

## DESSERTS

 Wine suggestion

Nutella banana parfait € 10,95

Banana skin caramel | brownie | burned white chocolate

 Château Violet Sauternes, Bordeaux, France

Fresh sweet | apricot | peach | honey

Applepie trifle € 10,95

Caramelized apple | calvados | salted caramel | shortbread

 Coteaux du Layon Rochefort Château, Loire, France

Fresh sweet | apricot | mild acidity

English bakewell tart from Steve's grandmother recipe € 10,95

Warm traditional bakewell fruit tart | vanilla ice-cream | amaretto cream

 Coteaux du Layon Rochefort Château, Loire, France

Fresh sweet | apricot | mild acidity


Mövenpick icecream or fruit sorbet ( per scoop ) € 2,95

Ask our colleagues for the different tastes

With whipped cream (+ € 0,95)

Dutch cheeses € 15,95

Fig chutney | raisin bread | grapes

 Taylor's 10 Year Old Tawny Port,

Elegant | nutty | ripe fruits | figs

Or

 Taylor's Fine White Port, Douro, Portugal

Sweet | apricot | raisins

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  
enriched with an mixture of herbs and spices.



## STARTERS

*Wine suggestion*

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

**Beetroot** € 14,95  
Roasted beetroot | fennel | feta cream | hazelnut dukkah  
*Wine* Hofstatt Weisburgunder, Kellerei Kurtatsch, Alto Adige, Italy  
Apple | almond | soft acidity

**Salmon** € 15,95  
Smoked salmon | rillette | avocado | dill  
*Wine* Solo Fiano - Cantina Michele Biancardi, Puglia, Italy  
Fresh | flowers | tropical fruits

**Yellowfin Tuna** € 16,50  
Miso | shiso leaf | radish | seaweed cream  
*Wine* Simonsig Chenin blanc, Stellenbosch, South-Africa  
Round and fresh | passionfruit | pear | mild acidity

**'Keizers' salad** € 14,95  
Smoked chicken | little gem | Rotterdam old cheese | anchovy  
*Wine* Duo der Mers, Sauvignon blanc – Viognier, Languedoc, France  
Fresh | apple | ripe pineapple

**Leek** € 14,95  
Roasted leek | asparagus | miso | fried onion cream | roasted almonds  
*Wine* Viognier, Languedoc-Roussillon, France  
Rich | flowers | herbal

## SOUPS

**French onion soup** € 8,95  
Cheese crouton | parsley | beef stock

**Red lentil soup** € 8,95  
Harissa | coconut | sunflower seeds | herbs

## MAIN COURSES

*Wine suggestion*

**Beef** € 32,95  
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** € 27,50  
Ravioli | bimi | pak choi | fennel | shrimps-gravy  
*Wine* Picpoul de Pinet – Domaine des Lauriers, Languedoc, France  
Fresh | citrus fruit | salty touch

**Mushroom gnocchi** € 27,50  
Eggplant | bimi | lima beans | mushrooms | Parmesan cheese  
*Wine* Chianti classico – Castello La Leccia, DOCG, Sangiovese, Tuscany, Italy  
Herbal | cherries | clove

**Beef Ragù** € 26,50  
Slow cooked beef | rigatoni pasta | mushrooms | truffle cream | Parmesan cheese  
*Wine* LaFou - Garnatxa negra, Syrah, Morenillo, Catalunya, Spain  
Herbal | ripe black fruit | chocolate

**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

**Corn fed chicken** € 27,50  
Filet | lemon rosemary cream sauce | mousseline | leek  
*Wine* Oaked Chardonnay Rosenhof Coastal Region, South-Africa.  
Creamy | vanilla | tropical fruit | citrus

**Magret de Canard** € 28,50  
Duck breast fillet | duck spring roll | crunchy rice | five spice  
*Wine* Monastrell Casa Castillo, Jumilla, Spain  
Full bodied | herbal | dark red fruit | toast

**Indian jackfruit tikka masala** € 27,50  
Basmati rice | chickpeas | coconut | pak choi  
*Wine* Viognier, Languedoc-Roussillon, France  
Rich | flowers | herbal

## SIDE DISH TO ORDER

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

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

## 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*