

APPETIZERS

The Dukdalf classic: Dukdalf bread Corn bun gratinated cheese and herbs	6.00	Sourdough bread Homemade herb butter olive oil	6.00
Pata Negra	14.00	Oysters 1 6 12 piece(s) Raspberry vinegar shallot lemon	3.25 18.00 34.00

STARTERS

Italian pomodori soup <i>Vegetarian!</i> Roasted tomatoes crème fraîche with herbs	7.50
Asparagus soup Asparagus ham vegetarian optional	8.50
Bisque of langoustine Rouille prawn crouton	11.50
Burrata <i>Vegetarian!</i> Kataifi pistachio black olive eggplant <i>Wine tip Chateau Gassier Esprit Gassier Provence, France</i>	11.50 5.50 27.50
Carpaccio Local old cheese arugula pine nuts croutons truffle or pestodressing <i>Wine tip Urmeneta Carmenère Central Valley, Chile</i>	13.00 5.75 29.00
Salmon sashimi <i>Tip from Joop!</i> Ceviche marinade avocado cream nori jalapeño cucumber <i>Wine tip Morgado da Vila Alvarinho Vinho Verde, Portugal</i>	12.50 5.75 29.00
Beef tataki Black garlic cream shiitake ponzu vinaigrette spring onions <i>Wine tip Grant Burge Shiraz reserve Barossa Valley, Australia</i>	14.00 6.00 31.00
Blue corn tacos with beetroot <i>Vegan!</i> Smoked beetroot avocado pico de gallo <i>Wine tip Chateau Gassier Esprit Gassier Provence, France</i>	10.50 5.50 27.50
Oysters Hierbas 4 pieces Hierbas margarita granita herbal oil Granny Smith <i>Wine tip De Pró Cava Brut Penedès, Spain</i>	14.00 6.00 30.00
Pate au canard Mousse of asparagus asparagus salad meringue black sesame <i>Wine tip Chateau de la Jaubertine Mirabelle Monbazillac, France</i>	14.50 6.25 32.00
Homemade prawn dumplings Sweet and sour cauliflower spring onions coriander red pepper Asian dip <i>Wine tip Domaine Engel Pinot Gris Elzas, France</i>	12.50 6.25 32.00

MAIN COURSES

All our main courses are served with a fresh salad, artisan fries and homemade mayonnaise.	
Tournedos Potato broad beans bacon jus de veau <i>Wine tip Tierras de Murillo Tempranillo Rioja, Spain</i>	31.00 6.25 32.00
Combination of lamb and white asparagus Rack of lamb lamb rouleau grilled white asparagus sauce of cepes <i>Wine tip Bellingham Pinotage Coastral Region, South Africa</i>	29.50 <i>Tip from Diego!</i> 6.00 31.00
Flat iron steak Potato gratin glazed chicory bearnaise sauce <i>Wine tip Urmeneta Carmenère Central Valley, Chile</i>	27.50 5.75 29.00
Duck breast Duck gyoza glazed carrot hasselback potato <i>Wine tip Grant Burge Shiraz reserve Barossa Valley, Australia</i>	26.00 6.00 31.00
Dry aged of the moment Let us surprise you!	Daily price
Catch of the day Let us surprise you!	Daily price
Confit salmon trout Ravioli spinach ricotta poached egg tuile <i>Wine tip Chateau Gassier Esprit Gassier Provence, France</i>	22.50 5.50 27.50
Sea bass Cauliflower sauce of Caribbean spices king bolete hazelnut <i>Wine tip Bodega Cuatro Rayas Verdejo Rueda, Spain</i>	24.50 5.50 28.00
Pasta Carbonara <i>Vegan!</i> Vegan bacon grilled bimi erylngii chips <i>Wine tip Dukdalf Selection Chardonnay Languedoc, France</i>	18.50 5.25 27.00

DESSERTS

Limoncello truffle Puffed rice I coconut <i>Wine tip I Muscat de Beaumes de Venise I Rhône, France</i>	7.00 6.00
Brownie <i>Vegan!</i> Chocolat mousse I hazelnut I coconut/vanilla ice cream <i>Wine tip I Pedro Ximénez dulceviejo 1927 I Alvear I Montilla Moriles, Spain</i>	7.50 6.00
Crème Brûlée <i>Tip from Scott!</i> Butterscotch I caramel ice cream <i>Wine tip I Banyuls Hors d'Age I Roussilon, France</i>	7.50 6.00
Strawberry & Champagne Strawberry I Champagne sabayon I vanilla ice cream <i>Wine tip I Muscat de Beaumes de Venise I Rhône, France</i>	7.50 6.00
Cheese platter 5 choices of cheese I fig compote I brioche <i>Wine tip I Port 'Bulas' I exclusive 10 years old port</i>	11.50 7.00
Friandises Surprising sweets I 3 pieces	4.75

SPECIAL COFFEES

<i>Tip!</i> Dukdalf coffee Our favorite I Amaretto I Sambuca	7.50
Irish I Spanish I French I Italian Coffee Irish whisky I Liqueur 43 I Grand Marnier I Amaretto	7.50
Dukdalf Frappuccino Espresso I vanilla ice cream I caramel I whipped cream + shot Baileys, Kahlúa or Likeur 43	5.50 3.50

APERITIFS

<i>Tip!</i> Dukdalf Scroppino Cava I vodka I lemon ice cream I fresh and sweet	6.50
Homemade Hugo Cava I sparkling water I elderflower syrup I lime I mint I sweet	6.50
Aperol Spritz Aperol I sparkling water I cava I fresh and bittersweet	7.50
Cuba Libre Bacardi Carta Oro I coke I lime I 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 a snack of choice	7.50
Pasta Carbonara <i>Vegan!</i>	9.50
Dutch Pancake	6.00
Kids ice cream I Pingu ice cream	5.50 I 4.50

COCKTAILS

Mojito Bacardi Carta Blanca I sparkling water I mint I lime I fresh and sweet	8.00
Pornstar Martini Vodka I passion fruit liqueur I vanilla I lime juice I + Shot cava on the side	9.00 2.50
Moscow Mule Lime I vodka I ginger beer I Angostura I fresh with a kick	9.00
Old Fashioned Four Roses I Angostura I orange I spicy	8.00
Espresso Martini Espresso I vodka I Kahlua I bitter and sweet	8.50

A GOOD WINE WILL COMPLETE YOUR EVENING!

Ask about our wine list and our host/hostess will be
happy to advise you.

GIN TONIC

Our gin and tonics are served with Royal Club tonic	
Bombay Sapphire Star anise I lemon I fresh and slightly sweet	8.00
Tanqueray Royale Black fruit I lemon I fruity and sweet	8.50
Hendricks Cucumber I aromatic and strong	9.00
Double Dutch tonic water	+ 2.00

MOCKTAILS 0%

Nojito Sugar cane syrup I lime I mint I sparkling water I fresh and sweet	6.50
Ex Pornstar Martini Passion fruit juice I vanilla I lime I fresh and sweet	7.50
VirGIN Tonic Seed Lip gin non alcohol I tonic I cucumber I mint I aromatic	8.00
Hugo Elderflower syrup I lime I sparkling water I mint I sweet	6.00

DUKDALF

aan het water