

GROUP MENU DINNER

Friday & Saturday from 12 people
Sunday to Thursday from 15 people

Starters

TUNA TARTARE | 19

Cream of avocado with togarashi | mango ponzu gel | coriander-mint oil | mustard seed

CHEF'S CARPACCIO | 17

Truffle mayonnaise | capers | pine nuts
Parmesan cheese | shallot | chives | arugula

BURRATA | 16

Eggplant | salsa romesco | mint

*Special
edition*

Sushi 8 PIECES

SPICY TUNA | 21

Tuna tartare | cucumber | puffed rice | herring roe
togarashi | spicy miso | chives

*The one
and Only*

SALMON TORCH | 19.5

Salmon | cucumber | avocado | crispy tempura | ikura
teriyaki sauce

PEPPER BEEF | 21

Beef | asparagus tempura | oshinko | cucumber
garlic chips | black pepper sauce | chives

Sauces

PEPPER SAUCE | 4.5

BÉARNAISE | 3.5

CHIMICHURRI | 3.5

CORNELIS GRAVY | 4.5

Roasted garlic | thyme
rosemary

Allergen card
SCAN THE QR-CODE



Main dishes

FLANK STEAK | 29

200 gram | with fries

RIBEYE | 38

250 gram | with fries

TENDERLOIN | 38

200 gram | with fries

CRUNCHY CAULIFLOWER | 21

Fried cauliflower | yogurt
mashed Roseval potatoes | chimichurri

We love veggy

CORNELIS BURGER | 21

Beef | cheddar | lettuce | tomato | pickle
caramelized red onion | burger sauce | fries

WILD SEA BASS | 32

Tom Kha Kai | coconut rice | lime leaf oil
pak choi | mussels

Side dishes

FRESH FRIES | 6

Mayonnaise

MARINATED MUSHROOMS | 9

Sherry | garlic

SPINACH À LA CRÈME | 9

Parmesan cheese | pine nuts

*Guest
favorite*

SALAD | 7

Lettuce | tomato | cucumber | croutons
lemon dressing | red onion

SWEET POTATO FRIES | 7

Truffle mayonnaise

Desserts

NEW YORK STYLE CHEESECAKE | 14

Forest fruit jam | strawberry mint sorbet

KISS FROM CORNELIS | 15

White chocolate | vanilla | strawberry marmalade
raspberry sorbet | gel from sea buckthorn berry

Let's get social