

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

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


Beetroot  € 15,95
Roasted beetroot | fennel | feta cream | Hazelnut dukkah
🍷 *Grüner Veltliner, Kamptal, Austria*
Elegant and fresh | green apple | herbal

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

Keizers´ salade € 15,95
Smoked chicken | little gem | Rotterdam old cheese | anchovy
🍷 *Solo Fiano - Cantina Michele Biancardi, Puglia, Italy*
Fresh | flowers | tropical fruits

SOUPS


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

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

MAIN COURSES

Beef € 32,95
Simintaal Rib-eye steak 250 gram | green beans | chimichurri | vine tomato | homemade fries | truffle mayonnaise
🍷 *Domaine de Poulvarel, Syrah, Grenache, Rhône, France*
Dark red fruit | oak | full and round

Gamba € 27,50
Ravioli | pak choi | fennel | shrimpps- gravy
🍷 *Picoul de Pinet – Domaine des Lauriers, Languedoc, France*
Fresh | citrus fruit | salty touch

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

Corn fed chicken € 26,50
Filet | lemon rosemary cream sauce | mousseline | leek
🍷 *Oaked Chardonnay Rosenhof Coastal Region, South-Africa.*
Creamy | vanilla | tropical fruit | citrus



SIDE DISH TO ORDER

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

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

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 

DESSERTS

Nutella banana parfait € 10,95
Banana skin caramel | brownie | burned white chocolate
🍷 *Château Violet Sauternes, Bordeaux, France*
Fresh sweet | apricot | peach | honey

Apple pie 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 liquer

"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 is:

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

