

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

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

Arancini  € 15,95
Beetroot | goat cheese | apple | lime cream
🍷 *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

Beef € 30,95
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 green curry € 27,50
Basmati rice | corn | bimi | bok choy | black sesame ricecracker
🍷 *Simonsig Chenin blanc, Stellenbosch, South-Africa*
Round and fresh | passionfruit | pear | mild acidity

Indian strudel  € 26,50
Red lentils | spinach | cauliflower | tempeh
🍷 *Viognier Domaine de Viranel, Languedoc-Roussillon, France*
Rich | flowers | herbal
Or
🍷 *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
🍷 *Chianti Classico Castello la Leccia, Tuscany, Italy*
Herbal | cherry | cloves



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

Dutch specuaas 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

Pineapple | 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 | 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

Hospitality is:

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

“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

