

From The Pantry

STARTERS

Crème Tomato Soup - 90

Sour cream, basil oil



Fresh Burrata - 220

Vine ripened cherry tomatoes,



Crab Cakes - 175 Wasabi mayo dressing

Pissaladiere - 150

Puff pastry pizza, basil pesto, tomatoes, spanish onions, feta &ricotta cheese, truffled rocket



Escargot de Bourgogne - 190

Garlic butter, baquette

PASTA

balsamic vinaigrette



Salmon Crème - 270

Salmon with Linguini pasta, broccoli, cream sauce



tomato concasse, parmesan cheese

Spicy Garlic Crab - 255

Carbonara & Tobiko - 160

Light cream sauce, flying fish roe

Angel hair pasta, fresh crab meat, garlic, chili flakes, parsley, extra virgin olive oil

Creamy Mushroom Spaghetti - 160

Truffle cream, sliced shiitake mushrooms

Roasted Chicken - 210

Angel hair pasta, roasted organic chicken, morel jus

SANDWICHES

The Penthouse Burger - 295

160 gr Wagyu beef patty, cheddar cheese, lettuce, tomato, chunky mayo, milk bun, hand cut fries





Big Chicken Burger - 170

Beer battered chicken fillet, house slaw, jalepeno mayo, milk bun, hand cut fries



MAINS

Poulet Mousseline - 235

Chicken breast, smoked beef and horenzo mousse, mashed potato, tarragon crème

Duck Confit - 250

Crisp duck leg, braised red cabbage, mashed potatoes, duck jus

Lobster Thermidor - 495

Sautéed Sumatra lobster, mushrooms, spaghetti, mixed greens, raspberry dressing

Black Pepper Seabass - 580

Chilean sea bass, black pepper glaze, sautéed vegetables, steamed Japanese rice

Cod Positano - 625

U.S. black cod, cannellini beans, cherry tomatoes, black olives, seafood broth

Ala Meuniere

Seared whole fish, sautéed vegetables, beurre noisette, mashed potatoes

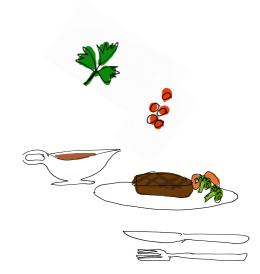
Dover Sole - 1.150

Steak Frites - 650

200 gr grain fed Australian ribeye, truffled whipped butter, hand cut fries

Dutch Steak - 790

Wagyu tenderloin, butter glacage, house salad, hand cut fries



LOCAL DELIGHTS

Nasi Goreng - 170

Indonesian flavored fried rice, sunny side up, galangal fried chicken, pickles, fried cracker

Ayam Sambal Matah - 170

Shredded chicken in Balinese chili salsa, urap, steamed rice

Rawon Kaliandra - 210

Slow braised beef ribs in Rawon broth, salted duck egg, steamed rice, shrimp crackers



BITS & BITES

Dutch Kroket - 200

Imported breaded veal ragout, green salad

Bitterballen - 198

Deep fried breaded beef ragout, mustard

Chili Garlic Wings - 130

Organic chicken drumettes, crisp garlic and chili

Chicken Fingers - 90

Breaded and served with spicy mayo

Nibble Board - 125

Mix of corn fritters, vegetable fritter, chicken skewers, fried tofu, dabu-dabu chili sauce

ON THE SIDES

Hand cut fries - 75 Whipped potatoes - 55 Grilled cos salad - 55 Sautéed string beans - 70 Creamed kale - 70

