

Be surprised by our 3 course Chef's menu

€ 47,00 per person
(to order from 2 people)


Rather enjoy the Dutch cheese platter?
Let us know, we would love to serve you
one.
(supplement €5,00)


WINE PARING

2 glasses € 18

3 glasses € 26

The wine paring is also available
in half glasses.

Vegetarian dishes are marked with 

Vegan dishes are marked with 

Do you have any dietary
requirements or allergies?
Please tell it to one of our employees.
Our dishes can contain traces of nuts,
peanuts
and gluten.

APPETIZERS

Bread with spread € 6,95
Salted butter | spread | cassava chips

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.



STARTERS


Codfish € 15,95
Vichyssoise | leek | babypotato |
garden cress | watercress oil
 Viognier, Languedoc-Roussillon, France
Floral | peach | herbal spice

Veal € 15,95
Filet | tataki | horseradish |
beech mushroom | miso
 Offida Pecorino Belato, Marche, Italy
Creamy | peach | pear


Watermelon  € 14,95
Gazpacho | tomato | feta cheese | olives
 MiP Rosé Classic, Provence, France
Floral | red fruit | citrus


SOUPS


Italian Pomodori soup  € 8,95
Vine tomato | mascarpone | basil pesto

Mustard soup  € 8,95
Mustard | garden cress | spring onion | croutons

MAIN COURSES

Beef € 30,95
Rib-eye steak | green beans | herb butter |
homemade fries with rosemary sea salt
and truffle mayonnaise
 Rioja Vega Tempranillo, Garnacha, Spain
Full body spices | licorice | blueberries

Sea bass € 28,50
Lemon risotto | tomato-antiboise | bimi
 Rioja Muga Blanco, Spanje
Fresh | creamy | citrus | nuts

Corn fed chicken € 28,95
Filet | mozzarella | marinated tomatoes |
Parmaham | tarragon-tomatosauce
 Chianti Classico Castello la Leccia, Toscane, Italy
Spice | cherry | wood ageing

Enchilada  € 25,50
Pulled jackfruit | oyster mushroom |
black beans | cheddar | roasted bell pepper salsa
 Viognier, Languedoc-Roussillon, France
Floral | peach | herbal spice
Or
Salvé | Apeldoorns bier
"De Beboete Buur"
Blond beer | orange | hop

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

Homemade fries with parmesan cheese € 7,95
and truffle mayonnaise

DESSERTS

Eton Mess € 10,95

Strawberries | meringue | mascarpone crème
🍷 Coteaux du Layon Rochefort Château, Loire, France
Fresh | sweet | apricots

Limoncello parfait € 10,95

Meringue | lemoncurd | yogurt crumble | raspberry
🍷 Luigi Enaudi Moscato d'Asti, Piemonte, Italy
Fresh | peach | pineapple | passionfruit

Dutch cheeses € 15,95

Fig chutney | raisin bread | grapes
🍷 Taylor's 10 Year Old Tawny Port, Douro, Portugal
Elegant | nuts | ripe fruit | figs
Or
🍷 Taylor's Fine White Port, Douro, Portugal
Sweet | apricot | raisins

Coffee Royaal € 10,50

Choice of coffee or tea |
chocolate bonbons | fruit candy | caramel fudge |
salted caramel yogurt | coffee liqueur

"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

K I N G S T R E E T RESTAURANT

Hospitality:
"People forget what you have said, they
forget what you have done,
but they will never forget what feeling
you gave them"

