

DESSERTS

 Wine suggestion

Dutch speculaas parfait € 10,95

Caramelized apple | dolche de leche | meringue

 Coteaux du Layon Rochefort Château, Loire, France

Fresh sweet | apricot | mild acidity

Winter trifle € 10,95

Pineappel | coconut | layer cake |

brandy raisins | crème Chantilly

 Château Violet Sauternes, Bordeaux, France

Fresh sweet | apricot | peach | honey

Chocolate € 10,95


Cheesecake | cherries | cherry sorbet

 De Moya Gloria Dulce Monastrell, Valencia, Spain

Sweet | candied black fruit | plums | jam

Dutch cheeses € 15,95

Fig chutney | raisin bread | grapes

 Taylor's 10 Year Old Tawny Port,

Elegant | noten | rijpfruit | vijgen

Or

 Taylor's Fine White Port, Douro, Portugal

Zoet | abrikoos | rozijnen

Coffee Royaal € 10,95

Choice of coffee or tea | chocolate bonbons |

fruit candy | caramel fudge |

salted caramel yogurt | Dutch coffee liqueur

K I N G S T R E E T RESTAURANT

"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

Hospitality is:

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

KINGSTREET MENU

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



STARTERS

Wine suggestion

Veal € 15,95
Filet | tataki | horseradish | crispy glass noodles
Wine Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | flowers | tropical fruits

Pumpkin € 14,95
Roasted pumpkin | hummus | aubergine | hazelnut dukkah
Wine Viognier Domaine de Viranel, Languedoc-Roussillon, France
Rich | flowers | herbal

Salmon € 15,95
Smoked | potato | quail egg | avocado | kohlrabi | fennel | caviar
Wine Solo Fiano - Cantina Michele Biancardi, Puglia, Italy
Fresh | flowers | tropical fruits

Yellowfin Tuna 16,50
Miso | shiso leaf | radish | seaweed cream
Wine Van volxem Riesling 'Schiefer', Mosel, Germany
Fresh and full bodied | minerality | long aftertaste

Marbrè of Game € 14,95
Goose | deer | gingerbread | cipolline onions
Wine Kellerei Kurtatsch Lagrein, Alto Adige, Italy
Red fruit | cacao | herbal | fresh aftertaste

Arancini € 15,95
Beetroot | goat cheese | apple | lime cream
Wine Grüner Veltliner, Kamptal, Austria
Elegant and fresh | green apple | herbal

SOUPS

Pumpkinsoup € 8,95
Roasted pumpkin | chervil | pumpkin seeds

Mushroom Consommé € 8,95
Ravioli | garden herbs

MAIN COURSES

Wine suggestion

Beef € 30,95
Simintaal Rib-eye steak 250 gram | green beans | chimichurri | vine tomato | homemade fries | truffle mayonnaise
Wine Domaine de Poulvarel, Syrah, Grenache, Rhône, France
Dark red fruit | oak | full and round

Gamba green curry € 27,50
Basmati rice | corn | bimi | bok choy | black sesame ricecracker
Wine Simonsig Chenin blanc, Stellenbosch, South-Africa
Round and fresh | passionfruit | pear | mild acidity

Indian strudel € 27,50
Red lentils | spinach | cauliflower | tempeh
Wine Viognier Domaine de Viranel, Languedoc-Roussillon, France
Rich | flowers | herbal
Or
Wine Zeni Costalago Rosso, corvinone, corvina grossa, merlot, cabernet sauvignon, Veneto, Italy
Ripe red fruits | light oaked taste

Wildboar Ragù € 26,50
Rigatoni pasta | mushrooms | truffle cream | Parmesan cheese
Wine Chianti Classico Castello la Leccia, Tuscany, Italy
Herbal | cherry | cloves

Catch of the day € 28,95
The fish of the day is composed based on four factors. Quality, sustainability, taste and outside the spawning season.
This dish is served with matching garnishes.
Wine Ask our sommeliers for a wine advice

Venison € 30,95
Steak | celeriac | stewed pear | king oyster mushroom | red port-gravy
Wine Zeni Costalago Rosso, corvinone, corvina grossa, merlot, cabernet sauvignon, Veneto, Italy
Ripe red fruits | light oaked taste

Magret de Canard € 28,50
Duck breast fillet | green beans | celeriac | roasted garlic gravy
Wine Monastrell Casa Castillo, Jumilla, Spain
Full bodied | herbal | dark red fruit | toast

Celeriac € 27,50
Roasted celeriac | beluga lentils | oyster mushroom | creamy mushroom sauce
Wine Manz Spätburgunder trocken, Rheinhessen, Germany
Cherry | plum | elegant

SIDE DISH TO ORDER

Homemade fries with rosemary sea salt and mayonnaise € 4,95

Homemade fries with parmesan cheese and truffle mayonnaise € 8,95

ALLERGIES

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

Vegetarian dishes are marked with Vegan dishes are marked with