

LUNCH

We serve lunch till 16:00

Luxury sandwiches

Marinated chicken thigh

Tender chicken thigh | lettuce | Caesar dressing | Parmesan cheese | pickled onion | 15

Smoked salmon

With pepperonata | red onion compote | fresh basil-lemon mascarpone | 16

Burrata

Creamy burrata | sun-dried tomato tapenade
cherry tomato | salsa verde | land cress | 16

Pastrami

Thin sliced pastrami | mushroom duxelles
tarragon mayonnaise | mustard lettuce | 17

Steak

Tender flat iron steak | Gruyère cheese
caramelized onion | flaguette | 19

Sourdough


Carpaccio

Thin sliced carpaccio | basil mayonnaise | shallot | chives
Parmesan cheese | chicken salt | 16

Croquettes

2 croquettes on bread, choose from:

Beef croquettes with mustardmayonnaise | 12

Vegan croquettes with mustardmayonnaise | 12 

Shrimp croquettes with cocktail sauce | 19

Cornelis special

Butifarra con mongetes

Catalan fennel sausage | white beans | garlic
sourdough bread | 16

Salades

Caesar salad

Grilled chicken thigh | boiled egg | Parmesan cheese
Caesar dressing | croutons | 19

Caprese

Creamy burrata | tomato | arugula | peach | basil | 19

Are you in a hurry?

Are you going on to the theater, the cinema, or
another appointment in the city after dinner?
Please let us know, so we can take your plans into account.

TO SHARE

Available until 22:00

Shared dining

2 to 3 dishes per person ensure a richly filled table to discover as many flavors as possible.

Beef tataki

Briefly seared | kimchi | emping | teriyaki sauce | 19

Crispy octopus

With crayfish sauce | calamansi vinaigrette | young lamb's lettuce | kaffir | 19

Beef tenderloin tips

Tender beef tenderloin tips | jalapeño | pepper | creamy blue cheese | 18

Zeeland oysters 'creuses'

3 pieces | 12

6 pieces | 22

12 pieces | 40

Corvina ceviche

Citrus-marinated corvina | bonito | panko
red onion | passion fruit caramel | land cress | 16

Mini burgers

2 pieces of 90 grams

Cornelis burger sauce | cheddar | 16

Crispy chicken thigh

Golden brown fried chicken thigh | unagi sauce | sweet & sour vegetables | 14

Falafel

Red cabbage | cumin | mint | sumac | fresh yoghurt | 14

BBQ aubergine

BBQ-cooked eggplant | pico de gallo | red pepper
white beans | coriander | 14

Brioche bread

Fluffy baked brioche | honey-fermented garlic butter | 9

Oyster mushroom tempura

Kimchi | yuzu mayonnaise | soy dressing | 15

Grilled chicken thigh tandoori style

Marinated chicken thigh | cashew cream | fresh and sour lime | 15

Coquille

Slow-cooked scallop | cauliflower-hazelnut cream | date gravy | 19

Wild prawns

5 pieces | piment d'Espelette | cream | salsa verde | 22

Side dishes

Fries

Fresh fries with the skin on | mayonnaise | 6

Sweet potato fries

With basil-mayonnaise | 7

Fried rice

Red pepper | spring onion | 6

Seasonal vegetables | 9

Salad

Lettuce | tomato | sweet & sour vegetables | yoghurt dressing | 7

DINNER

Available from 17:00

Starters

Smoked salmon

With radish | beetroot | sweet & sour onion | smoked pepper puffed white rice | 16

Smoked duck breast

Finely smoked duck breast | pecan | date compote | lettuce | mustard seed | 16

Burrata

Creamy burrata | sun-dried tomato tapenade | cherry tomato fresh salsa verde | land cress | 16

Carpaccio

Thin sliced carpaccio | basil mayonnaise | shallot | chives Parmezasan cheese | chicken salt | 16

Tonijntartaar

Fresh tonu tartare | avocado | mango | citrus-fresh yuzu-soy dressing | 20

Main course

Guinea fowl suprême

Tender roasted guinea fowl | truffle gravy | 25

Braised beef stew

With gravy | 25

Corvina

Skin -on baked corvina | fresh salsa verde | 26

Ravioli*

Filled with celeriac | truffle cream sauce | 23

From the Mibrasa grill

Tomahawk steak | 1kg | 75

Tenderloin | 200 grams | 42

Flat iron steak | 150 grams | 29 / 200 grams | 35

Iberico Iberico proscutor | Date gravy | 200 grams | 29

All main courses are served with potato gratin (except for the ravioli) and seasonal vegetables.

Our meat dishes are served with veau gravy.

Desserts

Crème brûlée

With calamansi | fennel crumble vanilla-cardamom ice cream | 14

Oreo cheesecake

With marinated strawberries | 16

Cornelis snicker

Dark chocolate ganache salted peanut caramel chocolate sorbet | 16

Dame blanche

Vanilla ice cream | warm chocolate sauce | whipped cream | 12

Cheese platter

3 cheeses | ginger confiture | raisin bread | 19

CHEF'S MENU

Available from 17:00

3-COURSE €42

Create your own 3-course dinner and enjoy a fixed, affordable menu price.

Starters

Smoked salmon

With radish | beetroot | sweet & sour onion | smoked pepper puffed white rice | 16

Smoked duck breast

Finely smoked duck breast | pecan | date compote | lettuce | mustard seed | 16

Burrata

Creamy burrata | sun-dried tomato tapenade | cherry tomato fresh salsa verde | land cress | 16

Carpaccio

Thin sliced carpaccio | basil mayonnaise | shallot | chives Parmezasan cheese | chicken salt | 16

Tonijntartaar

Fresh tonu tartare | avocado | mango | citrus-fresh yuzu-soy dressing | 20

Hoofdgerechten

Guinea fowl suprême

Tender roasted guinea fowl | truffle gravy | 25

Braised beef stew

With gravy | 25

Corvina

Skin -on baked corvina | fresh salsa verde | 26

Ravioli*

Filled with celeriac | truffle cream sauce | 23

All main courses are served with potato gratin (except for the ravioli) and seasonal vegetables.

Our meat dishes are served with veau gravy.

Desserts

Oreo cheesecake

With marinated strawberries

Cheese platter

3 cheeses | ginger confiture | raisin bread