

SURF & TURF

FRESH SEAFOOD | PREMIUM STEAKS

Bits & Bites

Broodje Boter €7
Kruidenboter, tapenade, pesto-olie

Bruschetta €9
Mediterraans, tomaat

Surf & Turf €19,5
Een selectie van vis- en vleeswaren

Calamares €9
Citroen mayonaise, limoen

Yakitori €9
Japanse kipspiesjes, sesam

Ibérico Ham per 100 gr. €17,5
Gerijpte Spaanse ham, truffelmayo

Corn Ribs €8
Sweet chili, vegan

ITO Wagyu per 100 gr. €29,5
Japanse steak, A5-BMS 12

Oesters

Fines de Claire No. 3 €14
Stevig, notig, 4 stuks

Zeeuwse Platte No. 3 €19
Ziltig, fruitig, 4 stuks

Gillardeau No. 3 €22
Zacht, fris, 4 stuks

Mix van Oesters €27,5
Twee stuks van elk van bovenstaande oesters

Burgers

Surf & Turf €22
Ossenhaas steakburger, ebi fry, chimichurri

Meat €17,5
Kalkoenbacon, paddenstoelen, truffelmayo

Soft Shell Crab €17,5
Tempura, srirachamayonaise

Crispy Chicken €17,5
Kalkoenbacon, citroenmayonaise

New Beef €17,5
Plantaardig, vegan cheddar, chimichurri

Voorgerechten

Carpaccio €15,5
Black Angus, Parmezaanse kaas

Gegrilde Octopus €18,5
Gerookte paprika, yoghurt, limoen

Steak Tartaar €17,5
Rauw rundvlees, ossenhaas, 120 gram

Ceviche van Coquille €15
Red meat radijs, mango, kokosmelk

Trio van Vis €16
Coquille, langoustine, gamba

Burrata €14
Geroosterde cherrytomaat, pesto-olie

Wagyu Bresaola Carpaccio €18,5
Vijgencompote, walnoten

Gamba's €14
3 st., Black Tiger, body peeled, knoflookolie

Crunchy Shell €12
Avocado, tomaat, kalamata olijven, vegan

Tataki van Tonijn €14,5
Wakame, sesam

Vegetarische Soep €9,5
Soep van de dag, toast

Hoofdgerechten

Pasta Vongole €22
Linguine, Sauvignon Blanc

Lamscarré €38
Chimichurri, gepofte knoflook

Aubergine Schnitzel €21
Hummus, edamame, panko, vegan

Kip Saté €22
Satésaus, atjar, kroepoek

Eendenborst €27
Gegrilde groenten, rode portsaus

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Surf & Turf

Bij Surf & Turf brengen we het beste van twee werelden samen: het lekkerste uit de zeeën en het sappigste van het land. Proef een combinatie van ossenhaas met schaaldieren naar keuze.

Wet-Aged Black Angus Ossenhaas

150 gram

Black Tiger Gamba's

3 stuks

€41

Langoustines

2 stuks

€44

Kreeftenstaart

150 gram

€48

Dry-Aged Special

Voor de optimale smaakbeleving rijpen wij hele lenden van rundvlees in het restaurant. Dit proces wordt dry-ageing genoemd. Ons dry-aged rundvlees is ideaal om te delen.

	Prijzen per 100 gr	200 gr	300 gr	+100gr	
Dry-aged Entrecôte Vanaf 300 gram	€12	Biefstuk Mager, karakteristiek	€19	€26	€7
Dry-aged Rib Eye Vanaf 300 gram	€12	Entrecôte Smaakvol, authentiek	€27	€36	€9
Dry-aged Côte de Boeuf Vanaf 800 gram	€12	Rib Eye Dooraderd, rustiek	€27	€36	€9
Dry-aged Tomahawk Vanaf 800 gram	€12	Ossenhaas Boterzacht	€32	€44	€12
		Bavette Flank steak, eigenzinnig	€27	€36	€9

Wet-Aged Black Angus

De Argentijnse Black Angus stieren lopen vrij rond op de weide, wat de smaak ten goede komt. Vervolgens krijgt het vlees alle tijd om te rijpen, zodat het in volle wasdom op onze grill belandt.

Fresh Seafood

Dagelijks komt onze leverancier met een verse vangst vanaf de visafslag. Passend bij het seizoen, waardoor onze kaart meedeint op de golven van de zeeën.

Zalmfilet	€26
Groene asperges, ravigottesaus	
Tonijnsteak	€27,5
Yellowfin, zeekraal, mangochutney	
Hele Dorade	€29
Tomaat, edamame, gremolata	
Gamba's	€23
6 st., Black Tiger, zeekraal, tomaat	
Canadese Kreeft	€55
Hele kreeft, dragonboter	

ITO Wagyu

	Prijs per 100 gr
Wagyu	€29,5
Vanaf 200 gram, A5 BMS 12	

Bijgerechten

Maiskolf met chimichurri	€5
Groene asperges met Parmezaanse kaas	€8
Paddenstoelen in kruidenboter	€7
Bospeentjes met sesam	€7
Venkel met cherrytomaat	€8
Mix van gegrilde groenten	€10
Klassieke salade	€9
Spinazie salade met Parmezaanse kaas	€9

Onze sauzen: Peper, Rode Port, Paddenstoelen, Kruidenboter, Chimichurri €2

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Menu €38,50

Burrata

Geroosterde tomaat, pesto-olie

Biefstuk 200 gram

Krieltjes of frieten

Cheesecake

Limoen, citroen

Menu €42,50

Gamba's / Carpaccio

Black Tiger, knoflookolie / Black Angus, Parmezaanse kaas

Wet-Aged Entrecôte 200 gram / Zalmfilet

Krieltjes of frieten

Tiramisu

Amaretto, vanille ijs

Menu €57,50

Bruschetta

Mediterraans, tomaat

Gamba's / Carpaccio

Black Tiger, knoflookolie / Black Angus, Parmezaanse kaas

Ossenhaas 200 gram / Tonijnsteak

Krieltjes of frieten

Trio van Chocolate

Fondant, mousse, ijs

Onze sauzen: Peper, Rode Port, Paddenstoelen, Kruidenboter, Chimichurri €2

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Desserts

Tiramisu Amaretto, vanille ijs	€9,5
Trio van Chocolate Fondant, mousse, ijs	€10,5
Appeltaart Vanille ijs, slagroom	€9,5
Cheesecake Limoen, citroen	€9,5
Amarena Verrine Cantuccini, witte chocolade	€9,5
Kaasplateau Selectie van de markt	€14,5
Sorbet IJs Limoen, framboos	€9,5
Scroppino Frisse mix van citroen sorbet, cava en wodka	€11
Affogato Met pistache likeur +€3	€6

Koffie & Speciale Koffie

Espresso	€3,5
Dubbele Espresso	€4,5
Koffie	€3,75
Cappuccino	€4
Macchiato	€3,75
Cortado	€3,75
Latte Macchiato	€4
Koffie verkeerd	€4
Affogato	€6
Irish Koffie	€9,25
Spanish Koffie	€9,25
Italian Koffie	€9,25
French Koffie	€9,25

Thee

Thee	€3,75
Verse Muntthee	€4,25
Verse Gemberthee	€4,25

Likeuren & More

Limoncello	€6
Sambuca	€6
Amaretto	€6
Licor 43	€6
Cointreau	€6
Grand Marnier	€6
Baileys	€6
Tia Maria	€6
D.O.M. Benedictine	€6
Tequilla	€6
Grappa	€6
Frangelico	€6

Port, Sherry & Vermouth

Witte port	€6
Rode port	€6
Yalumba Antique Muscat	€8
Muscat de Rivesaltes	€7
Martini Bianco	€6
Martini Rosso	€6
Valdespino El Candado PX Sherry	€7

Whisky

Jameson	€6
Jack Daniels	€7
Johnny Walker Red Label	€7
Johnny Walker Black Label	€8
Glenfiddich 12	€8
Chivas Regal 12	€9
Ardbeg 10	€11
Glenmorangie Nectar D'or 12	€13

Cognac

Calvados VSOP	€7
Hennessy VS	€8
Courvoisier VSOP	€8
Remy Martin VSOP	€8
Ansac XO	€11

Cocktails

Laat je verrassen door de heerlijke cocktails op onze cocktailkaart! Wat dacht je van een Sea Salt Negroni of onze Smoked Apple Sour? Ook vind je hier onze Gin-Tonics en alcoholvrije cocktails!

SURF & TURF

FRESH SEAFOOD | PREMIUM STEAKS

Bits & Bites

Bread & Butter Garlic butter, tapenade, pesto oil	€7
Bruschetta Mediterranean, tomato	€9
Surf & Turf A selection of seafood and cold cuts	€19,5
Yakitori Japanese chicken skewers, sesame	€9
Ibérico Ham Aged Spanish pork, truffle mayo	per 100 gr. €17,5
Calamari Lemon mayonnaise, lime	€9
Corn Ribs Sweet chili, vegan	€8
ITO Wagyu Japanese steak, A5 BMS 12	per 100 gr. €29,5

Oysters

Fines de Claire No. 3 Firm, nutty, 4 pieces	€14
Zeeuwse Platte No. 3 Salty, fruity, 4 pieces	€19
Gillardeau No. 3 Soft, fresh, 4 pieces	€22
Mix of Oysters Two pieces of each of the above	€27,5

Burgers

Surf & Turf Fillet steakburger, ebi fry, chimichurri	€22
Meat Turkey bacon, mushrooms, truffle mayo	€17,5
Soft Shell Crab Tempura, sriracha mayonnaise	€17,5
Crispy Chicken Turkey bacon, lemon mayonnaise	€17,5
New Beef Vegan burger, vegan cheddar, chimichurri	€17,5

Starters

Carpaccio Black Angus, Parmesan cheese	€15,5
Grilled Octopus Smoked paprika, yogurt, lime	€18,5
Steak Tartaar Raw beef, fillet steak, 120 grams	€17,5
Scallop Ceviche Red meat radish, mango, coconut milk	€15
Fish Trio Scallop, langoustine, prawn	€16
Burrata Roasted cherry tomato, pesto oil	€14
Wagyu Bresaola Carpaccio Fig compote, walnuts	€18,5
Prawns Three pieces, Black Tiger, garlic oil	€14
Crunchy Shell Avocado, tomato, kalamata olives, vegan	€12
Tuna Tataki Wakame, sesame	€14,5
Vegetarian Soup Soup of the day, toast	€9,5

Main Courses

Pasta Vongole Linguine, Sauvignon Blanc	€22
Carré of Lamb Chimichurri, puffed garlic	€38
Eggplant Schnitzel Hummus, edamame, panko, vegan	€21
Chicken Satay Satay sauce, atjar, prawn crackers	€22
Duck Breast Grilled vegetables, red port sauce	€27

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Surf & Turf

Surf & Turf brings the best of two worlds together: the tastiest from the sea and the juiciest from the land. Try a combination of fish and meat of your choice.

Wet-Aged Black Angus Fillet Steak

150 grams

Black Tiger Prawns

3 pieces

€41

Langoustines

2 pieces

€44

Lobster Tail

150 grams

€48

Dry-Aged Special

To achieve the perfect taste, we mature whole loins of beef in the restaurant. This process is called dry-ageing. Our dry-aged beef is ideal for sharing.

Prices per 100 gr

Dry-aged Entrecôte

Starting from 300 grams

Dry-aged Rib Eye

Starting from 300 grams

Dry-aged Côte de Boeuf

Starting from 800 grams

Dry-aged Tomahawk

Starting from 800 grams

Rump Steak

Lean and clean

Entrecôte

Full of flavour

Rib Eye

Marbled and juicy

Fillet Steak

Incredibly tender

Bavette

Flank steak

Wet-Aged Black Angus

The Argentinian Black Angus bulls wander the flat pampas which gives them a varied diet. The meat is then given plenty of time to mature, before it ends up on our grill.

200 gr

300 gr

+100gr

€19

€26

€7

€27

€36

€9

€27

€36

€9

€32

€44

€12

€27

€36

€9

Fresh Seafood

Daily, our supplier arrives with a fresh catch from the fish auction. Suiting the season, our menu changes by the supplies of the sea.

Salmon

€26

Green asparagus, ravigotte sauce

Tuna Steak

€27,5

Yellowfin, samphire, mango chutney

Whole Sea Bream

€29

Tomato, edamame, gremolata

Prawns

€23

Six pieces, Black Tiger, samphire, tomato

Canadian Lobster

€55

Whole lobster, tarragon butter

ITO Wagyu

Price per 100 gr

Wagyu

€29,5

Starting from 200 grams, A5 BMS 12

Side Dishes

Corn on the cob with chimichurri

€5

Green asparagus with Parmesan cheese

€8

Mushrooms in garlic butter

€7

Carrots with sesame

€7

Fennel with cherry tomato

€8

Mix of grilled vegetables

€10

Classic salad

€9

Spinach salad with Parmesan cheese

€9

Our sauces: Pepper, Red Port, Mushroom, Garlic Butter, Chimichurri €2

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Menu €38,50

Burrata

Roasted tomato, pesto oil

Rump Steak 200 grams

Potatoes or fries

Cheesecake

Lime, lemon

Menu €42,50

Prawns / Carpaccio

Black Tiger, garlic oil / Black Angus, Parmesan cheese

Wet-Aged Entrecôte 200 grams / Salmon

Potatoes or fries

Tiramisu

Amaretto, vanilla ice cream

Menu €57,50

Bruschetta

Mediterranean, tomato

Prawns / Carpaccio

Black Tiger, garlic oil / Black Angus, Parmesan cheese

Fillet Steak 200 grams / Tuna Steak

Potatoes or fries

Chocolate Trio

Fondant, mousse, ice cream

Our sauces: Pepper, Red Port, Mushroom, Garlic Butter, Chimichurri €2

SURF & TURF

FRESH SEAFOOD | PREMIUM STEAKS

Desserts

Tiramisu Amaretto, vanilla ice cream	€9,5
Chocolate Trio Fondant, mousse, ice cream	€10,5
Apple Pie Vanilla ice cream, whipped cream	€9,5
Cheesecake Lime, lemon	€9,5
Amarena Verinne Cantuccini, white chocolate	€9,5
Cheese Platter A selection from the market	€14,5
Sorbet Ice Cream Lemon, raspberry	€9,5
Scroppino Fresh mix of lemon sorbet, cava en vodka	€11
Affogato With pistachio liquor +€3	€6

Coffee & Special Coffee

Espresso	€3,5
Double Espresso	€4,5
Coffee	€3,75
Cappuccino	€4
Macchiato	€3,75
Cortado	€3,75
Latte Macchiato	€4
Affogato	€6
Irish Coffee	€9,25
Spanish Coffee	€9,25
Italian Coffee	€9,25
French Coffee	€9,25

Tea

Tea	€3,75
Fresh Mint Tea	€4,25
Fresh Ginger Tea	€4,25

Liquors & More

Limoncello	€6
Sambuca	€6
Amaretto	€6
Licor 43	€6
Cointreau	€6
Grand Marnier	€6
Baileys	€6
Tia Maria	€6
D.O.M. Benedictine	€6
Tequilla	€6
Grappa	€6
Frangelico	€6

Port, Sherry & Vermouth

White Port	€6
Red Port	€6
Yalumba Antique Muscat	€8
Muscat de Rivesaltes	€7
White Martini	€6
Red Martini	€6
Valdespino El Candado PX Sherry	€7

Whisky

Jameson	€6
Jack Daniels	€7
Johnny Walker Red Label	€7
Johnny Walker Black Label	€8
Glenfiddich	€8
Chivas Regal 12	€9
Ardbeg 10	€11
Glenmorangie Nectar D'or	€13

Cognac

Calvados	€7
Hennessy VS	€8
Courvoisier VSOP	€8
Remy Martin VSOP	€8
Ansac XO	€11

Cocktails

Let us surprise you with our tasty cocktails! Try our Sea Salt Negroni or our Smoked Apple Sour! Check out our Gin-Tonics and mocktails as well.

Ask for our cocktail menu