

DESSERTS

Panna cotta € 10,95

Pornstar Martini | passionfruit | ganache | elderflower

🍷 Luigi Enaudi Moscato d' Asti, Piemonte, Italy

Fresh | peach | pineapple | passionfruit

Eton Mess € 10,95

Strawberrys | 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 Years 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 | coffee liqueur | salted caramel yogurt

🍷 Wine suggestion

"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"

KINGSTREET MENU

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

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

Mozzarella  €14,95

Roasted tomato | thyme pangrattato | tomberry
 Kellerei Kutatsch Pinot Grigio, Alto Adige, Italy
Fresh | apple | lime

Salmon €15,95

Marinated | beetroot | horse radish | fennel | caviar
 Offida Pecorino Belato, Marche, Italy
Creamy | peach | pear

"Keizers" salad € 15,95

Smoked chicken breast | grilled little gem |
Parmesan cheese | anchovy | croutons
 Duo des Mers Sauvignon blanc- Viognier,
Languedoc, France
Fresh | apple | pineapple

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

 Wine suggestion

Side dish to order

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

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

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
 Rioja Muga Blanco, Spanje
Fresh | creamy | citrus | nuts |

Lamb € 28,95

Rumpsteak | gnocchi | bimi |
Green beans | eggplant | gremolata
 Monastrell Casa Castillo, Jumilla, Spain
Full body spice | dark red fruit | toast

Risotto  € 26,50

Roasted cauliflower | crispy chickpeas |
harissa tempeh | mint
 Viognier, Languedoc-Roussillon, France
Floral | peach | herbal spice

Veal Ragù alla Napoletana € 25,95

Ragotini pasta | roasted vine tomatoes |
pesto | parmesan cheese
 Chianti Classico Castello la Leccia, Toscane, Italy
Spice | cherry | wood-bearing

Spaghetti Nero €26,95

Shrimps | moscardini | squid | garlic |
red peppers | roasted tomato | zucchini
 Rioja Muga Blanco, Spain
Fresh | creamy | citrus | nuts |

Chicken € 26,95

Filet | mozzarella | marinated tomatoes |
Parmaham | tarragon-tomatosauce
 Chianti Classico Castello la Leccia, Toscane, Italy
Spice | cherry | wood-bearing

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