

DINNER

STARTERS

SOUP OF THE DAY

Soep van de dag

9

INK SALAD

Quinoa, edamame, pinenuts,
tomato, feta, lime yoghurt mayonnaise,
tapioca

*INK salade, quinoa, edamame,
pijnboompitten, tomaat, feta,
limoenyoghurt mayonaise, tapioca*

12

BURRATA SALAD

Artisanal tomato, rocket, basil oil,
balsamic dressing

*Burrata salade, tomaat, rucola,
basilicum olie, balsamico dressing*

13

STEAK TARTARE

Egg yolk gel, caper berry,
cornichons, crouton

*Steak tartaar, eidooier gel, appel
kappertjes, augurk, croutons*

13

MAINS

STEAK FRITES

200 gram rib-eye, café de Paris butter,
confit tomato. Served with side salad and
fries.

*200 gram rib-eye, café de Paris boter,
gekonfijte tomaat. Geserveerd met salade
en friet.*

26

OVEN BAKED SALMON

With creamy spinach, lemon zest and
nutmeg.

*Zalm uit de oven met romige spinazie
citroenrasp en nootmuskaat.*

20

MISO BAKED EGGPLANT

Hemp seed salad, grape, raisin, walnut,
pine nut, tomato

*In miso gebakken aubergine, hennepzaad,
druif, rozijn, walnoot, pijnboompit, tomaat*

16

THE BURGER

Beef/chicken or vegan patty, lettuce,
tomato, red onion,

cheese, gherkin on a sesame bun.

Served with fries.

*Rund/kip of vegan burger, sla, tomaat,
rode ui, kaas en augurk op een
sesambroodje. Geserveerd met friet.*

18

DESSERTS

ETON MESS

With forest berries, meringue, fruit coulis and
whipped cream

*Engels dessert met bosbessen, meringue,
vruchtencoulis en slagroom*

9

APPLE AND BERRY CRUMBLE

With vanilla ice cream

Appel en bessen crumble met vanille ijs

9

CRÈME BRULÉE

Lemon and vanilla infused custard served with
vanilla ice cream

*Met citroen en vanille doordrenkte custard
geserveerd met vanille-ijs*

9

CHEESE PLATTER

Selection of Dutch and
international cheeses with fig chutney,
grapes and kletzenbrood

*Kaasplank, selectie van Nederlandse -en
internationale kazen met vijgen chutney,
druiven en kletzenbrood*

12



The INK salad is our signature dish specially
developed by our chef to inspire the female traveler.

A light vegetarian salad, great to start your meal or
enjoy as a light lunch dish.

Please let us know if you have allergies or
dietary wishes.

Heeft u een allergie of dieetwens?

Laat het ons weten!

DRINK MENU

SODA

Coca Cola, Light or Zero	3
Ice Tea peach or lemon	3,5

EAST IMPERIAL TONIC

Choice: Yuzu or grapefruit tonic, ginger beer	4
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BEER

Heineken 0.0% (bottle)	3
Stella Artois (bottle)	4,5
Hertog Jan	3,5
Lowlander White Ale (bottle)	6,5

COCKTAILS

Cosmopolitan	12,5
Paloma	12,5
Aperol spritz	10
Tanqueray Gin & Tonic	12,5

JUICE

Choice: Orange, apple, pear, cranberry, tomato, pineapple, grapefruit	3,5
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FEVER-TREE SODA

Choice: Indian, elderflower, mediterranean, lemon, ginger ale, lemonade	4
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WATER

Bru Still / Sparkling 0,25L	3
Bru Still / Sparkling 0,75L	5,5

WINES

SPARKLING

Cava Brut 'Arte Latino' / Penedès / Spain	7,5 37,5
Billecart-Salmon Brut Réserve / Champagne / France	15 92,5
Veuve Clicquot Brut / Champagne / France	- 80
Veuve Clicquot Brut Rosé / Champagne / France	- 90

WHITE

Cantina Gorgo / Chardonnay / Italy / 2017	5,5 27,5
Bellow's Rock / Sauvignon Blanc / South Africa / 2019	7,5 37,5
The Ladybird / Chardonnay & Chenin Blanc / South Africa / 2017	8 40
Bernard Defaix / Chablis / France / 2020	- 42,5

ROSÉ

Villa Wolf / Pinot Noir / Germany / 2018	5,5 27,5
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RED

Domaine St. Felix / Cabernet Sauvignon, Merlot & Carignan / France / 2016	4,5 22,5
Château Brande-Bergere / Merlot, Cabernet Franc, Cabernet Sauvignon / Bordeaux / 2016	7 30
Château Carignan / Bordeaux Blend / France / 2016	- 40
Cossetti Barbaresco / Nebbiolo / Italy / 2015	- 60

BAR SNACKS

Beef bitterballen – 6 pieces	9
Cheese bitterballen – 6 pieces	9
Cheese sticks – 7 pieces	7,5
French fries	6