



DINNER MENU

APPETIZERS

The Dukdalf classic: Dukdalf bol Corn bun I au gratin I cheese and herbs	6.00	Sourdough bread Homemade herb butter I olive oil	6.00
Pata Negra	13.00	Oysters I 1 I 6 I 12 piece(s) Raspberry vinegar I shallot I lemon	3.25 I 18.00 I 34.00

STARTERS

Our soups are served with bread & herb butter

Italian pomodori soup <i>Vegetarian!</i> Roasted tomatoes I crème fraîche with herbs	7.50
Tom kha kai soup Pulled chicken I spring onions I king boleet	8.50
Langoustine Bisque <i>Tip from Jeroen!</i> Rouille I prawn crouton	11.50
Red chicory salad <i>Vegetarian!</i> Beetroot I Pierre Robert cheese I eryngii I balsamic vinegar I macadamia <i>Wine tip I Grant Burge I Shiraz reserve I Barossa Valley, Australia</i>	9.50 6.00 I 31.00
Carpaccio Local old cheese I arugula I pine nuts I croutons I truffle or pesto dressing <i>Wine tip I Urmeneta I Carmenère I Central Valley, Chile</i>	12.00 5.00 I 29.00
Kingfish sashimi <i>Tip from Joop!</i> Ceviche marinade I ponzu cream I nori I jalapeño I soy meringue <i>Wine tip I Awatere I Sauvignon Blanc I Marlborough, New Zealand</i>	12.50 6.00 I 30.00
Home smoked eel from the smoker Cannelloni from Dutch shrimps, celeriac & apple I kataifi I beetroot <i>Wine tip I Dukdalf Selection I Chardonnay I Languedoc, France,</i>	13.50 5.00 I 26.00
Chicken tandoori Chicken thighs I red curry I sweet and sour cucumber I red onion I pappadum <i>Wine tip I Domaine Engel I Pinot Gris I Elzas, France</i>	11.50 6.00 I 32.00
Tempura prawns with in Asian style Coconut I curry I gyoza I spring onions <i>Wine tip I Laroche La Chevalière I Viognier I Languedoc, France</i>	13.50 5.00 I 29.00
Pate of duck liver and veal cheek Brioche I aceto balsamic I fig meringue I butter babbler scotches <i>Wine tip I Chateau de la Jaubertie I Mirabelle I Monbazillac, France</i>	14.50 6.00 I 32.00

MAIN COURSES

All our main courses are served with a fresh salad, artisan fries and homemade mayonnaise.

Tournedos Potato I celeriac cream I broad beans I bacon I jus de veau <i>Wine tip I Tierras de Murillo I Tempranillo I Rioja, Spain</i>	28.50 6.00 I 31.00
Duck breast Togarashi I rouleau of pointed cabbage I duck biscuit I 1001 night gravy <i>Wine tip I Grant Burge I Shiraz reserve I Barossa Valley, Australia</i>	27.50 6.00 I 31.00
Succade Smoked pumpkin cream I cutting onion I potato I port gravy <i>Wine tip I Urmeneta I Carménère I Central Valley, Chile</i>	24.50 5.00 I 29.00
Bavette <i>Tip from Jordi!</i> Eryngii I sweet potato cream I sugar snaps I shii-take I port gravy <i>Wine tip I Tierras de Murillo I Tempranillo I Rioja, Spain</i>	26.00 6.00 I 31.00
Dry aged of the moment Let us surprise you!	Varying
Catch of the day Let us surprise you!	Varying
Confit monkfish Roasted celeriac from the smoker I Tom kha kai <i>Wine tip I Domaine Engel I Pinot Gris I Elzas, France</i>	26.50 6.00 I 32.00
Pike perch Stew I dried apple I beurre blanc I cutting onion <i>Wine tip I Laroche La Chevalière I Viognier I Languedoc, France</i>	24.50 5.00 I 29.00
Risotto <i>Vegetarian!</i> Pea I local mushrooms I pecorino <i>Wine tip I Urmeneta I Carménère I Central Valley, Chile</i>	19.50 5.00 I 29.00

We have an allergen card available.

DESSERTS

Limoncello truffle Puffed rice coconut <i>Wine Tip Muscat de Beaumes de Venise Rhône, France</i>	7.00 6.00
Cinnamon cake Pear sweet salsify cream stewed pear ice cream <i>Wine tip Piano Muscatel Douro, Portugal</i>	8.00 6.00
Sticky toffee cake <i>Tip from Scott!</i> Lemon curd crispy coffee and caramel candy citrus mascarpone <i>Wine tip Banyuls Hors d'Age Roussillon, France</i>	8.00 6.00
Cheese plateau 5 different cheeses fig compote brioche <i>Wine tip Port 'Bulas' exclusive 10 year old port</i>	11.50 7.00
Friandises Surprising sweets 3 pieces	4.75

SPECIAL COFFEES

<i>Tip!</i> Dukdalf koffie Our favorite Amaretto Sambuca	7.50
Ierse Spaanse Franse Italiaanse koffie Irish whisky Liqueur 43 Grand Marnier Amaretto	7.50
Dukdalf Frappuccino Espresso vanilla ice cream caramel whipped cream + shot Baileys, Kahlúa or Liqueur 43	5.50 3.50

APERITIFS

<i>Tip!</i> Dukdalf Scroppino Cava vodka lemon ice cream fresh and sweet	6.50
Homemade Hugo Cava sparkling water elderflower syrup lime mint sweet	6.50
Aperol Spritz Aperol sparkling water cava fresh en bittersweet	6.50
Cuba Libre Bacardi Carta Oro coke lime fresh and sweet	7.50

KIDS MENU

Mini carpaccio	8.00
Tomato soup	6.00
Fries with crispy chicken and salad	8.50
Fries with salad and snack of your choice	7.50
Risotto Pea cheese	12.00
Kids ice cream Pingu ice cream	5.50 4.50

COCKTAILS

Cocktail of the season Ask our staff about it!	Varying
Pornstar Martini Vodka passion fruit liqueur vanilla lime juice fruity and sweet + Shot cava on the side	8.50 2.50
Moscow Mule Lime vodka ginger beer Angostura fresh with a kick	9.00
Espresso Martini Espresso vodka Kahlua bitter and sweet	8.50
Martini Fiero Hot cocktail Martini Fiero ginger beer orange juice orange clove	8.50
Old Fashioned <i>Tip from Daan!</i> Four Roses angostura orange spicy	8.00
Spice me up Drambuie caramel apple spicy and sweet	9.00

EVENTS AT THE DUKDALF LODGE

Scan and view all our upcoming events..



GIN TONIC

Our gin tonics are served with Royal Club tonic	
Bombay Sapphire Star anise lemon fresh and slightly sweet	8.00
Hendricks Cucumber aromatic and strong	9.00
Tanqueray Royale <i>Tip from Rosanne!</i> Black fruit lemon fruity and sweet	8.50
Double Dutch Tonic water	+ 2.00

MOCKTAILS 0%

Nojito Cane sugar lime sparkling water fresh and sweet	6.50
Ex Pornstar Martini Passion fruit juice vanilla lime fresh and sweet	6.00
VirGIN Tonic Seed Lip gin non alcohol tonic cucumber mint aromatic	8.00
Hugo Elderflower syrup lime sparkling water mint sweet	6.00