

DESSERTS

Cheese – Kataifi – Chinese plum – Toast	
3 types of cheese	12
5 types of cheese	18
7 types of cheese	24
Sabayon – Red fruit – Basil – Vanilla ice cream – Pink pepper	15
Cherries – Coffee – 5 spice – Chiboust – Verjuice	15
Dame Blanche – Tahitian Vanilla – Cream – Chocolate	17,50
1 Scoop – Various flavors – Your choice	3,50
Petit Fours – Chocolate – Macaron – Nougat (4pcs)	8
Pastry of the day	4,75



Do you have an allergy? Please tell us.

FINGERFOOD

To share

Bread – Various dips	8,50
Jamón – Blazquez – Ibérico – Bellota	21,50
Prawn Crackers – Eggplant – Roasted – Muhammara (v)	6,50
Edamame – Orange – Kimchi seasoning (v)	6,50
Gillardeau – Rendang juice – Ginger beer – Kaffir – 1pc	6,75
Fine de claire – Shallot – Dashi Vinegar – Lemon – 1pc	4,95

Asian basket – Red curry croquettes – Chicken kara age –
Vegetarian spring rolls – Cassava – Satay dip 29,50

Spicy nacho's – Kimchi – Mozzarella – Spring onion –
Korean roasted pepper – Sesame
14,50

Per piece *from 2 pieces*

Rendang – Croquettes – Kellenaers – Ginger dip	3
Bitterballen – Zaanse mustard	1,75
Smoked eel – Brioche – Herring roe – Fresh Cream	9
Shrimp – Ebi – Tempura – Kosho – Gochujang	3,25
Gyoza – Poultry – Lovage – Chili	4,50
Ha Kau – Crayfish – Surimi – Crispy Chili	4,50
Sui Kau – Chicken – Curry – Madras – Crispy – Dip	4,25
Lo Pak Ko – Radish – Turmeric – Basil (v)	3,25
Chicken Thighs – Yakitori – Togarashi – Soy	5
"Meatball" – Yakitori – Tare-sauce – Egg Yolk	5
Yakitori "Kohlrabi" – Miso – Hazelnut – Goat yogurt (v)	5

SALADS

'Caesar salad' – Poultry – Bacon – Anchovies – Little gem	20
Poké bowl – Tuna – Sushi rice – Daikon radish – Eggplant	24
Veal tenderloin – Thinly sliced – Tuna cream – Capers	24

BC '12-o'clock snack' – Soup – Salmon Blini – Caesar salad –
Croquette Sandwich
24

SANDWICHES

Choice of white or brown sourdough bread

BC Club – Chicken Rouleau – Egg – Curry – Bacon – Fries	18
BC Fried eggs – 3 eggs – Sourdough – Comté – Ham	18
Smashed avocado – Smoked salmon – Wasabi – Nori	18
Italian Croque Monsieur – Pesto – Mozzarella – Nduja – Spicy	15
Beef Croquettes – 2 pcs – Toast – Zaanse Mustard	14

SOUP

Gado gado – Coconut – Peanut – Quail egg – Bean Sprouts	8 / 16
Tomato – Basil – Fresh Cream – Meatballs	6 / 12

DAILY CHANGING LUNCH MENU

To be ordered until 14:30

2 courses – starter – main <i>or</i> main – dessert	46
3 courses – starter – main – dessert	54

MAIN COURSES

Korean burger – Beef – Kimchi – Mozzarella – Bacon – Fries	22
Satay – Chicken Thighs – Atjar – Cassava Crackers – Fries	21
Eggplant – Robata grill – Unagi – Sesame – Spring onion (v)	22
Pasta Pesto – Aragula – Tomato – Basil – Parmesan (v)	20

Sole Meunière – Sole – Butter – Lemon – Parsley

Whole sole 47 – Half sole 25

ROBATA GRILL

Wagyu – Japanese – A5 – Sirloin – 150 grams	92
Tournedos – Holstein – Dutch – 180 grams	40
Iberico – Pork – Presa – Spain – 150 grams	26
Poultry Breast Fillet	22
Sole fillet	36
Tuna Steak	26
Octopus	26

To share

Côte de Boeuf – Prime Rib – Double Dutch – 950 grams	85
Meat platter – Iberico Presa – Tournedos – Poultry Breast Fillet	79
Sea platter – Sole – Tuna – Octopus	79

Dishes from the Robata grill are served with vegetable garnish.

SIDE DISHES

French Fries – 'De Frietbar' – Viking salt – Mayonnaise – p.p.	3,25
Green veggies – Green asparagus – Sugarsnaps – Peas	12
'Korean Cauliflower' – Gochujang – Spring Onion	12
'Thai Salad' – Cashew – French beans – Bok choy – Pepper	8,50