

SPARKLING

CAVA 7,0

CHAMPAGNE 15,5

WHITE WINES

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

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

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

VIOGNIER (BIO) • Valencia, Sp.
aromatic - peach 7,5

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

CHENIN BLANC • Tulbagh, Z-A.
round - tropical - light oak 8,5

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

MARSANNE • Noord-Rhone, Fr.
powerfull - ripe - herbal 9,5

ROSÉ

LANGUEDOC ROSÉ
light - fruity - strawberry 5,5

PROVENCE ROSÉ (BIO)
refined - complex - herbal 8,5

RED WINES

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

PRIMITIVO (BIO) • Puglia, It.
lush - plumbs - tobacco 6,5

TEMPRANILLO • Rioja, Sp.
ripe - vanilla - new oak 7,5

PINOT NOIR - GAMAY • Loire, Fr.
light - red fruits - earthy 8,0

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

SANGIOVESE • Romagna, It.
classic - juicy - oak 9,0

DELICATESSEN

to share or as a starter

RILLETTES 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

MARGALET PAPILLON (v) 13,5
aromatic sheep's cheese baked in the oven
with orange, rosemary and black olive

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

OEUFS & TOMATE (v) 6 STUKS 13,5
halved eggs with tomato mascarpone,
basil and crumbs of hazelnut and parmesan

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

BRUSCHETTE FRITTE (v) 12,5
bruschetta with eggplant caviar, chick peas,
feta, mint and very local honey

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

MOULES GRATINÉ 13,5
mussels with goat cheese, tomato,
crispy onions and saffron rouille

OESTERS 3 PIECES 11,5
Geay oysters

PERLE IMPERIAL KAVIAAR 9,5
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

CANARD FUMÉ 18,5
smoked duck breast with corn cream, muscat grapes,
baby corn and chervil oil, on a crunchy papadum

BURRATA & ASPERGE (v) 16,5
burrata cream with deep fried asparagus, marinated
watermelon, tomato and seashore aster

MILLEFEUILLE À L'ANGUILLE 19,5
puff pastry filled with smoked eel mousse,
pickled onions, crayfish and salad of cresses

BACCALÀ 19,5
dried salt cod with pommes pont neuf,
cheese remoulade and fresh fennel salad

BISTRO PLATS

main courses

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

TOURNEDOS 35,5
tenderloin steak of simmenthal beef (200 gram)
with onion gravy, pommes dauphine
and haricots verts with bacon

JOUE DE PORC IBERIQUE 28,5
slow cooked cheeks of iberico pork with lemon gravy,
gremolata, potato confit and tomato thyme jelly

POLENTA (v) 23,5
fried polenta with forest mushroom truffle sauce,
green asparagus, artichoke and summer vegetables
with burrata 27,5

ROULEAUX 29,5
rouleaux of guinea fowl wrapped in bacon,
with shrimp ragu, poultry gravy and flaky puff pastry

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

PROFITEROLES

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

FRAISE ROMANOFF 10,5
strawberrie marinated in
vodka, with strawberry foam,
meringue and ice cream

PROFITEROLES 10,0
cream puffs with
vanilla ice cream
and warm chocolate sauce

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