fresh - aromatic - salty 8,0

CHARDONNAY • Limoux, Fr.
complex - intense - oak aged 9,0

MARSANNE • Noord-Rhone, Fr.
lush - ripe - powerful 9,0

RED WINES

SYRAH • Pays d'Oc, Fr.
black fruits - licorice 5,5

PRIMITIVO (BIO) • Puglia, It.
ripe - prunes - tobacco 6,5

TEMPRANILLO (BIO) • Mancha, Sp.
ripe - matured - spices 7,5

PINOT NOIR - GAMAY • Loire, Fr.
light - lots of fruit - earthy 8,0

GRENACHE (BIO) • Zuid-Rhone, Fr.
refined - soft - "naturel" 8,5

SANGIOVESE • Romagna, It.
classic - riserva style 9,0

Our sommeliers always serve
extra wines by the glass!
And ask for our bottles wine list...

DELICATESSEN

to share or as a starter

RILLETES 9,5
soft spread of duck leg confit with cornichons

PATÉ MAISON 10,0
paté of the moment

OEUFS MAYONAISE 6 PIECES 11,5
halved eggs with our signature mayonnaise
and julienne of smoked duck breast

FONDUE DE PRINTEMPS (v) 13,5
fondue of peas, gorgonzola, tomato and mint

CAMEMBERT FLAMBÉ (125 gram) 10,0
warm camembert, flambé at the table

OEUFS & ASPERGES (v) 6 PIECES 13,5
halved eggs with basil mayonnaise, white asparagus,
parmesan and crunch of thyme and nuts

CHIPS 'BARBARESCO' (v) 6,5
truffle crisps with hazelnut mayonnaise

CROQUETTES (v) 6 PIECES 10,5
goat cheese croquettes with cranberry and basil mayonnaise

NEMS DE CANARD 6 PIECES 15,5
peking duck in filo pastry, on baby romaine
with hoisin mayonnaise and pickled onions

BITTERBALLEN 6 PIECES 9,0
traditional dutch beef bitterballen
in our own recipe, with our signature mayonnaise

TOAST SCAMPI 13,5
lukewarm toast from the oven with spread of scampi,
herbs and a yogurt feta dressing

OESTERS 3 PIECES 11,5
Geay oysters

PERLE IMPERIAL KAVIAAR 95
House of Caviar, 50 grams, with blini and sour cream

PETITS PLATS

cold and warm starters

BELLAMI'S BISQUE 14,5
langoustine bisque finished with cognac,
sour cream and dutch brown shrimp

LE SIX 18,5
pan fried escargots with pancetta, smoked beetroot,
burrata, snow peas, goat yogurt and kaffir lime
this dish can also be served vegetarian 15,5

ÉPOISSES TIÈDE (v) 16,5
combination of canapé with époisses, lukewarm époisses foam
and grapes marinated in marc de bourgogne

THON FUMÉ 18,5
cream of smoked tuna with scampi, marinated tomatoes,
oregano mayonnaise and shiso leaf, on a crunchy papadum

SOUPE DU VOLLAILE 13,5
classic chicken soup with spring vegetables
and matzeballs with dill and thyme

BISTRO PLATS

main courses

HACHIS PARMENTIER 24,5
our classic casserole of slowly cooked beef,
potato mash and red wine gravy

TOURNEDOS 'WELLY' 35,5
tenderloin steak of simmenthal beef (200 gram)
choron sauce, jus de veau and pommes pont neuf

JOUE DE PORC IBERIQUE 28,5
slowly cooked cheeks of iberico pork with thyme jus,
caponata with bacon, creamy stilton dressing and puff pastry

TORTELLINI (v) 23,5
parmesan cheese tortellini with creamy asparagus sauce,
asparagus ribbons and spring vegetables
with burrata 27,5

BOUILLABAISSSE MARSEILLAISE 29,5
rich fish soup filled with fresh fish, mussels and scampi,
saffron, rouille, bread and canapés

PLAT DU PECHEUR PDM
daily special of fresh fish

MENU

CHEF & SOMMELIER

our bistro classics
in combination with
wine pairings by our sommelier

BELLAMI'S BISQUE

HACHIS PARMENTIER

BABA AU RHUM

69,5

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CAESARS

baby romaine, organic egg and
caesar dressing with:

STEAK 23,5

BURRATA (v) 18,5

EXTRA: RUSTIC FRIES
with hazelnut mayonnaise 6,5

DESSERTS

MILLEFEUILLE 10,0
puff pastry filled with mousse
of roasted white chocolate
and vanilla ice cream

BABA AU RHUM 11,5
almond cakes soaked in rum
with rum raisins, pastry cream
and caramel ice cream

FRIANDISES 5 PIECES 9,5
chocolates by patissier
Spataro of Hoorn

NOUGAT 9,0
big chunk of nougat

MACARONS PER PIECE 2,5

FROMAGE 14,5
selection of five
local and foreign cheeses