

## 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